



# CRAFT KITCHEN

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, toasted pine nuts  
■ *Big Dawg Blonde Ale* - \$7 / 20oz

**PRETZEL BITES | 8**  
40 Mile cheese,  
Hydraulion whole grain mustard  
■ *Hydraulion Red* - \$6 / 20oz

**MUSHROOM BRUSCHETTA | 10**  
local roasted AM FOG mushrooms,  
herb goat cheese, elephant garlic chips,  
balsamic reduction, toasted baguette  
■ *Dave's Golden Ale* - \$6 / 20oz

**DEVILS ON HORSEBACK | 10**  
pitted dates, applewood smoked bacon, black  
pepper goat cheese, toasted pine nuts  
■ *40 Mile IPA* - \$6 / 20oz

**CHARCUTERIE & CHEESE | 15**  
cured meats, artisan cheeses,  
seasonal garnishes, grilled baguette  
■ *Blackberry Gose* - \$6 / 16oz

**BURRATA CHEESE | 10**  
wheat berries, roasted golden beets, broccolini,  
winter green pesto, Nephology IPA vinaigrette

## 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

## SOUPS & SALADS

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

**FRENCH ONION | 6**  
garlic croutons, gruyere cheese, parsley  
■ *Big Dawg Blonde Ale* - \$7 / 20oz

**TRAIL BLAZIN' CHILI | 6**  
7 Hills beef, black beans, sour cream, red onions  
■ *Coal in Your Stocking Porter* - \$6 / 20oz

**POACHED PEAR SALAD | 10**  
Three Notch'd cream soda Bosc pears, local field greens,  
walnuts, pickled shallots, Danish blue cheese, golden  
raisins, Nephology IPA vinaigrette  
■ *Dave's Golden Ale* - \$6 / 20oz

**ROASTED BUTTERNUT SALAD | 10**  
Schuyler field greens, arugula, grapes, wheat berries,  
golden beets, toasted hazelnuts, honey-dijon vinaigrette  
■ *Big Dawg Blonde Ale* - \$7 / 20oz

## SWEETS

**VALRHONA BROWNIE SUNDAE | 6**  
stout brownie, Homestead Creamery vanilla ice cream,  
caramel, chocolate sauce, toasted walnuts

**CREME BRULEE | 6**  
Mainstreet Farmstead honey baked in rich custard,  
macarated honey plums, toasted Marcona almonds

**PUMPKIN BREAD PUDDING | 6**  
Homestead Creamery Pumpkin ice cream,  
caramel sauce, toasted pecans

## SANDWICHES

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

**HIGH ON THE HOG | 12**  
pulled pork, Three Notch'd Root Beer  
barbeque, Minute Man pickles,  
cole slaw, butter roll  
■ *Killer Angel Double IPA* - \$7 / 16oz

**40 MILE PHILLY\* | 15**  
shaved 7 Hills local beef,  
caramelized onions, brioche roll,  
40 Mile cheese sauce  
■ *40 Mile IPA* - \$6 / 20oz

**FALAFEL BURGER | 13**  
chickpeas, roasted red pepper goat cheese,  
mint, parsley, crispy sweet potato,  
avocado, cucumber, wheat bun  
■ *Big Dawg Blonde Ale* - \$7 / 20oz

**GRILLED PORTOBELLO | 12**  
balsamic marinated portobello cap,  
blue cheese dressing, lettuce, tomato,  
onion straws, butter roll  
■ *No Veto Brown Ale* - \$6 / 20oz

**GRILLED CHICKEN TACOS | 12**  
citrus marinated chicken, cilantro greek yogurt,  
Ghost Pale Ale hot sauce, radish slaw  
■ *40 Mile IPA* - \$6 / 20oz

**BUFF-ALE-O HOT CHICKEN | 12**  
fried chicken, blue cheese celery slaw,  
Ghost Pale Ale hot sauce, lettuce, tomato,  
brioche roll  
■ *The Ghost American Pale Ale* - \$6 / 20oz

**BAHN-MI | 13**  
grilled tofu, pickled vegetables, cucumber,  
jalapeño, cilantro, Sriracha ginger vinaigrette  
sub fried or grilled chicken  
■ *Big Dawg Blonde Ale* - \$7 / 20oz

## 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  
■ *Big Dawg Blonde* - \$7 / 20oz

**BEEF SLIDERS\* | 12**  
American cheese, potato rolls, ketchup,  
Minute Man pickles  
■ *Hydraulion Red* - \$6 / 20oz

**ISLAND BURGER \* | 14**  
Thousand Island, Cheddar cheese, caramelized onions  
local beef patty, field greens, tomato, onion straws,  
butter roll  
■ *Dave's Golden Ale* - \$6 / 20oz

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

## MINI ME

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

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.

\$7

**MAC & CHEESE**  
creamy cheese sauce,  
cheesy crunch

**BEEF SLIDERS\***  
2 sliders, American cheese,  
potato bun, ketchup

**THE HOPPY MEAL**  
Three Notch'd hummus,  
housemade toasted pita, cucumber,  
carrots, ranch dressing

**CHICKEN STRIPS**  
2 each grilled or fried,  
honey mustard

## ENTRÉES

**FISH AND CHIPS | 14**  
Minute Man battered Atlantic Cod,  
hand cut fries, tartar sauce, lemon  
■ *Minute Man NE Style IPA* - \$7 / 20oz

**SHORT RIBS | 18**  
stout braised 7 Hills short ribs,  
parsnip-potato puree, roasted broccolini,  
elephant garlic chips, demi glace  
■ *Gradyator Doppelbock* - \$8 / 10oz

**LOBSTER MACARONI AND CHEESE | 18**  
Maine lobster claw meat, creamy Gruyere cheese  
sauce, macaroni pasta, parmesan panko crust  
■ *Minute Man NE Style IPA* - \$7 / 20oz

**PAN SEARED SALMON\* | 16**  
Atlantic salmon, black rice pilaf, lemon-dill  
buerre blanc, roasted romanesco,  
pink peppercorns  
■ *The Ghost American Pale Ale* - \$6 / 20oz

**7 HILLS STEAK \* | 16**  
8oz grilled teres major, broccoli-  
ni, balsamic glazed pearl onions,  
Parmigiano Reggiano, elephant garlic chips  
■ *Minute Man NE Style IPA* - \$7 / 20oz

**FALAFEL 'MEAT' BALLS | 14**  
fried vegetarian falafel, tzatziki sauce, black rice pilaf,  
toasted pita, roasted romanesco, red pepper aioli  
curry dust  
■ *Minute Man NE Style IPA* - \$7 / 20oz