

CRAFT KITCHEN

LUNCH MENU



TUE-THURS 11AM-10PM | FRI 11AM-12AM | SAT 11AM-12AM | SUN 11AM-9PM

SNACKS

PARMESAN GARLIC FRIES | 6

chipotle aioli

Add 40 Mile cheese | 1

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

PRETZEL BITES | 8

40 Mile cheese, Hydraulion whole grain mustard

THREE NOTCH'D HUMMUS | 8

toasted pita, harissa

CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses, seasonal garnishes, baguette

BARBECUE PORK NACHOS | 6

tortilla, pulled pork, 40 Mile cheese, pickled jalapenos, salsa cilantro crema

SOUPS & SALADS

TRAIL BLAZIN' CHILI | 6

sour cream, minced onions

■ Dave's Golden Ale - \$6 | 20oz

TOMATO BASIL SOUP | 6

croutons, parmesan cheese

FIELD SALAD | 8

arugula, pickled red onions, croutons, cucumbers, tomatoes, blood oranges, goat cheese, blood orange vinaigrette
Add grilled chicken | 5

4oz Seven Hills steak* | 7

ROASTED BRUSSEL SPROUT CAESAR | 8

roasted Brussel Sprouts, croutons, Pecorino Romano, Caesar dressing

Add grilled chicken | 5

4oz Seven Hills steak* | 7

SANDWICHES

Served with choice of small salad, hand cut fries or fresh fruit.

CHIPOTLE BLACK BEAN BURGER | 11

vegetarian black bean burger, pepperjack cheese, salsa, fried pickled jalapenos, chipotle aioli, wheat bun

SHRIMP PO BOY | 12

fried shrimp, Minute Man cocktail sauce, cabbage slaw, hoagie roll

PIMENTO GRILL CHEESE | 11

pimento cheese, pork belly, green tomato chow chow, Texas toast

■ Dave's Golden Ale - \$6 | 20oz

40 MILE PHILLY* | 14

shaved Seven Hills steak, No Veto carmelized onions, 40 Mile cheese, hoagie roll

■ 40 Mile IPA - \$6 | 20oz

BEER BRAISED BRISKET | 12

braised brisket, barbecue cole slaw, onion straws. Root Beer Barbecue sauce

■ Final Cut ESB - \$7 | 20oz

BUFFALO CHICKEN WRAP | 11

fried chicken, celery, tomatoes, lettuce, blue cheese dressing, flour tortilla

SOUP & SANDWICH | 11

tomato basil soup, havarti bacon jam grill cheese

MINI ME

\$7

For kids 12 and under. All items served with choice of seasonal fruit, hand cut fries, or organic applesauce & a scoop of chocolate or vanilla Homestead Creamery ice cream.

BEEF SLIDERS*

2 sliders, American cheese, potato bun, ketchup

CHICKEN STRIPS

2 each grilled or fried, honey mustard

MAC & CHEESE

cheesy crunch

THE HOPPY MEAL

Three Notch'd hummus, house made toasted pita, ranch, carrots, cucumbers

BURGERS

Served with choice of small salad, hand cut fries, or fresh fruit.

All burgers are locally sourced, grass fed beef from Seven Hills. Breads sourced locally from On the Rise.

CHEESE BURGER* | 12

American, Cheddar, Swiss, pepper Jack, blue pimento | 2

add egg | 1.50

add pork belly | 2

BEEF SLIDERS* | 10

American cheese, potato rolls, ketchup, Minute Man pickles

BUTTER BURGER* | 15

local beef patty, Swiss cheese, mushrooms, arugula, garlic butter

■ 'Big Dawg' Blonde Ale - \$7 | 20oz

CHILI CHEESE BURGER* | 15

local beef patty, Cheddar cheese, shaved red onion, Hydraulion mustard, chili

■ Hydraulion Irish Red - \$6 | 20oz

SWEETS

BEER BROWNIE | 8

Zombie Killin' Black Rye DIPA, Homestead Creamery vanilla ice cream, candied pecans

APPLE PIE | 6

Hydraulion Irish Red creme anglaise, vanilla ice cream, caramel sauce

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FIELD SALAD | 5

MAC & CHEESE | 5

BBQ COLE SLAW | 3

ROASTED BRUSSEL SPROUTS | 5

BACON BRAISED KALE | 4

IN 1781, JACK JOUETT RODE 40 MILES BY MOONLIGHT

ALONG A BACKWOODS TRAIL TO WARN GOVERNOR THOMAS JEFFERSON AND VIRGINIA STATE LEGISLATORS
THE BRITISH CAVALRY WAS COMING FOR THEIR CAPTURE.

THE TRAIL WAS MARKED BY THREE AXE NOTCHES AND WAS KNOWN AS
THREE NOTCH'D ROAD.

JACK LEFT HIS MARK ON HISTORY BY SAVING SEVERAL OF OUR FOUNDING FATHERS,
AND WE'RE LEAVING OURS BY SERVING YOU THE BEST CRAFT BEER
MADE FRESH WITHIN THESE FOUR WALLS.

**HOW WILL YOU
LEAVE YOUR MARK?**