

CRAFT KITCHEN



GRADUATION DINNER

MON-THURS 11AM-10PM | FRI 11AM-11PM | SAT 10AM-11PM | SUN 10AM-10PM

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

SANDWICH

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 | 14

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

■ *Nephology #3* - \$7 / 16oz

THE PIT MASTER * | 15

local beef patty, onion straws,
smoked pork, Cheddar cheese,
barbeque sauce, butter roll

■ *Passionfruit Gose* - \$6 / 16oz

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

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

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

BURGERS

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

MINI ME



All children 12 and under may choose seasonal fruit, hand cut fries
or organic applesauce.
For dessert please select a scoop of Homestead Creamery chocolate,
vanilla or a seasonal flavored ice cream.

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

BEEF SLIDERS*

2 sliders, American cheese, potato bun

MAC & CHEESE

elbow noodles, cheese sauce, crunch

CHICKEN STRIPS

2 each grilled or fried, honey mustard

THE HOPPY MEAL

Three Notch'd hummus, cucumber, carrots,
house-made toasted pita, ranch dressing