

# SNACKS & APPS

## PRETZEL BITES <sup>v</sup> \$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 New York steak\* (\$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 \$18

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

## SOUTHWEST CHICKEN SALAD \$18

roasted chicken, field greens, black bean salsa, tomatoes, avocado, tortilla strips, chipotle dressing

## 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> \$9

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> \$12

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, 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

## CHICKEN BACON RANCH \$17

roasted chicken, applewood smoked bacon, ranch dressing, mozzarella cheese, green onion

## SIDES

Eggs (2) \$5

Brunch Potatoes \$5

Waffles (2) \$4

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

## CHICKEN & WAFFLES \$17

house-made waffles topped with fried chicken, whipped cream, maple syrup

## SO WE MEAT EGG-AIN' \$28

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

## 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\* \$17

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

## CLASSIC CHEESEBURGER\* \$15

cheddar cheese, lettuce, tomato, onion, Minute Man pickles, ketchup, brioche bun  
+fried egg (\$1.5), +applewood smoked bacon (\$2)

## BEEF SLIDERS\* \$15

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 \$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, ranch dressing

## GOLDEN JACK \$16

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

## GRILLED CHEESE & TOMATO SOUP <sup>v</sup> \$15

grilled cheese on sourdough with American cheese, paired with tomato soup

## SOUTHERN BELLE <sup>v</sup> \$15

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

## BIG SOUTHERN \$16

fried chicken, fried green tomatoes, lettuce, chipotle aioli, brioche bun

## 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

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



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

## BEER OF THE MONTH

### BIG SLICE JUICY IPA

ABV 7.8% | IBU 15

16oz | \$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 BEERS ON THE MENU

## YEAR-ROUND BEERS

### FUTURE IPA

ABV 6.5% | IBU 30

20oz | \$8

bold, fresh flavor, thiolized yeast, Citra and Calypso hops

### MINUTE MAN IPA

ABV 7% | IBU 20

20oz | \$8

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

### BLACKBERRY GOSE

ABV 5.1%

16oz | \$8

dry, crisp and tart

## ROTATING TAPS

### FALLS KOLSCH

ABV 5.5% | IBU 19

20oz | \$8

crisp German Kölsch with light grain, fresh bread, and subtle spice

### FIREFLY NIGHTS

ABV 5.2% | IBU 15

20oz | \$8

summer ale with honeysuckle, lightly sweet and floral

### REEDY RIVER WHEAT

ABV 5% | IBU 25

20oz | \$8

hoppy american wheat, mango, citrus and grapefruit from Mosaic, Citra and Cascade hops

### RODEO-MEXI LAGER

ABV 4.5% | IBU 18

20oz | \$8

crisp, refreshing Mexican-style lager

### EASY RIDGE IPA

ABV 4.9% | IBU 36

20oz | \$8

session ipa, grapefruit, orange peel and stone fruit, dry finish

### CAROLINA PINE WIPA

ABV 6.2% | IBU 70

20oz | \$8

Chinook, Centennial and Cascade hops give firm bitterness and light caramel malt in this West Coast IPA

### MILLTOWN ENGLISH ALE

ABV 3.5% | IBU 32

20oz | \$8

smooth, sessionable english-style ale, bread crust, caramel, light nuttiness, earthy hops

### HYDRAULION RED ALE

ABV 5.3% | IBU 22

20oz | \$8

Irish red with light caramel and earthy hops

### UPSTATE OAT PORTER

ABV 5% | IBU 25

20oz | \$8

roasty and smooth with chocolate and coffee, silky body and balanced bitterness

### SOUTHERN ABBEY

ABV 6.9% | IBU 27

16oz | \$8

Belgian dubbel, fig, raisin, pear, caramel and clove, dry finish, warming alcohol

### JACK'S JAVA ESPRESSO STOUT 20oz | \$8

ABV 5.5% | IBU 30

cold-infused Shenandoah Joe coffee in an oatmeal stout

## BRUNCH COCKTAILS

<b>SPICY BLOODY MARY</b>	\$10
vodka, house bloody mix, Tajin rim	
<b>CLASSIC MIMOSA</b>	\$9
sparkling wine, fresh-squeezed OJ	
<b>MIMOSA KIT</b>	\$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

<b>SAUVIGNON BLANC</b>	\$8
Joel Gott   bottle \$25	
<b>PINOT GRIGIO</b>	\$8
Noble Vines   bottle \$25	
<b>CHARDONNAY</b>	\$11
Hess Shiretail Ranches   bottle \$35	
<b>CAVA SPARKLING WINE</b>	\$9
Freixenet   bottle \$30	
<b>ROSE</b>	\$9
Bieler Sabine   bottle \$30	
<b>PINOT NOIR</b>	\$10
Line 39   bottle \$32	
<b>CABERNET SAUVIGNON</b>	\$10
Josh Cellers Craftsman Collection   bottle \$32	
<b>MALBEC</b>	\$10
The Show   bottle \$32	

## WEEKDAY HAPPY HOUR



## MONDAY-FRIDAY 4-6PM

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

## HARD CIDER

### LOCAL ROTATOR

ask us about what's available!

**THREE NOTCH'D**  
BREWERY & CRAFT KITCHEN | GREENVILLE, SC

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