

# SNACKS & APPS

## PRETZEL BITES <sup>v</sup> \$9

house-made, served with 40 Mile beer cheese and Hydraulion whole grain mustard

## CHICKEN WINGS

6 - \$12 / 12 - \$22 / 24 - \$36

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

## BONELESS CHICKEN BITES

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

fried chicken bites served with blue cheese or ranch, & tossed in one of our house-made sauce or rubs

**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 New York strip steak\* (\$12), +seared salmon (\$12)

## THREE CHOPT SALAD <sup>v</sup> \$11

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

## BUFFALO CHICKEN SALAD \$16

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\* \$24

grilled 5oz New York Strip steak, romaine, tomatoes, cucumber, bleu cheese, bacon, balsamic vinaigrette

## BURRATA SALAD <sup>v</sup> \$14

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

## CREAMY TOMATO SOUP <sup>v</sup> \$6

croutons, parmesan cheese, olive oil

## TRAIL BLAZIN' CHILI <sup>GF</sup> \$8

beef & bean chili, red onions and sour cream

## NOTCHD'O'S <sup>v</sup> \$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 <sup>GF V</sup> \$8

tossed in garlic butter and parm, chipotle aioli +40 Mile beer cheese (\$1)

## SPICED SWEET POTATO FRIES <sup>GF V</sup> \$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 <sup>v</sup> \$10

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

## FLATBREADS

## BURRATA <sup>v</sup> \$14

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

## 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

## ROASTED CLOVE <sup>v</sup> \$14

aglio, garlic confit, mozzarella, basil, olive oil

## SIDES

## French Fries \$5

## Sweet Potato Fries \$8

## Mashed Potatoes \$6

## Mac & Cheese \$6

## Broccoli Cheddar Casserole \$6

## Creamy Coleslaw \$4

## Three Chopt Side Salad \$6

## Caesar Side Salad \$6

## ENTREES

## STEAK FRITES\* <sup>GF</sup> \$24

grilled 5oz New York strip steak, parm garlic fries, garlic butter, roasted tomatoes, dressed arugula

## CHICKEN TENDERS \$16

served with hand-cut fries and house-made honey mustard or BBQ sauce

## FISH & CHIPS \$22

panko-breaded Codfish, hand-cut fries, tartar sauce, coleslaw, lemon wedges

## BUFFALO CHICKEN MAC & CHEESE \$18

mac & cheese topped with fried chicken, buffalo sauce, and fried onion straws

## NEW YORK STRIP STEAK\* <sup>GF</sup> \$30

grilled 10oz strip steak, garlic herb butter, mashed potatoes, broccoli cheddar casserole, onion straws

## HONEY GLAZED SALMON \$25

pan roasted, skin on Alaskan Coho salmon, mixed grains, roasted vegetables, honey butter

## CAJUN CREAM GNOCCHI <sup>v</sup> \$18

roasted tomatoes, onions, red bell peppers, celery, cajun cream sauce, garlic butter

## WHIPPED RICOTTA BOWL <sup>v</sup> \$17

ricotta, roasted tomatoes, pickled red onion, herbed barley and quinoa, balsamic glaze, griddled flatbread

## DESSERTS

## SALTED CARAMEL BROWNIE <sup>v</sup> \$8

warm chocolate brownie, salted caramel, vanilla ice cream

## CINNAMON SUGAR DONUT BITES <sup>v</sup> \$6

served warm with vanilla icing

## COOKIES & CREAM SUNDAE <sup>v</sup> \$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 bun  
+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 <sup>v</sup> \$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, amoroso roll

## CAROLINA BLAZE \$15

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

## BUFFALO CHICKEN WRAP \$15

fried chicken, romaine, tomato, shredded cheddar cheese, flour tortilla, Ranch dressing

## 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 <sup>v</sup> \$14

fried green tomatoes, pimento cheese, chipotle aioli, fresh arugula greens, brioche bun

## CANTINA WRAP <sup>v</sup> \$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

GF - Gluten Free

V - Vegetarian

S - Shellfish



FRESH BEER CLUB

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

## COCKTAILS

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



## BEER OF THE MONTH

### DREAMSICLE IPA

ABV 7% | IBU 10

20oz | \$8

your favorite childhood treat is now your favorite adult beverage, brewed with two big orange-forward hops: mandarin bavaria and mosaic, along with orange peel and vanilla

## JOIN THE FRESH BEER CLUB

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



Ask your server or scan for more info!

