

CRAFT KITCHEN

LUNCH MENU



MON-THURS 11AM-10PM | FRI 11AM-11PM | SAT 10AM-11PM | SUN 10AM-10PM

SNACKS

PARMESAN GARLIC FRIES | 6

chipotle aioli

Add 40 Mile cheese | 1

■ *The Ghost American Pale Ale* - \$6 / 20oz

PARMIGIANO REGGIANO FRIED CAULIFLOWER | 10

cauliflower, parmigiano-panko breading, garlic-tahini aioli

■ *40 Mile IPA* - \$6 / 20oz

THREE NOTCH'D HUMMUS | 8

fried pita, golden beets, sunflower seeds

■ *Big Dawg Blonde Ale* - \$7 / 20oz

WISCONSIN CHEESE CURDS | 9

crispy panko breading,

house-made spicy ranch dressing

■ *Slaughterhouse IPA* - \$7 / 20oz

PRETZEL BITES | 8

40 Mile Cheese,

Hydraulion whole grain mustard

■ *Hydraulion Irish Red* - \$6 / 20oz

CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses, toasted baguette, Hydraulion mustard, seasonal garnishes

■ *Pomegranate Gose* - \$7 / 16oz

ENTRÉES

FISH AND CHIPS | 15

Minute Man battered cod fillets, hand cut fries, lemon, tartar sauce

■ *Minute Man IPA* - \$7 / 20oz

OYSTER PO BOY | 15

Virginia select oysters, buttermilk brined and cornmeal crusted, chipotle aioli, chowchow, lettuce and tomato on a brioche hoagie

■ *40 Mile IPA* - \$6 / 20oz

EMPANADA | 13

filled with smoked brisket, potato, bacon, sweet onion, red pepper, swiss and parmigiano cheeses, served with horseradish aioli and peach salsa

■ *Minute Man IPA* - \$7 / 20oz

SOUPS & SALADS

AM FOG MUSHROOM BISQUE | 6

mushroom, cream, soy roasted almond, herbs

■ *Final Cut English Ale* - \$7 / 16oz

TRAIL BLAZIN' CHILI | 6

7 Hills beef, black beans, sour cream, red onions

■ *Final Cut ESB* - \$6 / 20oz

BRUSSELS SPROUTS CAESAR | 10

classic Caesar dressing, croutons, Parmesan cheese, white Boquerone anchovies

■ *Big Dawg Blonde Ale* - \$7 / 20oz

ROASTED PUMPKIN SALAD | 10

Schuyler field greens, arugula, roasted pumpkin, grapes, wheat berries, golden beets, toasted hazelnuts with a honey-dijon vinaigrette

add grilled or fried chicken tenders, or tofu | 5
add a 4oz 7 Hills steak | 7

■ *Dave's Golden Ale* - \$6 / 20oz

SANDWICH

HIGH ON THE HOG | 12

pulled pork, Three Notch'd Root Beer barbeque, Minute Man pickles, BBQ cole slaw, butter roll

■ *Killer Angel Double IPA* - \$7 / 16oz

CHIPOTLE BLACK BEAN BURGER | 12

roasted corn, serrano chile aioli, Swiss, crispy sweet potato, marinated avocado, vegan bun

■ *Final Cut ESB* - \$6 / 20oz

40 MILE PHILLY | 15

shaved local 7 Hills beef, caramelized onions, 40 Mile cheese sauce, brioche roll

■ *40 Mile IPA* - \$6 / 20oz

GRILLED PORTOBELLO SANDWICH | 12

balsamic marinated portobello cap, blue cheese dressing, lettuce, tomato, onion straws, butter roll

■ *The Ghost American Pale Ale* - \$6 / 20oz

BURGERS

All burgers are locally sourced, grass fed beef from 7 Hills Farm. Breads sourced locally from Albemarle Baking Company. Each served with choice of small salad, hand cut fries, or fresh fruit.

HAMBURGER* | 11

add cheese 1 | add egg 1.5 | add pork belly 2

■ *The Ghost American Pale Ale* - \$6 / 20oz

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup, Minute Man pickles

■ *40 Mile IPA* - \$6 / 20oz

BANG BANG BURGER* | 14

local beef patty, sweet Sriracha bang bang sauce, smoked brisket, cole slaw, cheddar cheese, butter roll

■ *Final Cut ESB* - \$6 / 20oz

BAC-ON THE RANCH BURGER* | 14

local beef patty, applewood smoked bacon, house-made ranch dressing, lettuce, tomato, onion straws, butter roll

■ *Minute Man IPA* - \$7 / 20oz

*Consuming raw and/or undercooked meats may increase your risk of a Food Borne Illness

MINI ME

All children 12 and under may choose seasonal fruit, hand cut fries or organic applesauce.

For dessert please select a scoop of Homestead Creamery chocolate, vanilla or a seasonal flavored ice cream.

Apple Juice, Orange Juice, Milk, Craft Soda \$1.50

BEEF SLIDERS*

2 sliders, American cheese, potato bun

CHICKEN STRIPS

2 each grilled or fried, honey mustard

MAC & CHEESE

elbow noodles, cheese sauce, crunch

THE HOPPY MEAL

Three Notch'd hummus, cucumber, carrots, housemade toasted pita, ranch dressing