



CRAFT KITCHEN

GRADUATION 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, red pepper relish, olive oil

■ Michelle's White Wedding - \$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

■ Passionfruit Gose - \$6 / 16oz

SWEETS

HAZELNUT CHEESE CAKE | 6

toasted hazelnuts, whipped cream, hazelnut ganache

■ Hutson's HOPE Imperial Red - \$6 / 20oz

STRAWBERRY SHORTCAKE | 6

Sweet biscuit, strawberries, fresh whipped cream, strawberry coulis

■ Jack's Java Espresso Stout - \$6 / 19oz

SOUPS & SALADS

add grilled or fried chicken tenders | 5

add grilled or fried tofu | 5

add a 4oz Seven Hills steak | 7

CREAM OF ASPARAGUS | 6

blue crab, lemon cream, micro greens

■ No Veto Brown Ale - \$6 / 20oz

TRAIL BLAZIN' CHILI | 6

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

■ Spicy Bloody Mary - \$11

ASPARAGUS SALAD | 10

pickled onion, hazelnuts, Burrata cheese, lemon vinaigrette, micro greens, pink pepper

■ Big Slice Juicy IPA - \$7 / 16oz

ROASTED CARROT SALAD | 10

Schuyler field greens, curried beluga lentils, cranberries, fried chickpeas, tamarind-ginger vinaigrette

■ Hutson's HOPE Imperial Red - \$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/ STRAWBERRY JAM | 3

BRUNCH

OMELETTE | 14

fresh to order omelette filled with Cheddar cheese, applewood bacon

hollandaise sauce, served with brunch potatoes

■ G4 IPA - \$7 / 20oz

QUICHE | 13

puff pastry crust filled with cage free eggs, Local AM Fog mushrooms, local ramps, Mainstreet Farmstead Gouda served with a side field salad

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

STRAWBERRY FRENCH TOAST | 12

rich brioche soaked in a honey and cinnamon custard, served with whipped cream, strawberry coulis, candied nuts, maple syrup

■ Kolsch Call American Kolsch - \$6 / 20oz

BREAKFAST TACOS | 12

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

BRUNCH COCKTAILS

TEQUILA SUNRISE MIMOSA | 10

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

SPICY BLOODY | 10

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

STEAK AND EGGS* | 16

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

■ Scotch Beerdsley Scotch Ale - \$7 / 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 asparagus | 13

house-smoked Canadian bacon | 13

applewood smoked bacon | 14

■ Nephology #2 - \$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

■ Hutson's HOPE Imperial Red - \$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

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 Seven Hills Farm. Breads are sourced locally from Albemarle Baking Company.

HAMBURGER* | 11

add cheese 1 / add egg 1.5 / add bacon 2

■ Scotch Beerdsley Scotch Ale - \$7 / 20oz

SUMMA DUN LAUDE * | 15

local beef patty, chili relish,

pepper-jack cheese,

onion straws, chipotle aioli, butter roll

■ Riverbend Carolina Rye - \$7 / 20oz

SHE'S A SUPER LEEK* | 14

local beef patty, fried leeks, Swiss cheese,

applewood bacon, ramp 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

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

\$7