

lunch **KITCHEN** dinner



## SNACKS & APPS

### PARMESAN GARLIC FRIES \$7 **GF** **V**

Hand-cut french fries tossed in Parmesan cheese & a garlic butter sauce. Served with a side of chipotle aioli. + 40 Mile Beer Cheese | \$1

### SPICED SWEET POTATO FRIES \$8 **GF** **V**

Sweet & salty sweet potato fries tossed in cayenne seasoning mix & served with a side of chipotle aioli.

### THREE NOTCH'D HUMMUS \$8 **V**

House-made hummus topped with olive tapenade & served with fried pita bread.

### PRETZEL BITES \$8 **V**

House-made pretzels seasoned with sea salt & served with 40 mile beer cheese & Hydraulion whole grain mustard dipping sauces.

### 2ND STREET NACHOS \$10 **GF**

Fried corn tortilla chips, fire roasted salsa, pickled jalapenos, sour cream, cheddar cheese, & 40 mile beer cheese.

+ Grilled or Fried Chicken | \$5

+ House-made Chili | \$6

+ Shaved Ribeye Steak | \$7

### CHICKEN WINGS \$12 **GF**

Six fried wings served with your choice of Blue cheese dressing or ranch, paired with celery, & tossed in your choice of sauce:

-Sweet & Sweaty

-Honey Sriracha

-Root Beer BBQ

-Garlic Parmesan

### DEVILED EGGS \$8 **GF**

Horseradish filled eggs topped with Applewood smoked bacon & pickled fresno chilis.



Gluten free



Vegetarian

## BURGERS

Served with your choice of a small side salad or hand-cut fries. Upgrade your side choice to sweet potato fries, parmesan garlic fries, mac-n-cheese, or a cup of chili (upcharge prices vary).

All beef and breads are locally sourced.

Gluten free buns are available upon request.

### \*HAMBURGER \$13

+Cheese | \$1

+Fried Egg | \$1.5

+Applewood Smoked Bacon | \$2

+Guacamole | \$2

Build your own burger by adding on: lettuce, tomato, onion, Minute Man marinated pickles, mayonnaise, ketchup, or mustard (upon request).

### \*BEEF SLIDERS \$13

Your choice of cheese, ketchup, Minute Man marinated pickles, on potato rolls.

### \*PANAMANIAN POPPER BURGER \$15

Local beef patty, pickled shallots, Panamanian habanero aioli, tomato, guacamole, Mainstreet Farm garlic & chive cheddar style cheese, on a butter roll.

### \*PIG-OUT BURGER \$16

Local beef patty, Canadian bacon, Applewood smoked bacon, BBQ pulled pork, cheddar cheese, Three Notch'd Root Beer BBQ sauce, on a butter roll.

### \*ALL AMERICAN BURGER \$15

Local beef patty, American cheese, Applewood smoked bacon, caramelized onions, Minute Man marinated pickles, lettuce, tomato, freedom sauce, on a butter roll.

### SPICED QUINOA BURGER \$15 **V**

Vegetable base patty topped with tzatziki sauce & curry fried carrots, on a local bun.

## SANDWICHES

### HIGH ON THE HOG \$15

Local pulled pork, Three Notch'd Root Beer BBQ sauce, Minute Man marinated pickles, house-made coleslaw, on butter roll.

### C-VILLE HOT CHICKEN SANDWICH \$15

Fried chicken breast, cayenne chili paste, mixed greens, Minute Man marinated pickles, mayonnaise, on a butter roll.

### PORK BELLY TACOS \$14

Three fried flour tortillas, rendered pork belly, pickled vegetables, pickled fresno chilis, hoisin sauce, & cilantro.

### PORTOBELLO PILEUP \$14

Roasted Portobello, red onion, tomato, bell peppers, herb goat cheese, on a focaccia roll. **V**

Served with your choice of a small side salad or hand-cut fries. Upgrade your side choice to sweet potato fries, parmesan garlic fries, mac-n-cheese, or a cup of chili (upcharge prices vary).

Gluten free buns available upon request.

### \*40 MILE PHILLY \$15

Shaved sirloin beef with caramelized onions, on a hoagie roll, topped with 40 mile beer cheese.

### CHICKEN TACOS \$13

Three flour tortillas, citrus braised pulled chicken, fire roasted salsa, cheddar cheese, jalapenos, cilantro, & lime sour cream.

### TROUT PO-BOY \$15

Fried cornmeal crusted Trout, lettuce, tomato, Minute Man marinated pickles, smoked chili aioli, on a hoagie roll.

## ENTREES

### SHRIMP-&GRITS \$17

Sauteed shrimp, local Wade Mills stone ground grits, & Creole sauce.

### GARDEN VEGGIE RISOTTO \$15

Creamy al dente arborio rice, english peas, asparagus, leeks, basil pistou, & shaved Pecorino Romano cheese.

### \*STEAK FRITES \$20 GF

Grilled Flat Iron steak, Parmesan garlic french fries, herb butter, or sub out french fries for a small side house salad (upon request).

### BOWL of SPRING \$15 V

Potato gnocchi, fava beans, asparagus, carrot, radish, fennel vegetable stock, spring onion, lemon zest, & grated Pecorino Romano cheese.

## SIDES

### FRENCH FRIES \$5 GF

Hand-cut french fries seasoned with sea salt.

### MAC-&CHEESE \$6 V

Noodles with creamy cheese sauce, topped with cheesy crunch.

### SIDE SALAD \$5 V

Mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, & house-made honey mustard dressing.

### COLESLAW \$4 V GF

Creamy, peppery, with a hint of vinegar... simple as that!

## SWEETS

### CHOCOLATE FUDGE BROWNIE V

Flourless chocolate brownie, vanilla ice cream, chocolate & caramel sauces. \$8 GF

### DULCE DE LECHE BREAD PUDDING \$8 V

Vanilla ice cream, caramel sauce, & pecans.

## SOUPS & SALADS

### HOUSE SALAD \$9 V

Mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, & house-made honey mustard dressing.

+Grilled Chicken | \$5

+Fried Chicken | \$5

+Sliced Flat Iron Steak\* | \$11

### SPRING SALAD \$8 V

Mixed greens, pickled spring onions, radish, cucumber, carrots, fennel, asparagus, & fines herbes vinaigrette.

+Grilled Chicken | \$5

+Fried Chicken | \$5

+Sliced Flat Iron Steak | \$11

### TRAIL BLAZIN' CHILI \$6 GF

Chili with beef & black beans, topped with red onions & sour cream.

### CREAM OF ASPARAGUS & WATERCRESS SOUP \$5 V

Garnished with a lemon whip cream & jalapenos.

## MINI ME

All children 12 & under may choose hand-cut fries or applesauce as sides. For dessert please select a scoop of Homestead Creamery chocolate or vanilla ice cream.

### MAC-&CHEESE \$7 V

Noodles with creamy cheese sauce, topped with cheesy crunch.

### \*BEEF SLIDERS \$7

Two beef sliders, American cheese, ketchup, on a potato bun.

### THE HOPPY MEAL \$7 V

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

### CHICKEN STRIPS \$7

Two each grilled or fried, served with honey mustard.

### \*HOT DOG \$7

All beef sausage with potato bun. Add ketchup or mustard upon request.

## KIDS drinks

Apple Juice | Orange Juice | Milk | \$1.50

Craft Sodas: Root Beer, Cream Soda, & Ginger Beer | \$1.50

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

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



GF Gluten free

V Vegetarian

All unclosed tabs will incur a 20% service charge.