

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 - \$8 / 16 - \$14 / 24 - \$22

fried and tossed in one of our house-made sauces or rubs, and served with blue cheese or ranch

SAUCES - sweet & sweaty · hot honey · bourbon bbq · garlic parmesan

DRY RUBS - lemon pepper · cajun · jerk · old bay

FRIED GREEN TOMATOES \$12

panko breaded tomatoes, pimento cheese, chipotle aioli, arugula

SOUPS & SALADS

+grilled or fried chicken (\$6), +shaved sirloin (\$7),
+grilled 5oz Ribeye steak* (\$12)

THREE CHOPT SALAD ^v \$11

field greens, red onions, carrots, cucumbers, tomatoes, croutons, tossed in house-made honey mustard dressing

BUFFALO CHICKEN SALAD \$17

fried or grilled chicken, tomatoes, croutons, cucumbers, chopped romaine, blue cheese, onion straws, Ranch

GRILLED CHICKEN CAESAR SALAD \$18

chopped romaine with grilled chicken, parmesan, garlic croutons, tossed in caesar dressing

BLACK N' BLEU STEAK SALAD* \$26

grilled 5oz Ribeye steak, romaine, tomatoes, cucumber, bleu cheese, bacon, balsamic vinaigrette

BURRATA SALAD ^v \$14

creamy burrata cheese, pistou, cherry tomato, arugula, olive oil drizzle, balsamic glaze, griddled flatbread

CREAMY TOMATO SOUP ^v \$6

croutons, parmesan cheese, olive oil

TRAIL BLAZIN' CHILI ^{GF} \$8

beef & bean chili, red onions and sour cream

NOTCHD'O'S ^v \$15

corn chips, 40 Mile beer cheese, fire roasted salsa, black bean salsa, guacamole, sour cream, jalapenos

available as a half order - \$8

+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

CHILI CHEESE FRIES \$12

hand-cut french fries, 40 Mile beer cheese, chili

THREE NOTCH'D HUMMUS ^v \$12

house-made sesame hummus and olive tapenade, served with fried pita and crudite

FLATBREADS

BURRATA ^v \$15

creamy burrata cheese, pistou, roasted tomato, extra virgin olive oil drizzle, balsamic glaze, basil

PIMENTO \$15

pimento cheese, crispy applewood smoked bacon, roasted tomato, arugula

BOURBON BBQ CHICKEN \$17

chicken, crispy applewood smoked bacon, cheddar cheese, bourbon bbq sauce, jalapenos

MARGHERITA ^v \$15

aglio, garlic confit, mozzarella, basil, tomato, olive oil

SIDES

Eggs (2) \$5

Brunch Potatoes \$5

Bacon (2) \$5

Biscuit \$3

Sausage Gravy \$5

French Fries \$5

Mac & Cheese \$6

Creamy Coleslaw \$4

Three Chopt Side Salad \$6

Caesar Side Salad \$6

BRUNCH ENTREES

BREAKFAST TACOS \$16

flour tortillas, scrambled eggs, cheddar cheese, jalapenos, salsa, chipotle aioli, brunch potatoes

STEAK BREAKFAST BURRITO \$16

shaved sirloin, scrambled eggs, cheddar cheese, jalapenos, fire roasted salsa, chipotle aioli, in a flour tortilla, brunch potatoes

BISCUITS & GRAVY \$10

two buttermilk biscuits with house-made sausage gravy

FULL SOUTHERN \$16

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

SO WE MEAT EGG-AIN' \$28

grilled 5oz Ribeye steak, eggs any style, a buttermilk biscuit, sausage gravy, smoked bacon, brunch potatoes

RISE & SHINE BURGER* \$17

American cheese, applewood smoked bacon, sausage gravy, brioche bun

DESSERTS

SALTED CARAMEL BROWNIE ^v \$8

warm chocolate brownie, salted caramel, vanilla ice cream

CINNAMON SUGAR DONUT BITES ^v \$6

served warm with vanilla icing

COOKIES & CREAM SUNDAE ^v \$8

cookies & cream ice cream, chocolate sauce, whipped cream, cookies pieces, topped with a cherry

