



RESOLUTION MENU

SNACKS

WINTER MINISTRONE | 6

garlic croutons, parsley, Parmigiano
■ *Big Dawg Blonde Ale* - \$7 / 20oz

BUTTERNUT SQUASH SALAD | 10

Schuyler field greens,
grapes, wheat berries, golden beets,
toasted hazelnuts, honey-dijon vinaigrette
■ *Dave's Golden Ale* - \$6 / 20oz

ENTRÉE

PAN SEARED ATLANTIC SALMON* | 16

maple glazed, caramelized sweet potatoes,
romanesco broccoli, toasted hazelnuts,
Parmigiano Reggiano
■ *The Ghost American Pale Ale* - \$6 / 20oz

7 HILLS STEAK * | 16

8oz grilled teres major, broccolini,
roasted balsamic glazed pearl onions,
Parmigiano Reggiano, elephant garlic chips

ROMANESCO STEAK | 15

curried-infused and seared,
mint chutney, hummus, black rice pilaf,
sweet potato chips, pine nuts
■ *Minute Man NE Style IPA* - \$7 / 20oz

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

THREE NOTCH'D HUMMUS | 8

golden beets, toasted pepitas, cucumber, carrot
■ *Big Dawg Blonde Ale* - \$7 / 20oz

POACHED PEAR SALAD | 10

Three Notched cream soda Bosc pears,
local field greens, toasted walnuts,
pickled shallots, Danish blue cheese,
golden raisins, Nephology IPA vinaigrette

SANDWICH

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

GRILLED CHICKEN TACOS | 12

citrus marinated chicken, cilantro greek yogurt,
Ghost Pale Ale hot sauce, raddish slaw
■ *40 Mile IPA* - \$6 / 20oz

GRILLED PORTOBELLO SANDWICH | 12

balsamic marinated portobello cap,
blue cheese dressing, lettuce, tomato,
onion straws, butter roll
■ *Dave's Golden Ale* - \$6 / 20oz

FALAFEL BURGER | 13

chickpeas, roasted red pepper vegan aioli,
mint, parsley, crispy sweet potato, avocado,
cucumber, wheat bun
■ *Big Dawg Blonde Ale* - \$7 / 20oz oz

BAHN-MI | 13

grilled tofu, pickled vegetables, cucumber, jalapeño,
cilantro, Sriracha ginger vinaigrette
■ *Big Dawg Blonde Ale* - \$7 / 20oz
skip day, sub fried or grilled chicken

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL SALAD | 5

MAC & CHEESE | 5

BBQ RED CABBAGE COLE SLAW | 3

GRILLED BROCCOLINI | 4

balsamic, garlic chips, Parmigiano Reggiano