

# CRAFT KITCHEN

## MENU



MON 3PM-10PM | TUE-THURS 11AM-10PM | FRI & SAT 11AM-12AM | SUN 11AM-9PM

## SNACKS

### PARMESAN GARLIC FRIES | 6

chipotle aioli  
Add 40 Mile cheese | 1

### PRETZEL BITES | 8

40 Mile cheese, Hydraulion whole grain mustard

### THREE NOTCH'D HUMMUS | 8

harissa hummus, toasted pita, carrots, cucumbers

### CHARCUTERIE & CHEESE | 15

chef selection of cured meats, artisan cheeses, seasonal garnishes, cornmeal crackers

### CARNITAS NACHOS | 8

tortillas, braised pork, 40 Mile cheese, pickled jalapeños, salsa, cilantro crema

## SOUPS & SALADS

### TRAIL BLAZIN' CHILI | 6

sour cream, minced onions  
■ No Veto Brown - \$6 | 20oz

### FRENCH ONION SOUP | 6

croutons, gruyere cheese

### FIELD SALAD | 8

schuyler greens, croutons, cucumbers, radishes, tomatoes, blood oranges, goat cheese, blood orange vinaigrette  
Add grilled or fried chicken or tofu | 5  
Add Seven Hills steak\* | 7

### ROASTED BRUSSELS SPROUTS CAESAR | 9

roasted Brussels sprouts, croutons, Pecorino Romano, Caesar dressing  
Add grilled or fried chicken or tofu | 5  
Add Seven Hills steak\* | 7



All in for \$10, Monday- Friday  
11am- 3pm

## ENTRÉES

### TOFU RICE BOWL | 12

fried tofu, brown rice, edamame, radishes, cucumbers, alfalfa sprouts, Sriracha ginger sauce  
Sub grilled or fried chicken | 3  
Sub Seven Hills steak\* | 5

### BEER BRAISED SHORT RIB | 18

local white creamy grits, braised collard greens, demi

### BEER BRINED GRILLED CHICKEN | 15

white bean ham ragu, collard greens, Alabama white sauce, chili oil

### BEER BRAISED BRISKET TACOS | 12

braised brisket, barbecue cole slaw, onion straws, 3NB Root Beer Barbecue sauce  
■ Light In Winter - \$6 | 20oz

## SANDWICHES

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

### FALAFEL BURGER | 11

falafel patty, shaved cucumbers, red onions, alfalfa sprouts, feta cheese, tzatziki sauce, wheat bun

### 40 MILE PHILLY\* | 14

shaved Seven Hills steak, No Veto caramelized onions, 40 Mile cheese, hoagie roll  
■ 40 Mile IPA - \$6 | 20oz

### GRILLED CHEESE | 11

havarti cheese, bacon jam, Texas Toast

### BUFF-ALE-O CHICKEN WRAP | 11

fried chicken, Dave's Golden Ale buffalo sauce, tomatoes, lettuce, blue cheese dressing, flour tortilla

### BAHN MI | 12

pork belly, cucumbers, pickled daikon radishes, carrots, jalapeños, Sriracha ginger sauce, hoisin mayo, hoagie roll  
Sub grilled or fried tofu

## SWEETS

### JACK'S JAVA PUDDING | 5

Jack's Java Espresso Stout pudding, espresso whip cream, espresso beans  
■ Jack's Java Espresso Stout - \$6 | 16oz

### ICE CREAM SANDWICH | 5

chocolate chip cookie, house made vanilla ice cream, caramel sauce

## 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, pepperjack pimento | 2  
Add egg | 1.50  
Add pork belly | 2

### BEEF SLIDERS\* | 10

American cheese, potato rolls, ketchup, Minute Man pickles

### SOUTHERN\* | 15

local beef patty, pimento cheese, brisket, barbecue cole slaw, barbecue sauce

### BILLY GOAT\* | 15

local beef patty, goat cheese, mushrooms, lettuce, dijonaise  
■ Dave's Golden Ale - \$6 | 20oz

## MINI ME

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 house made 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

## SIDES

### HAND CUT FRIES | 4

### FRESH FRUIT | 5

### SMALL FIELD SALAD | 5

### MAC & CHEESE | 5

### BBQ COLE SLAW | 3

### ROASTED BRUSSELS SPROUTS | 5

### BRAISED COLLARD GREENS | 4

### ROASTED ROOT VEGETABLES | 3

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