

SNACKS & APPS

PRETZEL BITES ^v	\$10
house-made, served with 40 Mile beer cheese and Hydraulion whole grain mustard	
CHICKEN WINGS	
6 - \$12 / 12 - \$22 / 24 - \$36	
fried and tossed in one of our house-made sauces or rubs, and served with blue cheese or ranch	
BONELESS CHICKEN BITES	
8 - \$10 / 16 - \$16 / 24 - \$24	
fried and tossed in one of our house-made sauces or rubs, and served with blue cheese or ranch	
<i>SAUCES - sweet & sweaty · hot honey · bourbon bbq · garlic parmesan</i>	
<i>DRY RUBS - lemon pepper · cajun · jerk · old bay</i>	

COASTAL MUSSELS ^s	\$16
PEI mussels steamed with either garlic ale butter or spicy tomato fra diavolo sauce, grilled baguette	

SALADS

THREE CHOPT SALAD ^v	\$13
field greens, red onions, carrots, cucumbers, tomatoes, croutons, tossed in house-made honey mustard dressing	
BUFFALO CHICKEN SALAD	\$18
fried chicken, tomatoes, croutons, cucumbers, chopped romaine, blue cheese, onion straws, ranch dressing	
GRILLED CHICKEN CAESAR SALAD	\$18
chopped romaine with grilled chicken, parmesan, garlic croutons, tossed in caesar dressing	
BLACK N’ BLEU STEAK SALAD*	\$25
grilled 6oz flank steak, romaine, tomatoes, cucumber, bleu cheese, bacon, balsamic vinaigrette	
SEARED AHI TUNA SALAD*	\$20
field greens, corn salsa, black bean, cherry tomato, avocado, cucumber, tortilla strip, lime cilantro vinaigrette	
DELAWARE CRAB SOUP ^s	\$10
tomato based, blue crab, old bay	
TRAIL BLAZIN’ CHILI ^{GF}	\$10
beef & bean chili, red onions and sour cream	

NOTCHD’O’S ^v	\$15
corn chips, 40 Mile beer cheese, black bean salsa, sour cream, jalapenos	
<i>available as a half order - \$8</i>	
+chili (\$5), +grilled chicken (\$6), +shaved sirloin (\$7)	
PARMESAN GARLIC FRIES ^{GF V}	\$10
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	
FRIED CALAMARI	\$18
lightly breaded, marinara sauce, lemon	
THREE NOTCH’D HUMMUS ^v	\$12
house-made sesame hummus and olive tapenade, served with fried pita and crudite	

FLATBREADS

MARGHERITA ^v	\$15
mozzarella cheese, roasted tomato, olive oil, basil	
PORK CARNITAS	\$16
smoked pork, chipotle, cheddar cheese, mozzarella cheese, pickles red onion, jalapeno, cilantro	
BOURBON BBQ CHICKEN	\$16
chicken, crispy applewood smoked bacon, cheddar cheese, bourbon bbq sauce, jalapeno	
ROASTED CLOVE ^v	\$15
aglio, garlic confit, mozzarella, basil, olive oil	

SIDES

Bacon	\$5
Brunch potatoes	\$5
Buttermilk Biscuit (2)	\$4
French Fries	\$5
Mac & Cheese	\$6
Creamy Coleslaw	\$4
Three Chopt Side Salad	\$6
Caesar Side Salad	\$6

BRUNCH

PORK HASH* ^{GF}	\$18
smoked pork, roasted peppers, caramelized onions, two eggs any style, hollandaise, brunch potatoes	
FULL SOUTHERN	\$18
sausage gravy, buttermilk biscuit, applewood smoked bacon, scrambled eggs, brunch potatoes	
SO WE MEAT EGG-AIN*	\$30
grilled 6oz flank steak, two eggs any style, buttermilk biscuit, sausage gravy, bacon, brunch potatoes	
OMELETTE ^{GF V}	\$16
arugula, diced onion, roasted red pepper, brunch potatoes	

