

BRUNCH MENU

SERVED SAT/SUN 11am to 2:00pm



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 \$12




house-made sesame hummus topped with pepper relish & served with fried pita bread & crudite

PRETZEL BITES \$8

house-made pretzels seasoned with sea salt & served with 40 Mile beer cheese & Hydraulion 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:

- sweet & sweaty 
- korean sesame bbq
- bourbon bbq 
- garlic parmesan 

BIGGIE DIP \$12

chilled stout braised onion dip made with Biggie S'mores stout and served with kettle cooked potato chips

FRIED PICKLES \$12

breaded pickle chips, served with ranch dressing & chipotle aioli

BISCUITS & GRAVY \$8

two buttermilk biscuits with housemade local sausage gravy

 Vegetarian

 Gluten free

Need a Kids Menu?

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

BRUNCH ENTREES

CHICKEN & WAFFLES \$18

four house-made waffles topped with fried chicken, whipped cream, maple syrup, & candied nuts

TOFU CHILAQUILES \$15.5

tofu sofritas, corn tortilla chips, ranchero sauce, lime crema, topped with two eggs your way

BREAKFAST TACOS \$15.5

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

CORNED BEEF HASH* \$15.5

chopped corned beef, diced peppers and onions, potatoes, topped with your choice of two eggs and hollandaise sauce

EGGS BENEDICT* \$15.5

two poached eggs, Canadian bacon served on English muffins, topped with hollandaise and served with brunch potatoes

FULL SOUTHERN \$15.5

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

SO WE MEAT EGG-AIN* \$24

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

OMELETTE \$15.5

shaved beef, cheddar cheese, caramelized onions, topped with hollandaise sauce and served with brunch potatoes

SHRIMP & GRITS \$18

cheddar grit cake, cajun cream sauce, blackened shrimp, andouille sausage, pepper relish

BRUNCH SIDES: *a la carte*

BACON \$4

applewood smoked bacon or Canadian bacon

BUTTERMILK BISCUIT \$3

one house-made buttermilk biscuit

BRUNCH POTATOES \$4

house-made potatoes seasoned with sea salt

EGGS YOUR WAY \$3

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

SAUSAGE GRAVY \$5

house-made local sausage gravy.

WAFFLES

two \$4, four \$6

PROTEIN: *add-ons*

+ GRILLED CHICKEN \$6

+ FRIED CHICKEN \$6

+ PULLED PORK \$8

+ SHAVED RIBEYE STEAK \$7

+ GRILLED SIRLOIN STEAK* \$10

+ VEGAN FALAFEL BALLS \$6

*All grilled chicken is marinated in Minute Man beer. For GF option, please ask server for un-marinated chicken.

SOUPS & SALADS

THREE CHOPT SALAD \$11

mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, & honey mustard dressing

added proteins upon request

ROASTED BEET SALAD \$15

purple & golden beets, feta cheese, candied walnuts, blood orange segments, arugula, caramelized orange vinaigrette, beetroot puree, honey balsamic glaze

added proteins upon request

GRILLED STEAK SALAD* \$21

grilled sirloin steak (cooked to your choice), cherry tomatoes, chopped bacon, cucumbers, blue cheese crumbles, fried onion straws, romaine lettuce - all tossed in a balsamic vinaigrette

BUFFALO CHICKEN SALAD \$16

fried chicken, tossed in Sweet & Sweaty sauce, cherry tomatoes, shaved red onions, blue cheese crumbles, croutons, romaine lettuce - all tossed in blue cheese dressing

TRAIL BLAZIN' CHILI \$8

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

TOMATO BISQUE \$6

parmesan cheese, croutons

cocktails BRUNCH mocktails

SPICY BLOODY MARY \$11

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

GOLDEN MULE \$10

Choose between Three Notch'd Premium Vodka or Three Notch'd Hatchet Head Bourbon, fresh lime juice, pineapple juice and topped with a house-made 3NB ginger beer

IX-PRESSO MARTINI \$13

Three Notch'd Distilling Premium Vodka, Shenandoah Joe's espresso, Grind espresso liqueur, Bailey's Irish cream garnished with espresso beans

DRESSED TO EMPRESS \$12

Empress Gin, muddled cucumber, house made mint lemonade

TEQUILA SUNRISE MIMOSA \$12

Corazon tequila, orange juice, prosecco and grenadine

BURGERS & SANDWICHES

Served with your choice of brunch potatoes, hand-cut fries, or a small house salad.

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

ALL AMERICAN BURGER* \$16

beef patty, American cheese, applewood smoked bacon, caramelized onions, Minute Man pickles, lettuce, tomato, freedom sauce, served on a brioche roll

HAMBURGER* \$13

+cheese | \$1

(cheddar, american, swiss or pepper jack)

+fried egg | \$1.5

+applewood smoked bacon | \$2

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

2ND STREET SUNRISE BURGER* \$16

beef patty, cheddar cheese, pork belly, sunny-side-up egg, hollandaise sauce, served on a brioche bun

C-VILLE HOT CHICKEN SANDWICH \$15.5

fried chicken breast, cayenne chili paste, mixed greens, Minute Man pickles, mayonnaise, served on a brioche bun

"THE GOAT" TURKEY BURGER \$16

goat cheese, sun dried tomato pesto, red onions, lettuce, served on a brioche bun

SWEETS

HAZELNUT COFFEE BREAD PUDDING \$8

sweet pudding, chocolate chips, vanilla ice cream, caramel sauce

BAKED CHOCOLATE CHIP SUNDAE \$8

warm chocolate chip cookie, vanilla ice cream, topped with a warm Hatchet head Bourbon caramel sauce

*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.

Revised: 03/18/24