BURGERS

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

ALL AMERICAN BURGER* \$16

American cheese, applewood smoked bacon, caramelized onions, Minute Man pickles, lettuce, tomato, Freedom sauce, brioche bun

CLASSIC CHEESEBURGER* \$14

cheddar cheese, lettuce, tomato, onion, Minute Man pickles, ketchup, brioche

+fried egg (\$1.5), +applewood smoked bacon (\$2)

BEEF SLIDERS* \$14

three sliders with American cheese, ketchup, Minute Man pickles, brioche buns

HONEY BADGER BURGER* \$16

blue cheese, caramelized onions, hot honey sauce, smoked bacon, lettuce, tomato, brioche bun

GUAC GOBBLER \$16

grilled turkey burger, pepper jack, guac, pickled red onion, lettuce, tomato, chipotle aioli, 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 side salad
+sub gluten free bun \$2

40 MILE PHILLY \$16

shaved sirloin, caramelized onions, 40 Mile beer cheese, on a hoagie roll

CAROLINA BLAZE \$16

fried chicken, hot honey sauce, Minute Man pickles, lettuce, mayo, brioche bun

BUFFALO CHICKEN WRAP \$16

fried chicken, romaine, tomato, shredded cheddar cheese, flour tortilla, blue cheese

GOLDEN JACK \$16

grilled chicken, honey mustard, lettuce, tomato, pepper jack cheese, Minute Man pickles, brioche bun

GRILLED CHEESE & TOMATO SOUP \$15

grilled cheese on sourdough with American cheese, 40 mile beer cheese, paired with tomato soup

SOUTHERN BELLE ^v \$14

fried green tomatoes, pimento cheese, chipotle aioli, fresh arugula greens, on a hoagie roll

CANTINA WRAP ^v \$14

roasted tomatoes, onions, peppers, black bean salsa, jalapenos, guac, cheddar, chipotle aioli, sour cream

THE CODFATHER \$17

seasoned panko fried codfish, mixed greens, tartar sauce, Minute Man pickles, brioche bun

*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



FRESH BEER CLUB

MONTHLY MEMBERSHIP

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

GF - Gluten Free

V - Vegetarian

S - Shellfish

COCKTAILS

MARK-A-RITA \$12

our best-selling marg, made with Corazon Blanco tequila, choose lime or mango, and then decide if you want it classic or to make it spicy!

STRAWBERRY LEMON SMASH \$10

Smirnoff citrus vodka, lemon, strawberry, triple sec

CHERRY LIMEADE \$10

Smirnoff vodka, fresh lime, cherry, agave, soda

CAROLINA PEACH OLD FASHIONED \$13

bourbon, peach, bitters, orange

LAISY DAISY \$13

Aperol, elderflower & Lillet Rose, topped with prosecco

SUNNY DAZE \$10

New Amsterdam gin, Lillet Rose, orange bitter, lemon

SUMMER IN MOSCOW \$11

Smirnoff vodka, ginger beer, muddled jalapeno, lime

OAXACA OLD FASHIONED \$12

Terramana Reposado tequila, mezcal, bitters and agave

COLA CLASSIC \$10

Four Roses bourbon, sweet tea, lemonade



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

BRUNCH COCKTAILS

SPICY BLOODY MARY \$10

vodka, house bloody mix, Tajin rim

CLASSIC MIMOSA \$9

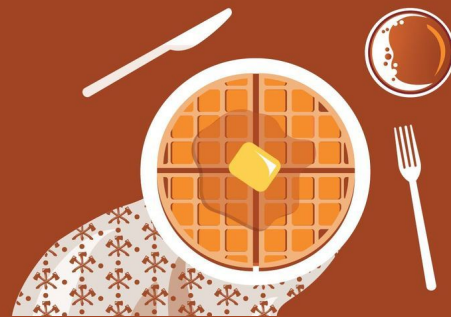
sparkling wine, fresh-squeezed OJ

MIMOSA KIT \$32

bottle of sparkling wine + choice of two juices orange, grapefruit, cranberry or pineapple add peach purée +\$3