HIGHTIDE BREAKFAST*	\$28
jumbo lump blue crab cake, two eggs any style, brunch potatoes, hollandaise	
BREAKFAST TACOS	\$18
flour tortillas, scrambled eggs, bacon, cheddar cheese, jalapenos, salsa, chipotle aioli, brunch potatoes	
SMOKED & SCRAMBLED	\$17
burrito with smoked pulled pork, scrambled eggs, potatoes, cheddar cheese, chipotle aioli, flour tortilla	
FRENCH TOAST	\$16
Texas toast, cinnamon cream, strawberry compote	

DESSERTS

SALTED CARAMEL BROWNIE ^v	\$8
chocolate ice cream, chocolate and caramel sauce	
NEW YORK STYLE CHEESECAKE ^v	\$9
graham cracker crust, strawberry sauce	
COOKIES & CREAM SUNDAE ^v	\$8
freshly baked cookies, vanilla ice cream, caramel sauce	

BURGERS

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

ALL AMERICAN BURGER*	\$18
American cheese, bacon, caramelized onions, Minute Man pickles, lettuce, tomato, Freedom sauce, brioche bun	
CLASSIC CHEESEBURGER*	\$16
cheddar cheese, lettuce, tomato, onion, Minute Man pickles, ketchup, brioche bun	
+fried egg (\$1.5), +bacon (\$2)	
BEEF SLIDERS*	\$16
three sliders with American cheese, ketchup, Minute Man pickles, brioche buns	

HONEY BADGER BURGER*	\$18
blue cheese, caramelized onions, hot honey sauce, bacon, lettuce, tomato, brioche bun	

GRILLED TURKEY BURGER	\$16
pepper jack, lettuce, tomato, chipotle aioli, tortilla strips, red onion, brioche bun	

BLACK BEAN SMASHBURGER ^v	\$15
two black bean patties, cheddar cheese, chipotle mayo, Minute Man pickles, lettuce, brioche bun	

HANDHELDS

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

40 MILE PHILLY	\$16
shaved sirloin, caramelized onions, 40 Mile beer cheese, amoroso roll	

BOARDWALK BLAZE	\$16
fried chicken cutlet, hot honey sauce, Minute Man pickles, lettuce, mayo, brioche bun	

BUFFALO CHICKEN WRAP	\$16
grilled chicken, romaine, tomato, blue cheese, flour tortilla, ranch dressing	

GOLDEN JACK	\$16
grilled chicken, honey mustard, lettuce, tomato, pepper jack cheese, Minute Man pickles, brioche bun	

CRAB CAKE SANDWICH ^s	\$25
jumbo lump blue crab cake, lettuce, tomato, tartar sauce, brioche bun	

MEDITERRANEAN WRAP ^v	\$15
field greens, tomato, cucumber, red onion, hummus, olive tapenade, lime cilantro vinaigrette	

THE CODFATHER	\$17
panko-breaded fried cod, mixed greens, tartar sauce, Minute Man pickles, brioche bun	

SHRIMP TACOS (3) ^s	\$22
seasoned sauteed shrimp, flour tortillas, arugula, crema, corn salsa	

**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



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

COCKTAILS

MARK-A-RITA	\$12
choose lime or mango, served classic or spicy	
STRAWBERRY LEMON SMASH	\$10
citrus vodka, fresh lemon, strawberry, triple sec	
CHERRY LIMEADE	\$10
vodka, fresh lime, cherry, agave, soda	
ORANGE CRUSH	\$10
orange crush vodka, fresh-squeezed OJ, lemon, Sprite	
CLASSIC MULE	\$12
vodka, fresh lime, ginger beer	
BOURBON SMASH	\$13
bourbon, lemon, honey, mint	
CAROLINA PEACH OLD FASHIONED	\$13
bourbon, peach, bitters, orange	
SWEET TEA WHISKEY HIGHBALL	\$13
bourbon, sweet tea, lemon, soda	
SUMMER SANGRIA	\$8
white wine, stone fruit, citrus	

