

SNACKS & APPS

PRETZEL BITES ^v \$9

house-made, served with 40 Mile beer cheese and Hydraulion whole grain mustard

CHICKEN WINGS

6 - \$12 / 12 - \$22 / 24 - \$36

fried and served with blue cheese or ranch & tossed in one of our house-made sauces or rubs

BONELESS CHICKEN BITES

8 - \$8 / 16 - \$14 / 24 - \$22

fried chicken bites served with blue cheese or ranch, & tossed in one of our house-made sauce or rubs

SAUCES - sweet & sweaty · guchujang · bourbon bbq · garlic parmesan

DRY RUBS - lemon pepper · cajun · jerk · old bay

FRIED GREEN TOMATOES \$12

panko breaded tomatoes, pimento cheese, chipotle aioli, arugula

NOTCHD'O'S ^v \$15

corn chips, 40 Mile beer cheese, fire roasted salsa, black bean salsa, sour cream, jalapenos

available as a half order - \$8

+chili (\$5), +grilled chicken (\$6), +shaved sirloin (\$7)

PARMESAN GARLIC FRIES ^{GF V} \$8

tossed in garlic butter and parm, chipotle aioli +40 Mile beer cheese (\$1)

SPICED SWEET POTATO FRIES ^{GF V} \$10

sweet & salty, tossed in spiced seasoning, chipotle aioli

BISCUITS & GRAVY \$8

two buttermilk biscuits, sausage gravy

THREE NOTCH'D HUMMUS ^v \$10

house-made sesame hummus and olive tapenade, served with fried pita and crudite

SALADS

THREE CHOPT SALAD ^v \$11

field greens, red onions, carrots, cucumbers, tomatoes, croutons, honey mustard dressing

GRILLED CHICKEN CAESAR SALAD \$16

chopped romaine with grilled chicken, parmesan, croutons, caesar dressing

BUFFALO CHICKEN SALAD \$16

fried chicken, tomatoes, croutons, cucumbers, chopped romaine, blue cheese, onion straws, ranch dressing

BLACK N' BLEU STEAK SALAD* ^{GF} \$24

grilled 6oz flank Steak, romaine, tomatoes, cucumber, bleu cheese, bacon, balsamic vinaigrette

CARROT & RADISH SALAD ^{v GF} \$12

shaved spring carrot, radish, goat cheese, pickled red onion, toasted pistachios, arugula, lemon vinaigrette

SALMON SALAD* ^{GF} \$23

shaved carrots, radishes, goat cheese, pickled red onion, toasted pistachios, arugula, lemon vinaigrette

PROTEINS

Eggs Your Way*(1)	\$4
Bacon	\$5
Grilled Chicken	\$6
Fried Chicken	\$6
Grilled or Fried Tofu	\$6
Pulled Pork	\$6
Shaved Sirloin	\$7
Grilled Flank Steak, 6oz	\$12
Pan Roasted Salmon, 6oz	\$12

SIDES

Brunch potatoes	\$5
Waffles (4)	\$6
Buttermilk Biscuit (2)	\$4
French Fries	\$5
Mac & Cheese	\$6
Creamy Coleslaw	\$4
Three Chopt Side Salad	\$6
Caesar Side Salad	\$6
Trail Blazin' Chili	\$8

BRUNCH

BREAKFAST BURRITO \$16

braised beef, Cheddar cheese, scrambled eggs, potatoes, chipotle aioli, flour tortilla, brunch potatoes

FULL SOUTHERN \$16

sausage gravy, buttermilk biscuit, applewood smoked bacon, scrambled eggs, brunch potatoes

SO WE MEAT EGG-AIN* \$25

grilled 6oz flank steak, two eggs any style, buttermilk biscuit, sausage gravy, bacon, brunch potatoes

OMELETTE* \$16

shaved beef, caramelized onions, brie cheese hollandaise, brunch potatoes

CHICKEN & WAFFLES \$16

house-made waffles, fried chicken, whipped cream, maple syrup

BREAKFAST TACOS \$16

flour tortillas, scrambled eggs, cheddar cheese, jalapenos, salsa, chipotle aioli, brunch potatoes

SHRIMP & GRITS ^{GF} \$18

six shrimp, cheddar jalapeno grits, pepper relish

CLASSIC EGGS BENEDICT* \$16

two eggs poached, Canadian bacon, English muffin, hollandaise, brunch potatoes

BURGERS

served with french fries or a side salad
+sub gluten free bun \$2

ALL AMERICAN BURGER* \$16

American cheese, applewood smoked bacon, caramelized onions, Minute Man pickles, lettuce, tomato, Freedom sauce, brioche bun

2ND STREET SUNRISE BURGER* \$16

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

HONEY BADGER BURGER* \$16

blue cheese, caramelized onions, hot honey sauce, smoked bacon, lettuce, tomato, brioche bun

