



SNACKS & APPS

PIZZA FRIES \$10 **V** **GF**

Hand cut fries, marinara sauce, mozzarella cheese, basil

+Substitute vegan mozzarella cheese \$2

+Add pepperoni \$2

+Add sausage, or vegan sausage \$3

CHICKEN DRUMS \$16 **GF**

Drumsticks deep fried, served with blue cheese dressing, celery tossed in your choice of one sauce:

+ Sweet & Sweaty + Sriracha Honey

+Garlic Parmesan + Apple bourbon BBQ

PRETZEL BITES \$8 **V**

Seasoned with sea salt & served with 40 Mile IPA Beer Cheese & Hydraulion whole grain mustard dipping sauces.

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

Roasted artichoke tapenade, fried pita bread & crudite

FRIED PICKLE SPEARS \$10 **V**

Beer battered house pickles, deep fried, with a side of dijon ranch

FRIED GREEN TOMATOES \$12 **V**

4 Fried Green Tomato slices, panko breaded and fried, on a bed of arugula, with lemon aioli drizzle, pickled red onions, and a balsamic glaze.

DRUNKEN DEVILED EGGS \$10

Four deviled eggs on a bed of arugula with glazed crispy bacon and spicy whisky honey

NACHOS \$14 **V**

Fried corn tortilla chips, 40 mile beer cheese braised black beans, pico de gallo, salsa verde, fresh cilantro

+ Fried Chicken \$6 + Sub Vegan Cheese \$4

+ Vegan Sausage \$4 + Braised Pork \$6

SIGNATURE PIES

All pizzas are made with a 10" hand crafted crust.
Substitute gluten-free pie crust \$2

ADD ONS

Extra cheese \$2, Pepperoni \$2, Applewood bacon \$2

Italian sausage \$3 Vegetables \$1 each

Extra VEGAN cheese \$2, Sub VEGAN Cheese \$1

VEGAN Italian sausage \$3

PEPPERONI \$13

Spicy pork salami, tomato sauce, mozzarella cheese, fresh basil

THE HEAT \$14

Morita sauce, Italian pork sausage, pepperoni, onion, pickled jalapenos, mozzarella cheese, Sriracha chili sauce

SAUSAGE \$13

Italian sausage, marinara sauce, mozzarella cheese, Peppers, onion, fresh basil

CARNITAS \$15

Beer braised pork, Salsa verde, mozzarella cheese, white raw onion, fresh cilantro

BBQ CHICKEN \$14

Chopped chicken Apple Bourbon BBQ sauce, cheddar, mozzarella cheese, pickled red onion, pickled jalapeno, & cilantro

FUN-GUY \$14 **V**

Roasted mushrooms, shaved red onion, tomato sauce, vegan mozzarella cheese, fresh basil

PLANT POWER \$14 **V**

Vegan sausage, marinara sauce, vegan mozzarella cheese, peppers & red onions, fresh basil

CHEESE \$12 **V**

tomato sauce, mozzarella cheese, fresh basil

THE GRANDMA \$13 **V**

tomato sauce, fresh mozzarella, fresh basil, olive oil, and salt

HUBBARD'S CUBBARD \$14

Italian pork sausage, pepperoni, tomato sauce, mozzarella cheese, banana peppers, bell peppers, onion, fresh basil

BIANCA \$13 **V**

Garlic butter, mozzarella, ricotta, and parmesan cheese, fresh basil

BUFFALO CHICKEN \$15

Buffalo style chopped chicken, blue cheese dressing, mozzarella, blue cheese crumbles, red onions, shaved celery, buffalo sauce.

GARDEN OF VEGAN \$13 **V**

Tomato sauce, vegan mozzarella cheese, fresh basil

MEATY MADNESS \$16

tomato sauce, sausage, bacon, pepperoni, mozzarella, fresh basil

SPINACH & MUSHROOM \$14 **V**

Garlic butter, herb ricotta, spinach, mushrooms, onions, mozzarella, fresh basil

GF Gluten-friendly

V Vegetarian

*Consuming raw and/or undercooked meats may increase your risk of foodborne illness.

*Alert your server to food allergies and any questions regarding dietary modifications.

HANDHELDS

Served with a side of fries,
upgrade to soup or small chopt or caesar salad
for \$1

RVA PANINI \$15

Country ham, apple bourbon BBQ sauce,
mozzarella cheese, arugula, pickled red
onion, balsamic glaze on house challah

FRIED GREEN TOMATO \$14 V

lemon basil aioli, arugula, pickled red onions,
balsamic reduction, fried green tomatoes,
provolone cheese on house challah

OVEN ROASTED BLT \$14

Applewood bacon, tomato, mayonnaise,
arugula, challah bread, basil pesto

THE REUBEN \$15

corned beef with sauerkraut, russian
dressing, and provolone cheese on house
challah bread

BBQ PORK PANINI \$15

Beer braised pork, apple bourbon bbq sauce,
40 mile beer cheese, apple slaw on house
challah

TRIPLE GRILLED CHEESE \$13 V

provolone cheese, mozzarella cheese,
40 Mile beer cheese, on house challah

HOT & HONEY PANINI \$15

Fried chicken, honey sriracha, mayonnaise,
40 mile beer cheese, Minuteman pickles on
house challah

FRIED CATFISH PANINI \$15

Cornmeal breaded catfish, with tartar sauce,
lettuce, and a tomato slice on house challah

FISH & CHIPS \$19

Cornmeal breaded catfish, house made fries,
apple slaw, tartar sauce

GF *Gluten-friendly* **V** *Vegetarian*

All unclosed tabs will incur a 20% service charge.

Join us for Brunch!
Sat & Sun 12pm - 3pm

SOUPS & SALADS

House-made Dressings
Herb Buttermilk Ranch, Caesar, Balsamic Vinaigrette,
or Blue Cheese
Add Chopped Chicken \$6 Add Fried Chicken \$6

THREE CHOPT SALAD \$11 V

Mixed greens, tomato, cucumber, shaved radish, garlic croutons,
onion, & buttermilk ranch dressing

BRUSSELS SPROUT CAESAR SALAD \$12 V

Fried brussels sprout, classic caesar salad dressing, garlic
croutons, & parmesan cheese

STRAWBERRY SPINACH SALAD \$13 V

Fresh strawberries, spinach, goat cheese, candied walnuts,
red onions, and basil vinaigrette

SOUP OF THE DAY \$8

SOUP & SALAD COMBO \$12

Soup of the day, with choice of small salad

SIDES

Small Brussels Sprout Caesar \$6

Small Three Chopt Salad \$6

Small Strawberry Spinach salad \$6

Fried Brussels Sprouts \$5

French Fries \$5

Applesauce \$3

Fresh Fruit \$5

SWEETS

CHOCOLATE LOVERS BROWNIE \$9

A warm fudge brownie, chocolate ice cream, whipped cream,
chocolate sauce, salted caramel, and chocolate chips.

ICE CREAM COOKIE BITE \$4

Home-made chocolate chip cookies and vanilla ice cream

KEY LIME PIE \$8

Graham cracker crust, lime glaze,
whipped cream

Add a scoop of ice cream for \$1