BRUNCH COCKTAILS

SPICY BLOODY MARY	\$10
vodka, house bloody mix, Tajin rim	
CLASSIC MIMOSA	\$9
sparkling wine, fresh-squeezed OJ	
MIMOSA KIT	\$32
bottle of sparkling wine + choice of two juices orange, grapefruit, cranberry or pineapple add peach purée +\$3	

WINES

SAUVIGNON BLANC	\$8
Joel Gott bottle \$24	
PINOT GRIGIO	\$8
Noble Vines bottle \$24	
CHARDONNAY	\$11
Hess Shirtail Ranches bottle \$33	
CAVA SPARKLING WINE	\$9
Freixenet bottle \$27	
ROSE	\$9
Bieler Sabine bottle \$27	
PINOT NOIR	\$10
Line 39 bottle \$30	
CABERNET SAUVIGNON	\$10
Josh Cellars Craftsman Collection bottle \$30	
MALBEC	\$10
The Show bottle \$30	



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



FRESH BEER CLUB

JOIN THE CLUB

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



Ask your server or scan for more info!



50%
CASES

EVERY SINGLE TUESDAY

JOIN US FOR BRUNCH

SATURDAY & SUNDAY
11AM - 2PM



WEEKDAY
HAPPY
HOUR



MONDAY-FRIDAY 3-6PM

\$2 OFF BEERS, WINE & COCKTAILS
\$2 OFF SNACKS & APPS
\$5 DEL-LIGHT DRAFT BEERS

NON-ALC BEVERAGES

NON-ALC HAZY IPA	20oz \$7
ABV <0.5% IBU 25 packed with Citra and Idaho 7 hops	
SODA	\$3
Coke, Diet Coke, Coke Zero, Cherry Coke, Root Beer, Sprite, Dr. Pepper, Ginger Ale, Lemonade	
ICED TEA	\$3
sweetened or unsweetened	
SHIRLEY TEMPLE	\$4
lemon lime with a burst of cherry	
COFFEE	\$3
cream and sweeteners on the side	

BEER OF THE MONTH

BIGGIE S'MORES STOUT

ABV 8% | IBU 40 **16oz | \$8.5**
Imperial milk stout with chocolate malt, vanilla, and graham crackers

BEER FLIGHT | \$10

FOUR 5oz POURS OF ANY BEER ON THE MENU

YEAR-ROUND BEERS

DEL-LIGHT LAGER

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

DUKE OF CLOUDS

ABV 5.1% | IBU 10 **20oz | \$8**
session IPA delivers a juicy punch of tropical hazy hops

KING OF CLOUDS HAZY IPA

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

MINUTE MAN IPA

ABV 7% | IBU 20 **20oz | \$8**
crystal clear IPA, juicy, fruity, with light bitterness

ROTATING TAPS

KEYED UP SOUR

ABV 6% **16oz | \$8**
bright and tart, with a smooth key lime pie finish

COASTIN' WEST COAST IPA

ABV 6.5% | IBU 50 **20oz | \$8**
crisp & hop-forward, packed with citrus, tropical fruit and pine

CLOUDY RIDE IPA

ABV 6.5% | IBU 30 **20oz | \$8**
a juicy explosion of citrus, tropical fruit & stone fruit

TOTALLY PINE IPA

ABV 7.2% | IBU 70 **20oz | \$8**
made with Deschutes Brewing, this West Coast IPA is loaded with pine and citrus, for a clean, dry finish

DUNE BREAKER DOUBLE IPA

ABV 8.5% | IBU 70 **16oz | \$9**
big, bold and hop-forward. explosive with tropical fruit, citrus dank resin with a caramel backbone

HYDRAULION RED ALE

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

O'NAUGHTON'S STOUT

ABV 4.15% | IBU 15 **20oz | \$8**
nitro tapped classic dry Irish stout, roasted barley, coffee, dark chocolate

HARD CIDER & SELTZERS

BOLD ROCK APPLE

ABV 4.7% | **GF** **12oz | \$8**

SUN CRUISER HARD ICED TEA

ABV 4.5% | **GF** **12oz | \$8**