## BEER

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

## YEAR-ROUND

### SC LIGHT LAGER

ABV 4.2% | IBU 14

20oz | \$8

crisp, dry, refreshing

### FUTURE IPA

ABV 6.5% | IBU 30

20oz | \$8

your adventure awaits with bold, fresh flavor, brewed using thiolized yeast with Citra and Calypso hops

### MINUTE MAN IPA

7% | IBU 20

20oz | \$8

crystal clear IPA, packed with Strata, Mosaic & Idaho 7 hops, juicy, fruity, with light bitterness

### KING OF CLOUDS HAZY IPA

7.5% | IBU 10

16oz | \$8

exceptionally juicy, delivering notes of mango, orange, and tangerine for a truly tropical IPA

## SOUR

### BLACKBERRY GOSE

ABV 5.1%

16oz | \$8

Dry, crisp and tart!

## ROTATING TAPS

### 40 MILE IPA

ABV 6% | IBU 40

20oz | \$8

West Coast-style IPA delivering citrus, peach, & pineapple flavors with mild bitterness & crisp malt body

### HYDRAULION RED ALE

ABV 5.3% | IBU 22

20oz | \$8

perfectly balanced Irish-style red ale features light caramel sweetness alongside an earthy hop profile

### JACK'S JAVA ESPRESSO STOUT

ABV 5.5% | IBU 30

20oz | \$8

a specially roasted coffee blend, by our friends at Shenandoah Joe, is cold infused it into a rich oatmeal stout, creating a balanced, crushable coffee stout.

## CIDER

### LOCAL ROTATOR

ask us about what's on tap!

## NON-ALC BEER

### NA HAZY IPA

3NB's NA Hazy IPA is packed with Citra and Idaho 7 hops and none of the alcohol!

12oz | \$5

## MONDAY-FRIDAY 4-6PM

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

## WEEKDAY HAPPY HOUR



## BRUNCH COCKTAILS

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

## JOIN US FOR BRUNCH

SATURDAY & SUNDAY

10A-2P

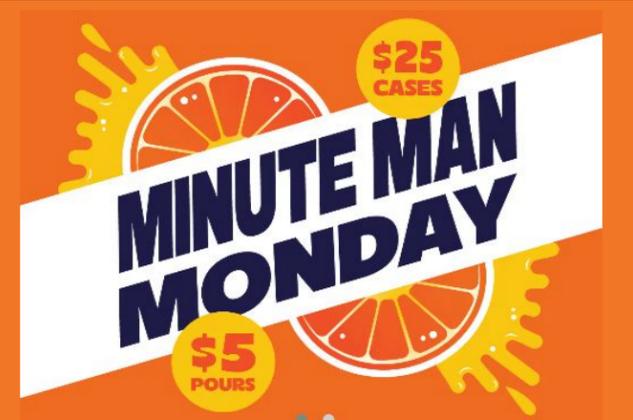


## WINES

<b>SAUVIGNON BLANC</b> Joel Gott   bottle \$25	\$8
<b>PINOT GRIGIO</b> Noble Vines   bottle \$25	\$8
<b>CHARDONNAY</b> Harken Barrel-Fermented   bottle \$25	\$8
<b>PROSECCO</b> La Marca   bottle \$30	\$9
<b>ROSE</b> Charles & Charles   bottle \$30	\$9
<b>PINOT NOIR</b> Line 39   bottle \$32	\$10
<b>MERLOT</b> J. Lohr   bottle \$25	\$8
<b>CABERNET SAUVIGNON</b> The Critic   bottle \$35	\$11



EVERY SINGLE TUESDAY



## SUNDAY PUPS ON THE PATIO



SUNDAYS FROM 2-8P