



CRAFT KITCHEN

MON - THURS 12PM - 9PM

FRI 12PM - 10PM

SAT 11AM - 10PM

SUN 11AM - 9PM

SNACKS

PARMESAN GARLIC FRIES | 6

chipotle aioli
Add 40 Mile cheese | 1

SPICED SWEET POTATO FRIES | 8

chipotle aioli

PRETZEL BITES | 8

40 Mile cheese, Hydraulion mustard

THREE NOTCH'D HUMMUS | 7

fried pita, olive tapenade, olive oil

CHICKEN WINGS | 10

six fried wings, blue cheese, celery
sauce choices:

Sweet & Sweaty | Root Beer BBQ | Garlic Parmesan

BISCUITS & GRAVY | 8

buttermilk biscuits, home-made sausage gravy

SOUPS & SALADS

HOUSE SALAD | 8

mixed greens, shaved red onion,
cucumber, carrots, tomato, croutons,
honey mustard dressing
add grilled or fried chicken | 5
add grilled or fried tofu | 5
add shaved sirloin steak | 8

TRAIL BLAZIN' CHILI | 6

beef, black beans, sour cream, red onions

TOMATO BASIL | 5

croutons, parmesan cheese

BURGERS

HAMBURGER* | 11

local beef patty, butter roll
add cheese \$1 | add egg \$1.5 | add bacon \$2

2ND STREET SUNRISE* | 14

local beef patty, cheddar cheese, house-made
Canadian bacon, sunny-side up egg, hollandaise,
butter roll, served with hand-cut fries

SIDES

BACON | 4

BUTTERMILK BISCUIT | 2

BRUNCH POTATOES | 4

CANADIAN BACON | 4

EGGS (2) YOUR WAY | 2

WAFFLES (2) | 4

WAFFLES (4) | 6

HAND CUT FRIES | 4

MAC & CHEESE | 5

SIDE HOUSE SALAD | 5

BRUNCH COCKTAILS

SPICY BLOODY MARY | 11

Spirits of the Blue Ridge vodka, house-made Bloody
Mary mix, horseradish, worcestershire sauce, cajun rim

TEQUILA SUNRISE MIMOSA | 11

Exotico tequila, fresh squeezed OJ, grenadine,
prosecco

BRUNCH

FULL SOUTHERN | 14

sausage gravy, southern-style biscuits, applewood
smoked bacon, scrambled eggs, served with
brunch potatoes

CHICKEN & WAFFLES | 15

whipped cream, maple syrup, chopped nuts

VEGAN CHILAQUILES | 14

Twin Oaks tofu sofritas, yellow corn tortillas, vegan
chipotle lime aioli, jalapenos

SPANISH TORTILLA | 12

baked casserole with zucchini squash, spinach, onion,
mozzarella cheese, Romesco sauce

BREAKFAST SHRIMP & GRITS | 15

bacon infused Wades Mill stone ground grits, 4
sauteed shrimp, poached egg, chow-chow,
topped with hollandaise

SWEET POTATO HASH | 13

sweet potatoes, chorizo, sauteed peppers and onions,
topped with a sunny side up egg and hollandaise

BREAKFAST TACOS | 14

3 flour tortillas, scrambled eggs, shredded cheddar
cheese, chipotle aioli, fire roasted salsa, jalapenos,
served with hand-cut fries

FARMER'S QUICHE | 13

roasted summer vegetables, basil, mozzarella cheese,
served with small house salad

OMELETTE | 14

shishito peppers, onions, pepper jack cheese, marinated
pork, served with brunch potatoes

SOUTHERN BENEDICT | 13

poached eggs, Canadian bacon, buttermilk biscuits,
hollandaise, served with brunch potatoes

MINI ME \$7

All children 12 and under may choose hand cut fries,
or applesauce.

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

SCRAMBLED EGGS

2 scrambled eggs

WAFFLES

2 waffles, maple syrup

CHICKEN STRIPS

2 each grilled or fried, honey mustard

HOT DOG

all beef sausage, potato roll

MAC & CHEESE

creamy cheese sauce, cheesy crunch

THE HOPPY MEAL

Three Notch'd hummus, fried pita, cucumber, carrots,
ranch dressing

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

*Consuming raw and/or undercooked meats may increase your risk of a food-borne illness