



CRAFT KITCHEN

BRUNCH

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

SNACKS

PARMESAN GARLIC FRIES | 6

chipotle aioli
Add 40 Mile cheese | 1
■ 40 Mile IPA – \$6 | 20oz

PRETZEL BITES | 8

40 Mile cheese, Hydraulion whole grain mustard
■ Ghost American Pale Ale – \$6 | 20oz

THREE NOTCH'D HUMMUS | 8

harissa hummus, toasted pita, carrots, cucumbers

DEVEILED EGGS | 6

pickled ramps

BISCUITS & GRAVY | 8

butter milk biscuits, sausage gravy

CINNAMON BUN | 6

sweet sugar dough, frosting

BRUNCH COCKTAILS

ELDERFLOWER ROSE | 10

Strange Monkey Gin, grapefruit juice, rose all day, elderflower syrup

SPICY BLOODY | 8

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

GOSE MOSA | 6

Passionfruit gose, prosecco

STRAWBERRY BELLINI | 6

strawberry puree, prosecco

SOUPS & SALADS

TRAIL BLAZIN' CHILI | 6

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

FIELD SALAD | 8

Schuylar greens, croutons, watermelon radishes, cherry tomatoes, asparagus, snow peas, goat cheese, champagne vinaigrette
Add grilled or fried chicken or tofu | 5

ASPARAGUS SALAD | 9

grilled asparagus, olive oil, lemon ricotta, balsamic reductions, sea salt
Add grilled or fried chicken or tofu | 5
■ Peach Ghost APA – \$6 | 20oz

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL FIELD SALAD | 5

MAC & CHEESE | 5

BBQ COLE SLAW | 3

BRUNCH POTATOES | 4

EGG ANY STYLE* | 2

BRUNCH

CHICKEN & WAFFLES | 13

fried chicken thighs, whipped cream, maple syrup, candied pecans
■ Jazzfest Sugarcane Pecan Ale – \$7 | 20oz

RABBIT HASH & EGGS* | 13

confit rabbit, onions, potatoes, sunny-side up eggs, brown gravy, hollandaise
■ Brew Betties Maibock – \$6 | 20oz

LOCO MOCO* | 13

ground beef, brown gravy, white rice, sunny-side up egg
■ Passionfruit Gose – \$6 | 16oz

HUEVOES RANCHEROS* | 14

braised beans, ranchero sauce, salsa, pickled jalapeños, corn tortilla, sour cream, sunny-side up eggs, brunch potatoes
■ Mic Check Pale Ale – \$6 | 20oz



MINI ME \$7

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.

CHICKEN STRIPS

2 each grilled or fried, honey mustard

MAC N' CHEESE

cavatappi noodles, cheese sauce, cheese crunch

CHICKEN CHILAQUILAS | 13

braised chicken, ranchero sauce, corn tortillas, over easy egg, salsa, pickled jalapeños
■ Three Notch'd Pilsner – \$6 | 20oz

SHRIMP & GRITS | 14

sautéed east coast shrimp, creamy grits, andouille sausage, creole sauce

HAM & EGGS* | 15

grilled ham steak, eggs your way, brunch potatoes, buttermilk biscuit, hollandaise
■ Minute Man IPA – \$7 | 20oz

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.

CHEESEBURGER* | 12

American, Cheddar, Swiss, Pepper Jack, Havarti, Blue
add egg | 1.50
add bacon | 2

BEEF SLIDERS* | 10

American cheese, potato rolls, ketchup, Minute Man pickles
■ Hydraulion Irish Red – \$6 | 20oz

MARKET ST. SUNRISE* | 13

local beef patty, sunny-side up egg, Canadian bacon, Cheddar cheese, hollandaise, English muffin
■ Minute Man IPA – \$7 | 20oz

INFERNO* | 15

local beef patty, hot pepper relish, Pepper Jack cheese, onion straws, avocado aioli
■ Passionfruit Gose – \$6 | 16oz

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

SWEETS

STRAWBERRY SHORTCAKE | 6

local strawberries, whipped cream, house made sweet biscuit, strawberry sauce
■ Marvy Pale Ale – \$6 | 20oz

BANANA CREAM PARFAIT | 5

banana custard, whipped cream, fresh bananas, graham cracker crust
■ Brew Betties Maibock – \$6 | 20oz

JACK'S JAVA ESPRESSO BROWNIE | 5

beer brownie, Jack's Java Espresso ice cream, coffee caramel
■ Jack's Java Espresso Stout – \$6 | 16oz

LEAVE YOUR MARK