



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

■ *The Plank Belgian Tripel* - \$8 / 10oz

SWEETS

HAZELNUT CHEESE CAKE | 6

toasted hazelnuts, whipped cream, hazelnut ganache

■ *Peach Ghost* - \$6 / 20oz

BLUE BERRY TART | 5

pastry shell, blueberry filling, pastry cream

■ *Jack's Java Espresso Stout* - \$6 / 20oz

STRAWBERRY SHORTCAKE | 6

Sweet biscuit, local strawberries, fresh whipped cream,
strawberry coulis

■ *No Veto Brown Ale* - \$6 / 20oz

GHOST STRAWBERRY SORBET | 4

■ *Passionfruit Gose* - \$6 / 16oz

SOUPS & SALADS

add grilled or fried chicken tenders / 5

add grilled or fried tofu / 5

add a 4oz 7 Hills steak / 7

CREAM OF ASPARAGUS | 6

blue crab, lemon cream, micro greens

■ *No Veto Brown Ale* - \$6 / 20oz

TRAIL BLAZIN' CHILI | 6

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

■ *G4 West Coast IPA* - \$7 / 20oz

ASPARAGUS SALAD | 10

pickled onion, hazelnuts, Burrata cheese,
lemon vinaigrette, local greens, beluga lentils,
pink peppercorns

■ *The Plank Belgian Tripel* - \$8 / 10oz

ROASTED CARROT SALAD | 10

Schuyler field greens, cranberries, mixed grains,
fried chickpeas, tamarind-ginger vinaigrette

■ *40 Mile IPA* - \$6 / 20oz

SIDES

HAND CUT FRIES | 4

FRESH FRUIT | 5

SMALL SALAD | 5

MAC & CHEESE | 5

BBQ RED CABBAGE COLE SLAW | 3

GRILLED ASPARAGUS | 6

balsamic reduction, olive oil, hazelnuts,
micro greens

SANDWICHES BURGERS

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

HIGH ON THE HOG | 13

Local Double H Farm pulled pork,
Three Notch'd Root Beer barbeque,
Minute Man pickles, coleslaw, butter roll

■ *Riverbend Carolina Ale* - \$7 / 16oz

40 MILE PHILLY* | 15

shaved 7 Hills local beef,
caramelized onions, brioche roll,
40 Mile cheese sauce

■ *40 Mile IPA* - \$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

TOFU BAHN-MI | 14

fried Twin Oaks tofu, pickled vegetables,
cucumber, jalapeño, cilantro, peanut hoisin,
Sriracha ginger vinaigrette

~sub grilled or fried chicken tenders~

■ *G4 West Coast IPA* - \$7 / 20oz

TOADSTOOL TACOS | 14

local AM FOG Mushrooms, red pepper relish,
mixed grains, red pepper aioli,

~sub grilled or fried Tofu or chicken tenders~

■ *Ghostarita* - \$6 / 20oz

TEQUILA TACOS | 13

tequila-lime marinated chicken, chipotle aioli,
pickled jalapeños, roasted corn salsa

■ *Nephology #3* - \$7 / 16oz

*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

■ *Riverbend Carolina Ale* - \$7 / 16oz

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup,

Minute Man pickles

■ *Hydraulion Red Ale* - \$6 / 20oz

SUMMA CUM LAUDE* | 15

local beef patty, chili relish, pepper-jack cheese,

onion straws, chipotle aioli, butter roll

■ *Riverbend Carolina Rye* - \$7 / 20oz

CARPE DIJON* | 14

local beef patty, honey mustard,
Canadian Bacon, Cheddar cheese,

local lettuce, tomato, butter roll

■ *Passionfruit Gose* - \$6 / 16oz

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

RICOTTA RAVIOLI | 14

porcini broth, asparagus, English peas,
fava beans, Pecorino Romano cheese

■ *The Plank Belgian Tripel* - \$8 / 10oz

7 HILLS STEAK* | 17

8oz grilled teres major,

roasted baby carrots, Japanese turnips,
sorrel pesto, herb risotto

■ *40 Mile IPA* - \$6 / 20oz

JUMBO LUMP CRAB CAKE

roasted fingerling potatoes, grilled asparagus,
lemon-caper aioli

Single 16/ Double 22

■ *40 Mile IPA* - \$6 / 20oz

MINI ME

\$7

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

CHICKEN STRIPS

2 each grilled or fried, honey mustard

BEEF SLIDERS*

2 sliders, American cheese, potato bun, ketchup

THE HOPPY MEAL

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