

# BRUNCH MENU

SERVED SAT & SUN 11am to 2pm



## 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 V GF

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

### 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

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

### BISCUITS & GRAVY \$8

two buttermilk biscuits with house-made local sausage gravy

V Vegetarian

GF Gluten free

### 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.

## BRUNCH ENTREES

### CHICKEN & WAFFLES \$18

four house-made waffles topped with fried chicken, whipped cream, maple syrup, & candied nuts

### CHICKEN CHILAQUILES \$15.5 GF

braised chicken, corn tortilla chips, ranchero sauce topped with black bean salsa, cilantro lime crema and two eggs your way

### BREAKFAST TACOS \$15.5

three flour tortillas filled with scrambled eggs, cheddar cheese, jalapenos, black bean salsa, & chipotle aioli, served with brunch potatoes GF

### PORK BELLY HASH\* \$15.5

pork belly, onions, peppers and potatoes topped with hollandaise

### EGGS BENEDICT\* \$15.5

two poached eggs, Canadian bacon served on English muffins, topped with hollandaise, served with brunch potatoes

### FULL SOUTHERN \$15.5

sausage gravy & a buttermilk biscuit, with applewood smoked bacon & scrambled eggs, served with brunch potatoes

### SO WE MEAT EGG-AIN\* \$24

grilled sirloin steak, eggs any style, a buttermilk biscuit, sausage gravy & bacon, served with brunch potatoes

### SPRING OMELETTE \$15.5 GF

asparagus, spring onions, goat cheese, topped with hollandaise sauce and served with brunch potatoes

### SHRIMP & GRITS \$18 GF

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

## BRUNCH SIDES: *a la carte*

### BACON \$4

applewood smoked bacon or Canadian bacon

### BUTTERMILK BISCUIT \$3

one house-made buttermilk biscuit

### BRUNCH POTATOES \$4

house-made potatoes seasoned with sea salt

### EGGS YOUR WAY \$3

two eggs, with or without cheese, your choice of: scrambled, over-easy, over-medium, over-hard or sunny side up

### SAUSAGE GRAVY \$5

house-made local sausage gravy.

### WAFFLES

two \$4, four \$6

## PROTEIN: *add-ons*

+ GRILLED CHICKEN \$6

+ FRIED CHICKEN \$6

+ PASTRAMI PORK \$8

+ SHAVED RIBEYE STEAK \$7

+ GRILLED SIRLOIN STEAK\* \$10

\*All grilled chicken is marinated in Minute Man 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, & honey mustard dressing

*\*\*added proteins upon request\*\**

### CARROT & RADISH SALAD \$15 **Gf**

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

*\*\*added proteins upon request\*\**

### GRILLED STEAK SALAD\* \$21

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

### 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

### TRAIL BLAZIN' CHILI \$8 **Gf**

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

### CARROT & GINGER SOUP \$6 **Gf**

creme fraiche & cayenne

## cocktails **BRUNCH** mocktails

### SPICY BLOODY MARY \$11

Three Notch'd Distilling Premium Vodka, house-made Bloody Mary mix, tabasco, cajun rim, & garnished with queen olives, lemon, & lime wedges

### GOLDEN MULE \$10

Choose between Three Notch'd Premium Vodka or Three Notch'd Hatchet Head Bourbon, fresh lime juice, pineapple juice and topped with a house-made 3NB ginger beer

### IX-PRESSO MARTINI \$13

Three Notch'd Distilling Premium Vodka, Shenandoah Joe's espresso, Grind espresso liqueur, Bailey's Irish cream garnished with espresso beans

### DRESSED TO EMPRESS \$12

Empress Gin, muddled cucumber, house made mint lemonade

### TEQUILA SUNRISE MIMOSA \$12

Corazon tequila, orange juice, prosecco and grenadine

## BURGERS & SANDWICHES

Served with your choice of brunch potatoes, hand-cut fries, or a small house salad.

Gluten free buns sesame are available upon request for \$2 upcharge.

### ALL AMERICAN BURGER\* \$16

beef patty, American cheese, applewood smoked bacon, caramelized onions, Minute Man pickles, lettuce, tomato, freedom sauce, served on a brioche roll

### 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

### 2ND STREET SUNRISE BURGER\* \$16

beef patty, cheddar cheese, pork belly, sunny-side-up egg, hollandaise sauce, served on a brioche bun

### C-VILLE HOT CHICKEN SANDWICH \$15.5

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

### "THE GOAT" TURKEY BURGER \$16

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

## SWEETS

### 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

### MEYER LEMON CREME BRULEE \$6 **Gf**

lemon custard, caramelized sugar, candied lemon

\*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.

Revised: 4/18/24