

brunch **KITCHEN** lunch



SNACKS & APPS

BOARDWALK FRIES \$7 **V**

Hand-cut french fries tossed in boardwalk spice, served with a side of malt vinegar aioli.

LOADED CRAB FRIES \$15

Hand-cut french fries topped with crab gravy, bacon, green onions, & boardwalk spice.

+ Sunny Side Up Egg | \$2

FRIED GREEN TOMATOES \$14

4 slices of panko breaded green tomato, remoulade sauce, goat cheese and bacon

PRETZEL BITES \$8 **V**

House-made pretzel bites seasoned with sea salt & served with our signature 40 Mile beer cheese & Hydraulion whole-grain mustard.

CHICKEN WINGS \$16 **GF**

Eight chicken wings deep fried, served with house-made blue cheese or ranch, celery, & tossed in your choice of one sauce:

Buffalo | Root Beer BBQ | Carolina BBQ | Citrus Chipotle BBQ | Sesame | Cajun Spice | Old Bay |

***BISCUITS & GRAVY** \$8

House-made biscuits smothered in sausage gravy.

HUMMUS \$12 **V**

House-made roasted garlic and black bean hummus served with pita chips and crudite.

SESAME BRUSSELS \$9 **V**

Brussel sprouts fried crispy & tossed in a sweet sesame sauce.

GF Gluten free **V** Vegetarian

BRUNCH

CHICKEN & WAFFLES \$15

House-made waffles, whipped cream, maple syrup, & chopped nuts.

***LOADED POTATO SKILLET** \$14

Brunch potatoes, scrambled eggs, 40 Mile beer cheese, chopped bacon, sour cream, & green onions.

BREAKFAST TACOS \$15

Three flour tortillas stuffed with scrambled eggs, cheddar cheese, jalapenos, fire roasted salsa, & chipotle aioli.

THREE NOTCH'D OMELETTE \$14 **V**

Egg omelette stuffed with peppers, onions, & shredded cheese, served with a side of brunch potatoes

***FULL SOUTHERN** \$15

House-made biscuits smothered in sausage gravy, served with scrambled eggs, applewood smoked bacon, & served with a side of brunch potatoes.

***SO WE MEAT EGG-AIN** \$20

Grilled sirloin steak, scrambled eggs, house-made biscuits & gravy, applewood smoked bacon, & served with a side of brunch potatoes.

BURGERS & SANDWICHES

Served with your choice of brunch potatoes, hand-cut fries, sweet potato fries, or a small house salad. All beef and breads are VA sourced.

Gluten free buns are available upon request.

40 MILE STEAK & EGGS \$16

Shaved sirloin, scrambled eggs, caramelized onions, & 40 Mile beer cheese, served on a hoagie roll.

BOARDWALK CHICKEN \$15.5

Boardwalk fry spiced fried chicken, pepper jack pimento cheese, lettuce, & tomato, served on a brioche roll.

HIGH ON THE HOG \$15.5

pulled pork, Root Beer BBQ sauce, Minute Man pickles, coleslaw, brioche roll.

***HAMBURGER** \$13

Build your own burger by adding on lettuce, tomato, onion, Minute Man marinated pickles, mayonnaise, ketchup or mustard (upon request).

+ Cheese | \$1 +Crab Gravy | \$2 +Applewood Smoked Bacon | \$2

***BOULEVARD BURGER** \$16

Local beef patty, cheddar cheese, over medium egg, bacon, mixed greens, & chipotle aioli, served on a brioche roll.

CAJUN FISH TACOS \$18

3 flour tortillas stuffed with fried cod, lettuce, chipotle aioli, pineapple salsa

cocktails **BRUNCH** mocktails

SPICY BLOODY MARY \$11

Ghost Pepper Vodka, house-made Bloody Mary mix, Old Bay rim, & garnished with olives, lemon, & pepperoncinis

WITCHDUCK MIMOSA \$11

Prosecco & fresh squeezed orange juice

SOUPS & SALADS

Add any of the following protein to any salad:

+ Grilled or Fried Chicken | \$5

+ Bacon | \$5 + Shrimp | \$9 + Sirloin Steak* | \$10

HOUSE SALAD \$11 **V**

Mixed greens, tomato, cucumber, shaved radish, carrots, red onion, & house-made buttermilk ranch dressing.

CAESAR SALAD \$12 **V**

Mixed greens, caesar dressing, shaved parmesan cheese, & croutons.

STRAWBERRY SALAD \$14 **V**

Fresh strawberries, arugula, cucumber, pickled onion, feta cheese, candied nut, honey dressing

TRAIL BLAZIN' CHILI \$7

Chili with local beef & black beans, topped with red onions & sour cream.

CREAM OF CRAB SOUP \$8

Lump crab, 40 Mile IPA, & oyster crackers.

House-made Dressings:

Herb Buttermilk Ranch, Balsamic Vinaigrette, Cranberry Balsamic Vinaigrette, Blue Cheese, 1000 Island, & Honey Mustard.

SWEETS

COLD BREW CREME BRULEE \$7 **GF** **V**

Our spin on a traditional dessert. A rich custard mixed with VOYAGER cold brew coffee with a crispy layer of caramelized sugar on top.

CINNAMON BREAD PUDDING \$9 **V**

Brioche hand-torn bread, brown sugar and cinnamon, vanilla ice cream, fresh salted caramel

***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.**

MINI ME

All children 12 & under may choose hand-cut fries or applesauce as sides. For dessert please select a scoop of chocolate or vanilla ice cream.

WAFFLES \$8 **V**

Two house-made waffles with maple syrup.

KIDS EGGS \$8 **V** **GF**

Eggs your way: scrambled with or without cheese, over-easy, over-medium, over-hard, or sunny-side-up.

BREAKFAST TACOS \$8 **V**

Two flour tortillas filled with scrambled eggs & topped with cheddar cheese.

MAC-&CHEESE \$8 **V**

Noodles with creamy cheese sauce, topped with Garlic breadcrumbs.

CHICKEN STRIPS \$8

Two each grilled or fried, served with honey mustard.

HOT DOG \$8

All beef sausage with potato bun. Add ketchup or mustard (upon request).

KIDS drinks

Included Drinks: Juice | Milk | Fountain Soda
+ Craft Soda: Root Beer or Ginger Beer | \$1.00

SIDES

BACON \$4 **GF**

Applewood smoked bacon

BUTTERMILK BISCUIT \$3

House-made buttermilk biscuit.

BRUNCH POTATOES \$4 **V** **GF**

House-made potatoes seasoned with sea salt.

EGG(S) YOUR WAY \$3 **GF**

Scrambled, over-easy, over-hard, sunny-side-up

WAFFLES **V**

Two \$4 Four \$6

MAC-&CHEESE \$6 **V**

topped with garlic breadcrumbs.

SIDE SALAD

House salad \$6 Autumn salad \$8

All unclosed tabs will incur a 20% service charge.