CLASSIC CHEESEBURGER* \$14

cheddar cheese, lettuce, tomato, onion, Minute Man pickles, ketchup, brioche bun
+fried egg (\$1.5), +applewood smoked bacon (\$2)

SOUTHERN TURKEY BURGER \$16

grilled turkey burger, pimento cheese, onion straws, pepper relish, brioche bun

BLACK BEAN SMASHBURGER ^v \$15

two black bean patties, cheddar cheese, chipotle mayo, Minute Man pickles, lettuce, brioche bun

HANDHELDS

40 MILE PHILLY \$16

shaved sirloin, caramelized onions, 40 mile beer cheese, amoroso roll

C'VILLE HOT CHICKEN \$16

fried chicken breast, cayenne chili paste, lettuce, mayonnaise, Minute Man pickles, brioche bun

PRETZEL DOGS \$15

two beef hot dogs wrapped in pretzel dough, hydraulion mustard

HIGH ON THE HOG \$15

smoked pulled pork, bourbon BBQ sauce, Minute Man pickles, cole slaw, brioche bun

GOLDEN JACK \$16

grilled chicken, honey mustard, lettuce, tomato, pepper jack cheese, Minute Man pickles, brioche bun

BUFFALO CHICKEN WRAP \$16

fried chicken, buffalo sauce, tomato, field greens, ranch dressing, flour tortilla

GANGNAM TOFU ^v \$16

grilled or fried marinated tofu, Korean slaw, mayonnaise, gochujang sauce, brioche bun

BARBACOA TACOS \$16

three flour tortillas, braised beef, cilantro, salsa verde, pickled red onion

DESSERTS

CHOCOLATE BROWNIE SUNDAE \$6
vanilla ice cream, chocolate sauce, cherry

CHOCOLATE CHIP COOKIE \$6
caramel sauce, vanilla ice cream

STRAWBERRY LAVENDER TART \$6
strawberry coulis, whipped cream

**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

GF - Gluten Free

V - Vegetarian

S - Shellfish



MONTHLY MEMBERSHIP
\$20 gets you 2 packs of fresh
3NB beer AND 3 pint cards!

COCKTAILS

MARK-A-RITA choose lime or mango, served classic or spicy	\$12
CHERRY LIMEADE 3ND vodka, fresh lime, cherry, agave, soda	\$10
STRAWBERRY LEMON SMASH 3ND vodka, fresh lemon, strawberry, triple sec	\$10
ORANGE YOU GLAD IT'S A PALOMA tequila, blood orange, grapefruit, sour, soda	\$12
GIN THERE DONE THAT Empress gin, elderflower, lemon, simple and tonic	\$12
SPRING SANGRIA white wine, stone fruit, citrus	\$8
BLOODY MARY vodka, house bloody mix, Tajin rim, perfectly spicy	\$10



BEER OF THE MONTH

FIREFLY NIGHTS SUMMER ALE

ABV 5.2% | IBU 15 **16oz | \$8**

Designed by our Brewmaster, Dave Warwick, while reflecting on the many Summer evenings of his childhood full of firefly chasing and honeysuckle hunting, this light ale captures that inner child in us all with a touch of sweet honeysuckle

JOIN THE CLUB

\$20 gets you 2 packs AND 3 pints every single month



Ask your server or scan for more info!

BEER FLIGHT | \$10
FOUR 5oz POURS OF ANY BEER

YEAR-ROUND BEERS

VIRGINIA LIGHT LAGER

ABV 4.2% | IBU 14 **20oz | \$8**
crisp, dry, refreshing, with a clean finish

FUTURE IPA

ABV 6.5% | IBU 30 **20oz | \$8**
your adventure awaits, brewed with thiolized yeast and Citra and Calypso hops, bright & punchy

MINUTE MAN IPA

ABV 7% | IBU 20 **20oz | \$8**
crystal clear IPA, packed with Strata, Mosaic & Idaho 7 hops, juicy, fruity, with light bitterness

KING OF CLOUDS HAZY IPA

ABV 7.5% | IBU 10 **16oz | \$8**
big, tropical haze with mango, orange and tangerine

WATERMELON GOSE

ABV 5.1% **16oz | \$7**
juicy watermelon with a crisp, salty-tart finish

PASSION FRUIT GOSE

ABV 5.1% **16oz | \$7**
tropical passion fruit with a bright, tart bite

ROTATING TAPS

MICHELLE'S WHITE WEDDING CHAMOMILE ALE

ABV 5.2% | IBU 12 **20oz | \$8**
Belgian wheat with apple, pear, citrus and chamomile

DREAMSICLE IPA

ABV 7% | IBU 10 **20oz | \$8**
orange-forward hops, along with orange peel and vanilla

