



SNACKS & APPS

PARMESAN GARLIC FRIES \$8 **GF** **V**

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 **GF** **V**

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

THREE NOTCH'D HUMMUS \$12 **V**

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

PRETZEL BITES \$8 **V**

house-made pretzels seasoned with sea salt & served with 40 Mile beer cheese & Hydraulion whole grain mustard dipping sauces

2ND STREET NACHOS \$12

fried corn tortilla chips, black bean salsa, jalapenos, cilantro lime crema & 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:

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

BIGGIE DIP \$12 **V**

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

V Vegetarian

GF Gluten Free

SF Shellfish

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, cup of chili, or soup of the day (upcharge prices vary).

*All beef and breads are locally sourced.

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

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

BEEF SLIDERS* \$14

three beef sliders topped with your choice of cheese, ketchup, Minute Man marinated pickles, all served on potato rolls

C-VILLE HOT CHICKEN SANDWICH \$15.5

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

GOLDEN CHICKEN SANDWICH \$15.5

grilled beer marinated chicken, pepper jack cheese, bacon, lettuce, tomato, Carolina Gold sauce, brioche bun

SOUTHWEST BLACK BEAN BURGER \$15.5 **V**

house made black bean patty topped with pepper jack cheese, avocado, jalapenos, chipotle aioli, served on a brioche bun

ALL AMERICAN BURGER* \$16

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

SMOKE HOUSE BURGER* \$16

grilled beef patty topped with cheddar cheese, pork belly, Minute Man marinated pickles, bourbon bbq sauce, fried onion straws, served on a brioche bun

PASTRAMI PORK SANDWICH \$15.5

smoked pork, Minute Man pickles, havarti cheese, house made coleslaw served on a brioche bun

40 MILE PHILLY \$15.5

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

PORK BELLY TACOS \$15.5

three fried flour tortillas, rendered pork belly, pickled vegetables, pickled serrano peppers, korean sesame bbq sauce

"THE GOAT" TURKEY BURGER \$16

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

FRIED SHRIMP PO BOY \$18 **SF**

fried shrimp, lettuce, tomatoes, shaved red onions served on a toasted hoagie bun topped with an ash aioli

CITRUS CHICKEN TACOS \$15.5

braised chicken, cheddar cheese, black bean salsa, jalapenos, cilantro lime crema, all served on three flour tortillas

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.

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

ENTREES & BOWLS

FISH & CHIPS \$22 **SF**

panko-crusted haddock, hand-cut fries, cole slaw, lemon wedge & Old Bay aioli

SHRIMP & GRITS \$18 **GF**

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

STEAK FRITES* \$25 **GF**

grilled sirloin steak, parmesan garlic fries, topped with chimichurri sauce

SPRING GRAIN BOWL \$20 **V**

farro, asparagus, snow peas, English peas, roasted shiitake mushrooms, tossed in a lemon oil and topped with watermelon radishes and pea tendrils
added proteins upon request

BUFFALO MAC & CHEESE \$18

fried chicken tenders, creamy cheese sauce elbow noodles topped with garlic bread crumbs, buffalo sauce, onion straws
added proteins upon request

GRILLED MAHI \$28 **GF V**

grilled mahi, carrot chickpea hash, potato cauliflower puree, green oil, topped with pea tendrils

DUCK CONFIT PASTA \$22

duck confit, English peas, roasted shiitake mushrooms, asparagus, snow peas, orecchiette pasta tossed with lemon oil and topped with shaved carrots and herb gremolata

PROTEIN: *add-ons*

- + GRILLED CHICKEN \$6
- + FRIED CHICKEN \$6
- + PASTRAMI PORK \$8 **GF**
- + SHAVED RIBEYE STEAK \$7 **GF**
- + GRILLED SIRLOIN STEAK* \$10 **GF**
- + VEGAN FALAFEL BALLS \$6 **GF V**
- + BREADED FRIED SHRIMP \$10 **SF**

**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.*

SOUPS & SALADS

THREE CHOPT SALAD \$11 **V**

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

added proteins upon request

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

GRILLED STEAK SALAD* \$21

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

CARROT & RADISH SALAD \$15 **GF V**

shaved black, French and watermelon radishes, shaved rainbow carrots, arugula, goat cheese, candied nuts tossed with a caramelized orange vinaigrette

added proteins upon request

TRAIL BLAZIN' CHILI \$8 **GF**

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

CARROT & GINGER SOUP \$6 **V GF**

creme fraiche & cayenne

SIDES: *a la carte*

FRENCH FRIES \$5 **V**

hand-cut french fries seasoned with sea salt

MAC & CHEESE \$6

noodles with creamy cheese sauce, topped with cheesy Goldfish crunch

SIDE SALAD \$6 **V**

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

COLESLAW \$4 **GF V**

creamy, peppery, with a hint of vinegar

FRIED PITA \$4

fried pita bread

APPLESAUCE \$3

CRUDITE \$3

a seasonal selection of fresh, cut raw vegetables

SWEETS

MEYER LEMON CREME BRULEE \$6 **GF**

lemon custard, caramelized sugar, candied lemon

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

All unclosed tabs will incur a 20% service charge.

Revised: 4/18/24