



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 bread, harissa, 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

■ *No Veto Brown Ale* - \$7 / 20oz

CHARCUTERIE & CHEESE | 15

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

■ *Poinsettia* - \$10

BUENA BISCUIT | 6

sweet and spicy habanero-jalapeno jam, mascarpone, local greens, smoked Prosciutto

■ *Tequila Sunrise* - \$10

CARAMELIZED BOSC PEAR TART | 8

Brillat Savarin cheese, brown butter, thyme, toasted walnuts

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

BRUNCH COCKTAILS

TEQUILA SUNRISE MIMOSA | 10

El Mayor tequila, fresh squeezed orange juice, Prosecco, and grenadine

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

BROCCOLI CHEDDAR | 6

■ *No Veto Brown Ale* - \$6 / 20oz

TRAIL BLAZIN' CHILI | 6

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

■ *Spicy Bloody Mary* - \$11

BOSC PEAR SALAD | 10

local field greens pickled shallots, walnuts, Danish blue cheese, lemon-garlic dressing

■ *Nephology Juicy IPA* - \$7 / 16oz

ROASTED BUTTERNUT SALAD | 10

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

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

SIDES

POLYFACE FARM 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/ APPLE BUTTER | 3

HOUSEMADE BAGEL | 3

BRUNCH

CHICKEN & WAFFLES | 15

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

■ *Gradyator Doppelbock* - \$8 / 10oz

OMELETTE | 14

fresh to order omelette filled with roasted tomato,

fresh basil, burrata cheese,

served with brunch potatoes

■ *Poinsettia* - \$10

QUICHE | 13

puff pastry crust filled with cage free eggs, applewood bacon, broccoli, 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

■ *Champers Brut IPA* - \$7 / 20oz

BREAKFAST TACOS | 12

scrambled eggs, Cheddar cheese, pico de gallo, pickled jalapenos, chipotle aioli

■ *Dave's Golden Ale* - \$7 / 16oz

SMOKED SALMON BAGEL | 14

sesame seed bagel, radish, dill cream cheese, red onion, cucumber, small side salad

■ *Bold Rock Frost* - \$7 / 20oz

SWEETS

OATS MCGOATS | 6

Valrhona chocolate oatmeal stout mousse, buttery puff pastry croissant, wheat berry and oatmeal crumble

■ *Oats Mc Goats Oatmeal Stout* - \$6 / 20oz

CREME BRULEE | 6

Mainstreet Farmstead honey, baked in rich custard,

brandied apples, nut-oatmeal crumble

■ *Pomegranate Gose* - \$6 / 16oz

STEAK AND EGGS* | 16

grilled 8oz 7 Hills steak, eggs any style, brunch potatoes, hollandaise sauce

■ *Ghost APA* - \$6 / 20oz

EGGS BENEDICT YOUR WAY*

each served on house-made English muffin

topped with Polyface Farm poached cage-free eggs and hollandaise sauce with a side of brunch potatoes

avocado | 13

roasted red tomatoes | 13

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 of 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

BOURBON STREET SUNRISE* | 15

local beef patty topped with sunny-side up egg, andouille sausage, Cheddar cheese, hollandaise sauce, butter roll

■ *Minute Man IPA* - \$7 / 20oz

SCAPE GOAT BURGER* | 14

local beef patty, herb goat cheese, roasted red pepper, onion straws, butter roll

■ *No Veto Brown 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 Nitro DIPA* - \$7 / 16oz

\$7

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