JOIN US FOR BRUNCH

SATURDAY & SUNDAY
10A-2P



WINES

SUMMER SANGRIA \$8

white wine, stone fruit, citrus

SAUVIGNON BLANC \$9

Atom, California | bottle \$27

PINOT GRIGIO \$8

Casco: Bella Italia, Italy | bottle \$24

CHARDONNAY \$9

Atom, California | bottle \$27

PROSECCO \$9

La Marca, Italy | bottle \$27

PINOT GRIS \$11

Laposa, Hungary | bottle \$33

PINOT NOIR \$9

Atom, California | bottle \$27

CABERNET SAUVIGNON \$9

Atom, California | bottle \$27

CAVA (BRUT) \$12

Nit del Foc (organic), Spain | bottle \$36

SUNDAY PUPS ON THE PATIO

SUNDAYS FROM 2-8P



WEEKDAY HAPPY HOUR



MON-FRI FROM 3-6P

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

BEER OF THE MONTH

BIG SLICE JUICY IPA

ABV 7.8% | IBU 15

20oz | \$8

a unique IPA is fermented with Hefeweizen yeast for a banana-like profile to complement the big, tropical-forward Moutere and Mosaic hops, contains lactose

BEER FLIGHT | \$10
FOUR 5oz POURS OF ANY BEER ON THE MENU

YEAR-ROUND BEERS

MINUTE MAN IPA

ABV 7% | IBU 20

20oz | \$8

crystal-clear ipa, Strata, Mosaic and Idaho 7 hops, juicy fruit character, light bitterness

KING OF CLOUDS HAZY IPA

ABV 7.5% | IBU 10

16oz | \$8

big, tropical haze with mango, orange and tangerine

PASSION FRUIT GOSE

ABV 5.1%

16oz | \$7

dry, crisp and tart

ROTATING TAPS

KHOI'S LITE

ABV 5.3% | IBU 20

20oz | \$8

lawn mower beer, light, crisp, crushable

FIREFLY NIGHTS

ABV 5.2% | IBU 15

16oz | \$7

summer ale with honeysuckle, lightly sweet, floral and refreshing

FIRST BORN UNICORN

20oz | \$8

ABV 7.0% | IBU 110

crystal-clear West Coast IPA with grapefruit, citrus & pine, finishing crisp and hoppy

SODA CITY SESSION APA

20oz | \$8

ABV 4% | IBU 30

lower-ABV pale ale, floral and citrus-forward with grapefruit

WIT DRIP

20oz | \$8

ABV 4% | IBU 11

refreshing wheat ale with coriander and orange peel

THOUSAND CHEERS

20oz | \$8

ABV 4.5% | IBU 12

hefeweizen brewed with traditional yeast for banana and clove notes, smooth and refreshing

STAY PUFF'D

20oz | \$8

ABV 5.8% | IBU 11

light cream ale with marshmallow aroma, zero sweetness, clean finish, with a toasted marshmallow

CAROLINA CANDY

ABV 4.5% | IBU 10

16oz | \$8

classic sour with cotton candy on the nose and a bright, sweet-tart finish

HYDRAULION RED ALE

20oz | \$8

ABV 5.3% | IBU 22

Irish red with light caramel and earthy hops

KHOI-LUMBIAN COFFEE STOUT

20oz | \$8

ABV 5.4% | IBU 45

smooth, chocolatey stout brewed with local Loveland Coffee

HARD CIDER

LOCAL ROTATOR

ask us what's available!

THREE NOTCH'D
BREWERY & CRAFT KITCHEN | COLUMBIA, SC

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