



CRAFT KITCHEN

MON - THURS 11AM - 10PM

FRI 11AM - 11PM

SAT 10AM - 11PM

SUN 10AM - 10PM

SNACKS

PARMESAN GARLIC FRIES | 6 (GF)

chipotle aioli

Add 40 Mile cheese | 1

■ The Ghost APA - \$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

CHARCUTERIE & CHEESE | 15

cured meats, artisan cheeses, seasonal garnishes, house crackers

■ Passionfruit Gose - \$6 / 16oz

BRUSCHETTA | 10 (V)

local cherry tomatoes, basil, extra virgin olive oil, burrata cheese, balsamic syrup, baguette bread

■ Firefly Nights Summertime Ale - \$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

■ Big Poppa Nitro Imperial Stout - \$8 / 10oz

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 (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

(GF) = Gluten Free option

(V) = 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

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

■ Trader Saison - \$7 / 16oz

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

■ Nephology Juicy IPA #4 - \$7 / 16oz

TOFU BAHN-MI | 14 (V)

fried Twin Oaks tofu, pickled vegetables,

cucumber, jalapeño, cilantro, peanut hoisin,

Sriracha ginger vinaigrette

~sub grilled or fried chicken tenders~

■ No Veto Brown Ale - \$6 / 20oz

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~

■ Millstone Pale 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

■ The Ghost APA - \$6 / 20oz

BEEF SLIDERS* | 12

American cheese, potato rolls, ketchup,

Minute Man pickles

■ Minute Man IPA - \$7 / 20oz

BLT BURGER* | 14

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

■ Millstone Pale Ale - \$6 / 20oz

ENTRÉES

FISH AND CHIPS | 15

Minute Man battered Atlantic Cod, hand cut fries, tartar sauce, lemon

■ Minute Man IPA - \$7 / 20oz

EGGPLANT PARMESEAN | 14 (V)

heirloom cherry tomatoes, romanesco sauce, fresh basil, balsamic syrup, olive oil

■ 65 Roses Blonde Ale - \$7 / 20oz

PAN SEARED GROUPE* | 16

smoked prosciutto wrapped grouper, lemon verbena chimichurri, local fried pone cake, three sister succotash

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

BRAISED SHORT RIB* | 18 (GF)

Shenandoah Joes coffee rubbed boneless beef, blackberry-pearl onion jam, guajillo sweet potato puree

■ Riverbend Coffee Brown Ale - \$6 / 20oz

MOJO PORK LOIN* | 16 (GF)

Wades Mill bloody butcher grits, citrus infused Papa Weaver pork, Carter Mountain peach compote

■ Minute Man IPA - \$7 / 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

THE HOPPY MEAL

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

BEEF SLIDERS*

2 sliders, American cheese, ketchup, potato bun

CHICKEN STRIPS

2 each grilled or fried, honey mustard

LEAVE YOUR MAMA