

# BRUNCH MENU

SERVED SAT & SUN FROM 11am to 2pm



## SNACKS & APPS

### PARMESAN GARLIC FRIES \$8

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 \$10

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

### THREE NOTCH'D HUMMUS \$10







house-made sesame hummus topped with hot pepper relish, served with fried pita bread and crudite

### PRETZEL BITES \$9

house-made pretzels seasoned with sea salt, served with 40 Mile-beer cheese and No Veto-whole grain mustard dipping Sauces

### CHICKEN WINGS \$16

six fried chicken wings served with your choice of blue cheese or ranch dressing, paired with celery & tossed in one of our house-made sauces:

- lemon pepper (dry rub) 
- sweet & sweaty 
- Korean sesame BBQ
- bourbon BBQ 
- garlic parmesan 
- jerk (dry rub) 
- cajun (dry rub) 

### BISCUITS & GRAVY \$8

two buttermilk biscuits with house-made sausage gravy

### PORK & PIMENTO DIP \$14

house-made spicy pimento cheese, sweet & spicy pork skins



Gluten Free



Shellfish



Vegetarian

\*All grilled chicken is marinated in 40 Mile beer. For GF option, please ask server for un-marinated chicken.

## BRUNCH ENTREES

### CHICKEN & WAFFLES \$18

four house-made waffles topped with fried chicken, whipped cream, candied walnuts, and maple syrup

### BREAKFAST TACOS \$15.5

three flour tortillas filled with scrambled eggs, cheddar cheese, jalapenos, fire roasted salsa, chipotle aioli and served with brunch potatoes

### PORK HASH\* \$15.5

smoked pork, peppers, onions, potatoes, two eggs your way, topped with bbq hollandaise

### CLASSIC EGGS BENEDICT\* \$15.5

Canadian bacon, two poached eggs, on top of an English muffin, topped with hollandaise, served with brunch potatoes

### FULL SOUTHERN \$15.5

sausage gravy and a buttermilk biscuit, served with applewood smoked bacon, scrambled eggs, and brunch potatoes

### SO WE MEAT EGG-AIN\* \$27

grilled sirloin steak, eggs any style, a buttermilk biscuit, sausage gravy, bacon and served with brunch potatoes

### OMELETTE \$15.5

ham, onions, and Swiss cheese, topped with hollandaise and served with brunch potatoes

### AVOCADO TOAST\* \$16

toasted sourdough bread, avocados, radishes, sun dried tomatoes, one poached eggs, served on top of a pile of brunch potatoes

## BRUNCH SIDES: *a la carte*

### BACON \$4

applewood smoked bacon or Canadian bacon

### BRUNCH POTATOES \$4

house-made potatoes seasoned with sea salt

### WAFFLES

two \$4, four \$6

### EGGS YOUR WAY\* \$3

two eggs, with or without cheese, your choice of: scrambled, over-easy, over-medium, over-hard or sunny side up

### BUTTERMILK BISCUIT \$3

one house-made buttermilk biscuit



FRESH BEER CLUB  
JOIN THE  
FRESH BEER  
CLUB

Become a member and discover new beers every month in our dining room and at home

Start earning points with today's visit towards dining & birthday rewards

\$1 spent = 1 point | 500 points = \$25 in rewards

-----Monthly Membership-----  
\$20 for 2 Packs of Fresh 3NB Beer and 3 Pint Cards

## SOUPS & SALADS

### THREE CHOPT SALAD \$11 V

field greens with shaved red onions, cucumbers, carrots, tomatoes, and croutons, tossed in a house-made honey mustard dressing

*\*added proteins upon request\**

### CHOPPED STEAK SALAD\* \$25 Gf

iceberg lettuce with grilled sirloin steak (*cooked to your preference*), cherry tomatoes, shaved red onions, chopped bacon, blue cheese crumbles, tossed in balsamic vinaigrette

### BUFFALO CHICKEN SALAD \$16

chopped iceberg lettuce, grilled or fried chicken, cherry tomatoes, croutons, cucumbers, blue cheese crumbles, ranch dressing, topped with fried onion straws

### WATERMELON SALAD \$15 Gf

watermelon, English cucumbers, pickled red onions, tajin, feta, mint, charred jalapeno-lime vinaigrette

*\*added proteins upon request\**

### LOCAL HEIRLOOM TOMATO SALAD \$15 V

Calixto Farms heirloom tomatoes, burrata cheese, garlic croutons, extra virgin olive oil, balsamic glaze, fresh basil

### TRAIL BLAZIN' CHILI \$8

beef and black beans chili, topped with red onions and sour cream

## PROTEIN: *add-ons*

- + GRILLED CHICKEN \$6
- + FRIED CHICKEN \$6
- + PULLED PORK \$8 Gf
- + SHAVED RIBEYE \$7 Gf
- + GRILLED SIRLOIN STEAK\* \$15 Gf
- + FRIED TOFU \$6
- + GRILLED TOFU \$6

## BRUNCH *cocktails*

### SPICY BLOODY MARY \$11

Three Notch'd Premium Vodka, house-made Bloody Mary mix, tabasco, cajun rim, & garnished with queen olives, lemon, & lime wedges

### TEQUILA SUNRISE MIMOSA \$12

Corazon tequila, orange juice, Ruffino prosecco and grenadine

### IX-PRESSO MARTINI \$13

Three Notch'd Premium Vodka, espresso, Grind Espresso Liqueur, Bailey's Irish Cream

## BURGERS & SANDWICHES

*\*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, coleslaw, or cup of chili (upcharge prices vary)*

*\*Gluten free buns are available upon request for \$2 upcharge*

*\*Sesame allergy\**

### ALL AMERICAN BURGER\* \$16

grilled beef patty, American cheese, applewood smoked bacon, caramelized onions, Minute Man-marinated pickles, lettuce, tomato, and Freedom sauce, served on a brioche bun

### HAMBURGER\* \$13

+ substitute grilled or fried tofu (\$3)

+cheese (\$1)

(cheddar, American, pepper jack, or Swiss)

+fried egg (\$1.5)

+applewood smoked bacon (\$2)

build your own burger by adding: lettuce, tomato, onion, Minute Man-marinated pickles, mayonnaise, ketchup, mustard

### 2ND STREET SUNRISE BURGER\* \$16

grilled beef patty, cheddar cheese, Canadian bacon, sunny-side-up egg, hollandaise sauce, brioche bun

### CLUCKWAFFLE\* \$16

fried chicken, cheddar cheese, sunny side up egg, sriracha-maple aioli, served on a toasted waffle with brunch potatoes

## SWEETS

### PEACH CRUMBLE \$6

baked peach filling, crumble topping, vanilla ice cream

### LEMON BLUEBERRY CAKE \$6

baked lemon blueberry pound cake, topped with vanilla ice cream and blueberry sauce

### Need a Kids Menu?

No problem! Ask your server & they'll happily bring you a kid's menu with a special Three Notch'd coloring sheet on the back!

*\*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*

*\*All grilled chicken is marinated in 40 Mile beer. For GF option, please ask server for un-marinated chicken*

All unclosed tabs will incur a 20% service charge