



SNACKS & APPS

PARMESAN GARLIC FRIES \$8 GF V

hand-cut french fries tossed in parmesan cheese and a garlic butter sauce, served with a side of chipotle aioli
+40 Mile-beer cheese (\$1)

SPICED SWEET POTATO FRIES \$10 GF V

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

THREE NOTCH'D HUMMUS \$10 V

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

PRETZEL BITES \$9 V

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

2ND STREET NACHOS \$15 GF

fried corn tortilla chips, fire roasted salsa, jalapenos, cilantro-lime crema, and melted cheese sauce

added proteins upon request

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

PORK & PIMENTO DIP \$14

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



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 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, croutons, tossed in house-made honey mustard dressing

added proteins upon request

CHOPPED STEAK SALAD* \$25 GF

chopped iceberg lettuce with sirloin steak (*cooked to your preference*), cherry tomatoes, red onions, chopped bacon, cucumbers, blue cheese crumbles, and balsamic dressing

BUFFALO CHICKEN SALAD \$16

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

WATERMELON SALAD \$15 GF

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

SIDES: *a la carte*

FRENCH FRIES \$5

hand-cut French fries seasoned with sea salt

SIDE SALAD \$6

mixed greens, shaved red onions, cucumbers, carrots, tomatoes, croutons, tossed in house-made honey mustard dressing

COLESLAW \$4

creamy and peppery with a hint of vinegar

FRIED PITA \$4

fried pita bread

CRUDITE \$3

seasonal selection of fresh, cut raw vegetables

MAC & CHEESE \$6

noodles with creamy cheese sauce, topped with Goldfish crunch

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

ENTREES & BOWLS

SHRIMP PASTA \$22 SF

six sauteed shrimp, sun dried tomatoes, Firefly Nights Beer, butter, garlic, cream, angel hair pasta, topped with parmesan cheese

FISH & CHIPS \$22

panko-breaded haddock, hand cut fries, tartar sauce, coleslaw, lemon wedges

STEAK FRITES* \$25 GF

grilled 5oz sirloin steak, parmesan garlic fries, red chimichurri

BUFFALO CHICKEN MAC & CHEESE \$18

mac & cheese topped with fried chicken, buffalo sauce, and fried onion straws

PESTO GNOCCHI \$18

potato gnocchi, corn, cherry tomatoes, basil pesto, parmesan cheese, topped with balsamic glaze

added proteins upon request

PROTEIN: add-ons

+ GRILLED CHICKEN \$6

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+ PULLED PORK \$8 GF

+ SHAVED RIBEYE* \$7 GF

+ GRILLED SIRLOIN STEAK* \$15 GF

+ FRIED TOFU \$6

+ GRILLED TOFU \$6

**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.*

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

HAMBURGER* \$13

+ substitute grilled or fried tofu (\$3)

+ substitute turkey burger (\$3)

+ cheese (\$1) cheddar, American, pepper jack, or Swiss

+ fried egg (\$1.5)

+ applewood smoked bacon (\$2)

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

BEEF SLIDERS* \$14

three beef sliders topped with your choice of cheese, ketchup, Minute Man-marinated pickles, brioche buns

TOFU BANH MI \$15.5 V

grilled or fried marinated tofu, pickled vegetables, cilantro, jalapenos, sriracha maple aioli, served on a hoagie roll

GOUDA VIBES ONLY

TURKEY BURGER \$16

smoked gouda, turkey patty, fried onion straws, avocados, pickled jalapenos, sriracha maple aioli, brioche bun

40 MILE PHILLY \$15.5

shaved sirloin beef, caramelized onions, 40 Mile beer cheese, served on a hoagie roll

CUBAN SANDWICH \$15.5

smoked pork, ham, Minute Man pickles, yellow mustard, Swiss cheese, pressed in a hoagie roll

HEIRLOOM TOMATO B.L.T

\$15.5

local Calixto Farms heirloom tomatoes, mixed greens, applewood smoked bacon, herb mayo, toasted sourdough bread

ALL AMERICAN BURGER*

\$16

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

HONEY BADGER

BURGER* \$16

grilled beef patty topped with blue cheese, caramelized onions, hot honey, applewood smoked bacon, lettuce, tomato, brioche bun

CVILLE HOT CHICKEN

SANDWICH \$15.5

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

HIGH ON THE HOG \$15.5

pulled pork, bourbon BBQ sauce, Minute Man-marinated pickles, and coleslaw, served on a brioche bun

GRILLED JERK CHICKEN

SANDWICH \$15.5

jerk marinated chicken, pepper jack cheese, curtido slaw, sriracha maple aioli, brioche bun

MONTICELLO CHICKEN

SALAD \$15.5

house made chicken salad, lettuce, tomatoes, brioche bun