

SNACKS & APPS

PRETZEL BITES ^v \$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 ^v \$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 ^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} \$8

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 \$10

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

FLATBREADS

BURRATA ^v \$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, sliced jalapenos

ROASTED CLOVE ^v \$14

aglio, garlic confit, mozzarella, basil, olive oil

SIDES

French Fries \$5

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* ^{GF} \$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* ^{GF} \$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 ^v \$18

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

WHIPPED RICOTTA BOWL ^v \$17

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

DESSERTS

SALTED CARAMEL BROWNIE SUNDAE ^v \$8

chocolate brownie, salted caramel, vanilla ice cream, whipped cream, cherry

CINNAMON SUGAR DONUT BITES ^v \$6

served warm with vanilla icing

COOKIES & CREAM ^v \$8

freshly baked cookies, cookies & cream ice cream, chocolate sauce

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 ^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, 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, paired with tomato soup

SOUTHERN BELLE ^v \$14

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

CANTINA WRAP ^v \$14

roasted tomatoes, onions, peppers, black bean salsa, jalapenos, guac, cheddar, barley and quinoa, 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

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

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



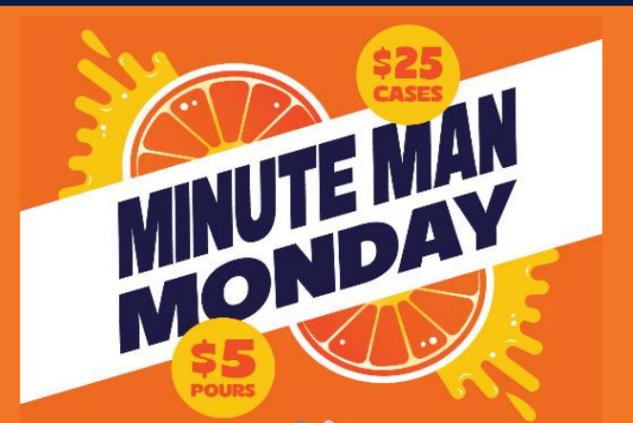
WINES

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



EVERY SINGLE TUESDAY

50% CASES



SUNDAY PUPS ON THE PATIO



SUNDAYS FROM 2-8P