



# CRAFT KITCHEN

## BACON & BEER BRUNCH

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

#### THREE NOTCH'D HUMMUS | 8

fried pita, golden beets, sesame seeds, olive oil

■ *Feliz Navidad Smoked Mexican Ale* - \$6 / 16oz

#### PRETZEL BITES | 8

40 Mile cheese,

Hydraulion whole grain mustard

■ *40 Mile IPA* - \$6 / 20oz

#### BISCUITS AND GRAVY | 8

fluffy southern style biscuits, sausage gravy

■ *Final Cut English Ale* - \$7 / 20oz

#### CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses, seasonal garnishes, grilled bread

■ *Poinsettia* - \$10

#### DEVILS ON HORSEBACK | 10

pitted dates, applewood smoked bacon, black pepper goat cheese, toasted pine nuts

■ *40 Mile IPA* - \$6 / 20oz

### BRUNCH COCKTAILS

#### POINSETTIA | 10

Prosecco, Vitae Orange Liqueur and cranberry juice

#### SPICY BLOODY | 11

Spirit of the Blue Ridge Vodka, Spicy Bloody Mary Mix, Cajun Rim

### SOUPS & SALADS

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

#### LOBSTER BISQUE | 6

parmesan cheese crisp

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

#### TRAIL BLAZIN' CHILI | 6

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

■ *Spicy Bloody Mary* - \$11

#### POACHED PEAR SALAD | 10

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

■ *Big Dawg Blonde Ale* - \$7 / 20oz

#### ROASTED BUTTERNUT SALAD | 10

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

■ *Bold Rock Frost* - \$7 / 20oz

### SIDES

#### CAGE-FREE EGG ANY STYLE\* | 2

#### APPLEWOOD SMOKED BACON | 4

#### CANADIAN BACON | 4

#### HERBED BRUNCH POTATOES | 4

#### HAND CUT FRIES | 4

#### FRESH FRUIT | 5

#### SMALL FRESH FIELD SALAD | 5

#### MAC & CHEESE W/ CHEESY CRUNCH | 5

#### ENGLISH MUFFIN | 2

#### BUTTERMILK BISCUIT | 2 W/ PLUM JAM | 3

### BRUNCH

#### CHICKEN & WAFFLES | 15

fresh baked mini waffles, fried chicken tenders, whipped cream, maple syrup and candied pecans

■ *Gradyator Doppelbock* - \$8 / 10oz

#### EASTERN OMELETTE | 14

fresh to order omelette filled with

Virginia country ham, scallions, red bell peppers,

Mainstreet Farmstead Cheddar cheese,

served with brunch potatoes

■ *Ci-mosa* - \$10

#### QUICHE | 13

puff pastry crust filled with cage free eggs,

roasted AM Fog mountain mushrooms,

Mainstreet Farmstead Cheddar cheese,

served with a side field salad

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

#### APPLE FRENCH TOAST | 12

rich brioche soaked in a honey and cinnamon

custard, served with whipped cream,

apple butter, candied nuts and maple syrup

■ *Final Cut English Ale* - \$7 / 20oz

#### STEAK AND EGGS\* | 17

grilled 8oz 7 Hills steak, eggs any style,

brunch potatoes, hollandaise sauce

■ *Final Cut English Ale* - \$7 / 20oz

### SWEETS

#### BROWNIE SUNDAE | 6

rich Valrhona chocolate, walnuts,

whipped cream, vanilla ice cream,

chocolate sauce, caramel sauce

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

#### PEANUT BUTTER CHOCOLATE TART | 6

butter tart shell, peanut butter-cream cheese mousse,

Valrhona chocolate ganache, raspberry coulis

■ *Blackberry Gose* - \$6 / 16oz

#### THE DUCK AND COVERED\* | 16

Moultard duck confit creamy croquette, caramelized onions, roasted peppers,

skillet sweet potatoes, hollandaise sauce, sunny-side up local duck egg

■ *Hydraulion Irish Red* - \$6 / 20oz

#### EGGS BENEDICT YOUR WAY\*

each served on house-made English muffin

topped with poached cage-free eggs and

hollandaise sauce with a side of brunch potatoes

avocado | 13

smoked salmon | 12

house-smoked Canadian bacon | 13

applewood smoked bacon | 14

■ *Dave's Golden Ale* - \$7 / 16oz

#### FULL SOUTHERN\* | 14

fluffy southern style biscuits,

sunny side up eggs, sausage gravy,

applewood smoked bacon,

served with a side brunch potatoes

■ *Fandom of the Hopera Imperial Red IPA* - \$7/16oz

### MINI ME

All children 12 and under may choose seasonal fruit, hand cut fries, or applesauce. For dessert please select a scoop of Homestead Creamery chocolate or vanilla ice cream.

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

#### WAFFLE

butter, maple syrup

#### 2 EGGS, YOUR WAY\*

scrambled or cheese omelette

#### CHICKEN STRIPS

2 each grilled or fried, honey mustard

#### MAC N' CHEESE

elbow noodles, cheese sauce, cheese crunch

#### THE HOPPY MEAL

Three Notch'd hummus, pita bread, cucumbers, carrots, ranch dressing

### BURGERS

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

All burgers are locally sourced, grass-fed beef from 7 Hills Farm. Breads are sourced locally from Albemarle Baking Company.

#### HAMBURGER\* | 11

add cheese 1 | add egg 1.5 | add bacon 2

■ *Nephology Juicy IPA* - \$7 / 20oz

#### 2ND STREET SUNRISE\* | 15

local beef patty topped with sunny-side up egg, house-smoked Canadian bacon, Cheddar cheese,

hollandaise sauce, butter roll

■ *Minute Man IPA* - \$7 / 20oz

#### DUCK BURGER\* | 15

Moultard duck confit creamy croquette, local beef patty, field greens, tomato, butter roll

■ *Dave's Golden Ale* - \$6 / 20oz

#### FALAFEL BURGER | 13

chickpeas, roasted red pepper-goat cheese, mint, parsley, crispy sweet potato, avocado, cucumber, wheat bun

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

#### GRILLED PORTOBELLO | 12

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

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

\$7

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

