

CRAFT KITCHEN



THREE NOTCH'D
BREWING COMPANY | CHARLOTTESVILLE, VA

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

SOUP & SALADS

add grilled or fried chicken tenders / 5
add grilled or fried tofu / 5
add a 4oz 7 Hills steak / 7

CREAMY CHICKEN TORTILLA SOUP | 5



cilantro, corn tortilla, corn-tomato relish
■ 40 Mile to the Border Agave IPA - \$7 / 20oz

TRAIL BLAZIN' CHILI | 6

Seven Hills beef, black beans,
sour cream, red onions
■ Millstone Pale Ale - \$6 / 20oz

ROASTED SUMMER SALAD | 10



Schuyler field greens, roasted corn, cherry
tomato, summer squash, Parmesan
croutons, balsamic vinaigrette
■ 65 Roses Blonde Ale - \$7 / 20oz

HEIRLOOM TOMATO SALAD | 12

sliced Local Double H Farm tomatoes,
burrata cheese, extra virgin olive oil,
Maldon sea salt, basil, balsamic syrup
■ Firefly Nights Summertime Ale - \$6 / 16oz

SNACKS

THREE NOTCH'D HUMMUS | 8



fried pita, corn-tomato relish, olive oil
■ Trader Saison - \$7 / 16oz

PRETZEL BITES | 8



40 Mile cheese, Hydraulion whole grain mustard
■ 40 Mile IPA - \$6 / 20oz

PARMESAN GARLIC FRIES | 6



chipotle aioli
Add 40 Mile cheese / 1
■ The Ghost APA - \$6 / 20oz

CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses, seasonal garnishes,
house crackers
■ Passionfruit Gose - \$6 / 16oz

SANDWICHES BURGERS

HIGH ON THE HOG | 13

Local Double H Farm pulled pork,
Three Notch'd Root Beer barbeque,
Minute Man pickles, coleslaw, butter roll
■ Minute Man IPA - \$7 / 20oz

40 MILE PHILLY* | 15

shaved sirloin beef, caramelized onions,
Amoroso 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, butter roll
■ What the Ale Did We Do - \$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~
■ Nephology Juicy IPA #3 - \$7 / 16 oz

FISH TACOS | 14

flash fried Atlantic codfish, Cajun
crema, peach salsa
■ Ghostarita - \$6 / 20oz

KOREAN TACOS | 14

Double H pork belly, kimchi, cilantro,
peanut hoisin
~sub grilled or fried Tofu or chicken
tenders~
■ Nephology Juicy IPA #5 - \$7 / 16oz

CHICKEN CAESER WRAP | 12

grilled chicken tenders, local lettuce,
Parmesan cheese, tomatoes, traditional
Caesar salad dressing
■ Big Slice Juicy IPA - \$7 / 16oz

VEGAN BRATWURST | 15



Hydraulion whole grain mustard
caramelized onions, Amoroso roll
■ No Veto Brown Ale - \$6 / 20oz

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. Gluten
free buns available upon request.

HAMBURGER* | 11

add cheese 1 | add egg 1.5 | add bacon 2
■ 40 Mile IPA - \$6 / 20oz

BEEF SLIDERS* | 12

3 sliders, American cheese, ketchup,
Minute Man pickles, potato buns
■ The Ghost APA - \$6 / 20oz

BLT BURGER* | 14

local beef patty, applewood bacon,
heirloom tomato, smoked tomato aioli,
local lettuce, butter roll
■ Millstone Pale Ale - \$6 / 20oz

TEXAN BURGER* | 14

local beef patty, smoked brisket,
caramelized onions, chili relish,
Root Beer Barbeque sauce
Cheddar cheese, butter roll

MINI ME \$7

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

MAC & CHEESE

elbow noodles, cheese sauce, crunch

THE HOPPY MEAL

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

BEEF SLIDERS*

2 sliders, American cheese, ketchup,
potato buns

CHICKEN STRIPS

2 each, grilled or fried, honey mustard

= Gluten Free option

= Vegetarian option

*Alert your server to food allergies and
questions regarding dietary modifications.

*Consuming raw and/or undercooked meats
may increase your risk of a foodborne illness