



# 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 bread, harissa, olive oil

■ *Peach Ghost APA* - \$6 / 20oz

### PRETZEL BITES | 8

40 Mile cheese,

Hydraulion whole grain mustard

■ *Hydraulion Red Ale* - \$6 / 20oz

### CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses, seasonal garnishes, house crackers

■ *Peeled Oak Golden Sour* - \$8 / 16oz

### CARAMELIZED PEAR TART | 8

Brillat Savarin cheese, brown butter, thyme, vanilla bean, Bosc pears, walnuts

■ *Passionfruit Gose* - \$6 / 16oz

### PAN SEARED SCALLOPS | 13

black garlic aioli, scallions, crispy leeks, candied fresno peppers and bacon lardons

■ *Trader Saison* - \$7 / 16oz

## SIDES

### HAND CUT FRIES | 4

### FRESH FRUIT | 5

### SMALL SALAD | 5

### MAC & CHEESE | 5

### BBQ RED CABBAGE COLE SLAW | 3

### ROASTED VEGETABLE MEDLEY | 5

baby carrots, Japanese turnips, pearl onions, asparagus, fingerling potatoes

## SOUPS & SALADS

add grilled or fried chicken tenders | 5

add grilled or fried tofu | 5

add a 4oz 7 Hills steak | 7

### HYDRAULION RED ALE STEW | 6

leeks, bacon, potatoes, pumpernickel croutons, Irish Cheddar

■ *No Veto Brown Ale* - \$6 / 20oz

### TRAIL BLAZIN' CHILI | 6

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

■ *Champers Brut IPA* - \$7 / 20oz

### BOSC PEAR SALAD | 10

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

■ *Nephology Juicy IPA* - \$7 / 16oz

### ROASTED BABY CARROT SALAD | 10

Schuyler field greens, arugula, wheat berries, cranberries, toasted walnuts, tamarind-ginger vinaigrette

■ *Fandom of the Hopera Imperial Red IPA* - \$7 / 20oz

## SWEETS

### OATS MCGOATS | 6

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

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

### CREME BRULEE | 6

Mainstreet Farmstead honey, baked in rich custard, brandied apples, nut-oatmeal crumble

■ *Gradyator Doppelbock* - \$8 / 10oz

## SANDWICHES BURGERS

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

### HIGH ON THE HOG | 12

Local Double H Farm pulled pork, Three Notch'd Root Beer barbecue, 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

### GRILLED PORTOBELLO | 12

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

■ *No Veto Brown Ale* - \$6 / 20oz

### BUFF-ALE-O HOT CHICKEN | 12

fried chicken, blue cheese dressing, Ghost Pale Ale hot sauce, lettuce, tomato, brioche roll

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

### TWIN OAKS TOFU BAHN-MI | 13

grilled tofu, pickled vegetables, cucumber, jalapeño, cilantro, Sriracha ginger vinaigrette

~sub grilled or fried chicken tenders~

■ *G4 West Coast IPA* - \$7 / 20oz

\*Consuming raw and/or undercooked meats may increase your risk of a foodborne illness

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 Ale* - \$6 / 20oz

### BLACK N' SHROOM BURGER\* | 15

local beef patty, blue cheese, black garlic aioli, red onion, roasted AM FOG mushrooms, potato chips, butter roll

■ *Wilson Regiment IPA* - \$6 / 20oz

### MAUI WOWIE BURGER\* | 14

local beef patty, house-smoked Canadian bacon, Minute Man grilled pineapple, bbq sauce, pepperjack cheese, onion straws, butter roll

■ *No Veto Brown Ale* - \$6 / 20oz

## ENTRÉES

### FISH AND CHIPS | 14

Minute Man battered Atlantic Cod, hand cut fries, tartar sauce, lemon

■ *Minute Man NE Style IPA* - \$7 / 20oz

### PAN SEARED SALMON\* | 16

roasted pearl onions, Japanese turnips, baby carrots, fingerling potatoes, asparagus, grapefruit butter

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

### SHEPHERD'S PIE | 14

Irish Ale and Whiskey beef ragout, baby carrots, snap peas, roasted pearl onions, crispy potato

■ *Hydraulion Red Ale* - \$6 / 20oz

### FALAFEL BOWL | 14

fried vegetarian falafel, tzatziki sauce, toasted pita, caulilini, marinated avocado, roasted red pepper harissa, microgreens

■ *Riverbend Rye* - \$7 / 20oz

### 7 HILLS STEAK\* | 16

8oz grilled teres major, roasted baby carrots, Japanese turnips, bone marrow risotto, Parmigiano Reggiano

■ *40 Mile IPA* - \$6 / 20oz

## 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



### MAC & CHEESE

creamy cheese sauce, cheesy crunch

### BEEF SLIDERS\*

2 sliders, American cheese, potato bun, ketchup

### CHICKEN STRIPS

2 each grilled or fried, honey mustard

### THE HOPPY MEAL

Three Notch'd hummus, housemade pita, cucumber, carrots, ranch dressing