



SNACKS & APPS

BOARDWALK FRIES \$6 **V**

Hand-cut french fries tossed in boardwalk spice, served with a side of malt vinegar aioli.

+ Crab Gravy | \$2

LOADED CRAB FRIES \$15

Hand-cut french fries topped with crab gravy, bacon, green onions, & boardwalk spice.

PRETZEL BITES \$8 **V**

House-made pretzel bites seasoned with sea salt & served with our signature 40 Mile beer cheese & Hydraulion whole-grain mustard.

+ Crab Gravy | \$2

SMOKIN' DRUMS \$16 **GF**

Six drumsticks smoked & then deep fried, served with house-made blue cheese or ranch dressing, celery, & tossed in your choice of one sauce:

+ Sweet & Sweaty

+ Root Beer BBQ

+ Boardwalk Fry Spice

+ Blood Orange Gose Sweet & Sour

BIGGIE ONION DIP \$8

Chilled stout braised onion dip made with our very own Biggie S'mores Stout and served with kettle cooked potato chips.

PEPPER JACK PIMENTO \$10 **V**

House-made pepperjack pimento cheese dip served with kettle cooked chips.

CHIPS & SALSA \$7

Fresh cooked tortilla chips served with house-made fire roasted salsa

BURGERS

Served with your choice of a small side salad or hand-cut fries. All beef and breads are VA sourced.

Gluten free buns are available upon request.

*HAMBURGER \$13

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

+ Cheese | \$1

+ Crab Gravy | \$2

+ Applewood Smoked Bacon | \$2

*BEEF SLIDERS \$13

Three beef sliders topped with American cheese, ketchup, Minute Man marinated pickles, served on potato rolls.

*ALL AMERICAN BURGER \$16

Local beef patty, American cheese, Applewood smoked bacon, red onions, Minute Man marinated pickles, lettuce tomato, & freedom sauce, served on a brioche roll.

*BEACH BUM BURGER \$16

Local beef patty, pepper jack cheese, smoked pork, pineapple salsa, & chipotle aioli, served on a brioche roll.

*BOURBON BRISKET BURGER \$16

Local beef patty, cheddar cheese, smoked brisket, onion straws, & bourbon BBQ, served on a brioche roll.

SALMON BLT BURGER \$17 **V**

Seared salmon patty, chipotle aioli, applewood smoked bacon, local tomato, & mixed greens, served on a brioche roll.

FALAFEL BURGER \$14 **V**

House-made falafel patty, pickled summer squash, smoked tomato, & vegan lemon mayonnaise, served on a brioche roll.

SANDWICHES

Served with your choice of a small side salad or hand-cut fries. All beef and breads are VA sourced.

Gluten free buns are available upon request.

HIGH ON THE HOG \$15

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

40 MILE PHILLY \$15

Shaved sirloin, caramelized onions, topped with 40 Mile beer cheese, & served on a hoagie roll.

PINEAPPLE EXPRESS \$15

40 Mile marinated chicken, bacon, provolone cheese, pineapple, chipotle aioli, & mixed greens, served on a brioche roll.

BOARDWALK CHICKEN \$15

Boardwalk fry spiced fried chicken, pepper jack pimento cheese, malt vinegar aioli, lettuce, & tomato, served on a brioche roll.

*These products may be cooked to guest specifications.

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



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



All unclosed tabs will incur a 20% service charge.

ENTREES

SWEET & SOUR **V**

STUFFED ACORN SQUASH \$15

Roasted acorn squash stuffed with quinoa salad, served on top a bed of Blood Orange Gose sweet & sour kale

I'D RATHER BEER

FISHING & CHIPS \$16

Lager battered cod, hand-cut french fries, & malt vinegar aioli.

*STEAK FRITES \$20

Grilled flat iron steak, hand-cut french fries, chimichurri, & smoked tomato.

*BLACKENED SALMON & GRITS \$18

Seared Blackened salmon over creamy grits with smoked tomato & chili gravy.

*HYDRAULION PORK \$16

Grilled Hydraulion marinated pork loin served with maple winter vegetable medley, gose braised kale, & Hydraulion mustard.

SOUPS & SALADS

Add any of the following protein to any salad:

+ Grilled or Fried Chicken | \$5

+ Smoked Pork | \$5

+ *Salmon | \$10

+ *Flat Iron Steak | \$12

HOUSE SALAD \$10 **V**

Mixed greens, tomato, cucumber, shaved radish, red onion, & house-made buttermilk ranch dressing.

HARVEST SALAD \$12 **Gf V**

Mixed greens, shaved carrots, parsnips, gala apples topped with toasted pecans, dried cranberries, & feta cheese dressed with maple mustard dressing.

TRAIL BLAZIN' CHILI \$7 **Gf**

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

CREAM OF CRAB SOUP \$8

Lump crab, 40 Mile IPA, & crackers.

BUTTERNUT SQUASH SOUP \$6

Creamy maple roasted butternut squash soup topped with cranberry crema.

House-made Dressings: Herb Buttermilk Ranch, Lemon Poppyseed, Balsamic Vinaigrette, Maple Mustard, Blue Cheese, 1000 Island, & Honey Mustard.

MAC & CHEESE BOWL

BUILD YOUR OWN BOWL \$12

Topped with green onions, garlic bread crumbs, pickled chilis, & your choice of protein:

Protein Add-Ons:

+ Grilled or Fried Chicken | \$5

+Smoked or BBQ Pork | \$5

+Shrimp | \$9

+Salmon | \$10

+Beer Battered Cod | \$10

+ Flat Iron Steak* | \$12

SWEETS

NO APPLE-OGIES \$8 **V**

Momma K inspired, chef approved. Fresh apple cake & elephant ears served with salted caramel ice cream topped with whiskey caramel sauce.

CHOCOLATE BREAD

PUDDING \$8 **V**

Malted chocolate sauce & vanilla ice cream.

SIDES

MAC-&CHEESE \$6 **V**

Noodles with creamy cheese sauce, topped with garlic breadcrumbs.

GRITS \$5 **V Gf**

Slow cooked with cream & butter.

BRAISED KALE \$6 **V Gf**

Local kale braised with peppers, ginger, garlic, & gose sweet & sour.

MAPLE WINTER MEDLEY \$6 **V Gf**

Roasted carrots, butternut, Brussels sprouts, & red onions, glazed with maple syrup & finished with rosemary salt

SIDE SALAD \$6 **V Gf**

Mixed greens, tomato, cucumber, shaved radish, red onion, & house-made buttermilk ranch dressing.

COLESLAW \$4 **V Gf**

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

APPLESAUCE \$3 **V Gf**

CHIPS \$4 **V Gf**