

CRAFT KITCHEN

BACON & BEER BRUNCH

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

SNACKS

PARMESAN GARLIC FRIES | 6 (V)

chipotle aioli

Add 40 Mile cheese | 1

■ Millstone Pale Ale - \$6 | 20oz

THREE NOTCH'D HUMMUS | 8 (V)

fried pita bread, corn-tomato relish, olive oil

■ Minute Man IPA - \$7 | 20oz

PRETZEL BITES | 8 (V)

40 Mile cheese, Hydraulion whole grain mustard

■ 40 Mile IPA - \$6 | 20oz

BISCUITS AND GRAVY | 8

fluffy southern style biscuits, sausage gravy

■ Big Slice Juicy IPA - \$6 | 16oz

SWEETS

CREME BRULEE | 7 (GF)

Mainstreet Farmstead custard, local honey, Carter Mountain peach compote, honey granola

■ Passionfruit Gose - \$6 | 16oz

FLOURLESS CHOCOLATE CAKE | 8 (GF)

Valhrona chocolate, Homestead Creamery black raspberry ice cream, raspberry coulis, local berries

■ Barrel Aged Cherry Sour - \$8 | 16oz

SUMMER BERRY TART | 7

pastry shell, local sweet berries, pastry cream, honey granola, local honey

■ Watermelon Gose - \$6 | 16oz

SOUPS & SALADS

add grilled or fried chicken tenders | 5

add grilled or fried tofu | 5

add a 4oz Seven Hills steak | 7

CREAMY CHICKEN TORTILLA SOUP | 5 (GF)

cilantro, corn tortilla, corn-tomato relish

■ 40 Mile to the Border - \$7 | 20oz

TRAIL BLAZIN' CHILI | 6 (GF)

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

■ Millstone Pale Ale - \$6 | 20oz

ROASTED SUMMER SALAD | 10 (V)

Schuyler field greens, roasted corn, cherry tomato, summer squash, Parmesan-pepper croutons, basil-balsamic vinaigrette

■ 65 Roses Blonde Ale - \$7 | 20oz

HEIRLOOM TOMATO SALAD | 12 (GF, V)

sliced Local Double H Farm tomatoes, burrata cheese, extra virgin olive oil, Maldon sea salt, basil, balsamic syrup

■ Firefly Nights Summertime Ale - \$6 | 16oz

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

CHICKEN & WAFFLES | 15

fresh baked mini waffles, fried chicken tenders, whipped cream, maple syrup and candied pecans

■ Barrel Aged Cherry Sour - \$8 | 16oz

FARMERS OMELETTE | 14 (GF, V)

fresh to order omelette filled with roasted squash, corn, cherry tomatoes, hollandaise, served with brunch potatoes

■ Nephology #3 - \$7 | 16oz

QUICHE | 13 (V)

puff pastry crust filled with cage free egg custard, asparagus, cherry tomatoes, feta cheese, served with a side field salad

■ Trader Saison - \$7 | 16oz

BREAKFAST TACOS | 12 (V)

scrambled eggs, cheddar cheese, corn salsa, pickled jalapeños, chipotle aioli, served with brunch potatoes

■ The Ghost-Arita APA - \$6 | 20oz

BRISKET HASH | 13 (GF)

poached eggs, herbs, onions, roasted potatoes, pickled jalapeños, hollandaise

■ Firefly Nights - \$6 | 16oz

BRUNCH COCKTAILS

TEQUILA SUNRISE MIMOSA | 10

Exotico 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

■ Riverbank Coffee Brown - \$6 | 20oz

EGGS BENEDICT YOUR WAY*

each served on a house-made English muffin topped with Polyface Farm poached cage-free eggs and hollandaise, served with a side of brunch potatoes

heirloom tomato | 14 (V)

smoked brisket | 14

house-smoked Canadian bacon | 13

applewood smoked bacon | 14

■ Spicy Bloody Mary - \$11

FULL SOUTHERN* | 14

fluffy southern style biscuits, sunny-side up eggs, sausage gravy, applewood smoked bacon, served with a side of brunch potatoes

■ Millstone Pale Ale - \$6 | 20oz

BLACKBERRY FRENCH TOAST | 12 (V)

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

■ Nephology #5 - \$7 | 16oz

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

■ Minute Man IPA - \$7 | 20oz

BLT BURGER* | 14

local beef patty, applewood bacon, heirloom tomato, smoked tomato aioli, local lettuce, butter roll

■ The Ghost APA - \$6 | 20oz

2ND STREET SUNRISE* | 14

local beef patty topped with sunny-side up egg, house-smoked Canadian bacon, Cheddar cheese, hollandaise sauce, butter roll

■ No Veto Brown Ale - \$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 N' CHEESE

elbow noodles, cheese sauce, cheese crunch

THE HOPPY MEAL

Three Notch'd hummus, pita bread, cucumbers, carrots, ranch dressing

WAFFLE

butter, maple syrup

2 EGGS, YOUR WAY*

scrambled or cheese omelette

CHICKEN STRIPS

2 each grilled or fried, honey mustard

(GF) = Gluten Free option *Alert your server to food allergies and questions regarding dietary modifications.

(V) = Vegetarian option *Consuming raw and/or undercooked meats may increase your risk of a foodborne illness