BID CASK SPREAD RYE BARREL-AGED STOUT

ABV 11% | IBU 40 **10oz | \$9**
barrel-aged stout matured in Silverback Blackback Rye barrels, rich and full-bodied, brewed with Darden

GHOST OF THE JAMES APA

ABV 5.3% | IBU 22 **20oz | \$8**
fan fav, dry hopped with Citra and Amarillo, bright citrus

HYDRAULION RED ALE

ABV 5.3% | IBU 22 **20oz | \$8**
Irish red with light caramel and earthy hops

JACK'S JAVA ESPRESSO STOUT

ABV 5.5% | IBU 30 **20oz | \$8**
cold-infused Shenandoah Joe coffee in an oatmeal stout

JAZZFEST SUGARCANE PECAN AMBER ALE

ABV 5.0% | IBU 20 **20oz | \$8**
amber ale with Steen's sugarcane and roasted pecans, medium bodied and smooth

RODEO-MEXI LAGER

ABV 4.5% | IBU 18 **20oz | \$8**
crisp Mexican-style lager with a light body, subtle malt sweetness, and a clean, dry finish, brewed with Blue Toad Cider for the Rockfish River Rodeo

STOKED GOAT SMOKED DOPPELBOCK

ABV 7.7% | IBU 20 **16oz | \$8**
a dark German lager by 3NB's Brian, Matt, Riley & Sean

NO VETO BROWN ALE

ABV 5.5% | IBU 30 **20oz | \$8**
nutty toffee, chocolate, and balance

NON-ALC HAZY IPA OR PILSNER

ABV 0% | IBU 12 **20oz | \$7**
all the beer flavor, none of the alc



CHOOSE YOUR BOURBON

POUR | COCKTAIL

HATCHET HEAD 3-year bourbon with mellow toffee and caramel, balanced with a surprising bite	\$10 \$13
DECLARATION hand-selected, single barrel American Single Malt Whiskey, with 100% barley, aged 6 years, 7 months	\$14 \$16
MONARCH 7-year single barrel wheated bourbon finished in King Family Vineyards Cabernet Franc barrels	\$14 \$16
ORION a masterful blend of our 5-year & 7-year bourbon, infused with SW blue corn for a rich, nutty flavor	\$14 \$16
ORION DOUBLE OAKED aged two years in American oak, smooth with caramel notes and a light roasty finish from blue corn	\$16 \$18

CANNED COCKTAILS

ABV 7.5% 12oz | \$7

SOUR PATCH'D orange, lime, lemon, blue raspberry and cherry, with a playful sour bite
ROCKET POP cherry, lime, and blue raspberry—like your favorite popsicle, now with vodka
LEMON DROP bright, tart citrus with a clean, sunshine finish
ORANGE CRUSH classic orange citrus with vodka
CHURRO ESPRESSO MARTINI vodka and espresso with a warm cinnamon twist
BOURBON ORANGE SMASH Hatchet Head takes our classic smash up a notch
TROPICAL TWIST a vacation in a can - juicy mango, pineapple, coconut
VODKA TRANSFUSION quintessential golf course classic - concord grape juice, ginger beer and vodka
GRAPEFRUIT SMASH smashed juicy grapefruit, tangy and not too sweet

The spirited sibling of our brewery, crafting high-end bourbon and whiskey rooted in VA tradition, with a focus on quality, blending, and bold character.

CHOOSE YOUR COCKTAIL

1.5oz POUR on the rocks or straight up, your choice
OLD FASHIONED bourbon, demerara syrup, Angostura Bitter and orange, muddled over ice
SMOKED APPLE bourbon, lemon, apple butter & spiced simple syrup
KENTUCKY MULE bourbon, fresh lime, spiced syrup, ginger beer
BOURBON FLIGHT 3 for \$15 4 for \$20 choose either 3 or 4 of our signature bourbons for you to taste side by side

HARD CIDER

PADDY GREEN Blue Toad 20oz \$8 ABV 5% granny Smith apples from Nelson County	FARMHOUSE DRY Potters 20oz \$8 ABV 8.5% dry, crisp cider
PEACHES OVER AMBER Blue Toad 20oz \$8 ABV 5.5% classic amber + peaches	GRAPEFRUIT HIBISCUS SESSION Potters 20oz \$8 ABV 4.5% a new spin on an old fav

WINE

PINOT GRIGIO Caposaldo, Italy bottle \$27	\$9
PROSECCO Ruffino, Italy bottle \$30	\$10
ZINFANDEL Coastal Vines, CA bottle \$27	\$9
CABERNET SAUVIGNON Concha y Toro Frontera, Chile bottle \$27	\$9
CLASSIC MIMOSA sparkling wine, fresh-squeezed OJ	\$9
MIMOSA KIT bottle of sparkling wine + choice of two juices orange, grapefruit, cranberry or pineapple add peach purée +\$3	\$32



Any unclosed tabs and parties of 15+ will incur a 20% service charge.