

# BRUNCH MENU

SERVED SAT & SUN FROM 11am to 2pm



## SNACKS & APPS

### PARMESAN GARLIC FRIES \$8 V GF

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 \$10 V

house-made sesame hummus topped with hot pepper relish, served with fried pita bread and crudite

### PRETZEL BITES \$8 V

house-made pretzels seasoned with sea salt, served with 40 Mile-beer cheese and No Veto-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
- lemon pepper (dry rub) GF
- Korean sesame BBQ
- jerk (dry rub) GF
- bourbon BBQ GF
- cajun (dry rub) GF
- garlic parmesan GF

### BISCUITS & GRAVY \$8

two buttermilk biscuits with house-made sausage gravy

## BRUNCH ENTREES

### CHICKEN & WAFFLES \$18

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

### BREAKFAST TACOS \$15.5 V

three flour tortillas filled with scrambled eggs, cheddar cheese, jalapenos, fire roasted salsa, chipotle aioli and served with brunch potatoes

### PORK HASH\* \$15.5

pulled pork, onions, peppers and potatoes topped with two eggs your way and BBQ hollandaise

### EGGS BENEDICT\* \$16

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

### FULL SOUTHERN \$15.5

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

### SO WE MEAT EGG-AIN\* \$27

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

### OMELETTE \$15.5

shaved beef, onions, Swiss cheese, topped with hollandaise and served with brunch potatoes

### SOUTHERN SHRIMP & GRITS \$20

cheddar jalapeno grits, cajun butter sauce, andouille sausage, cajun shrimp, hot pepper relish

### CLUCKWAFFLE\* \$16

fried chicken, cheddar cheese, sunny side up egg, sriracha-maple aioli, served on a toasted waffle with brunch potatoes

## BRUNCH SIDES: *a la carte*

### BACON \$4

applewood smoked bacon or Canadian bacon

### BRUNCH POTATOES \$4

house-made potatoes seasoned with sea salt

### WAFFLES

two \$4, four \$6

### EGGS YOUR WAY \$3

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

### BUTTERMILK BISCUIT \$3

one house-made buttermilk biscuit

GF Gluten Free SF Shellfish

V Vegetarian

\*All grilled chicken is marinated in 40 Mile beer. For GF option, please ask server for un-marinated chicken.

## SOUPS & SALADS

### THREE CHOPT SALAD \$11 **V**

mixed greens with shaved red onions, cucumbers, carrots, tomatoes, and croutons, tossed in a house-made honey mustard dressing

*\*added proteins upon request\**

### WINTER PEAR SALAD \$15 **GF V**

pears, arugula, pickled onions, candied nuts, balsamic vinaigrette, topped with blue cheese crumbles

*\*added proteins upon request\**

### CHOPPED STEAK SALAD\* \$25 **GF**

iceberg lettuce with grilled ribeye steak (*cooked to your preference*), cherry tomatoes, shaved red onions, chopped bacon, blue cheese crumbles, tossed in balsamic vinaigrette

### BUFFALO CHICKEN SALAD \$16

chopped iceberg lettuce, grilled or fried chicken, cherry tomatoes, cucumbers, blue cheese crumbles, ranch dressing, topped with fried onion straws

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

beef and black beans chili, topped with red onions and sour cream

### CHICKEN TORTILLA SOUP \$6 **GF**

tortilla, tomato, shredded chicken, topped with sour cream & scallions

## PROTEIN: *add-ons*

+ GRILLED CHICKEN \$6

+ FRIED CHICKEN \$6

+ PULLED PORK \$8 **GF**

+ SHAVED RIBEYE \$7 **GF**

+ GRILLED RIBEYE STEAK\* \$15 **GF**

## BRUNCH *cocktails*

### SPICY BLOODY MARY \$11

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

### TEQUILA SUNRISE MIMOSA \$12

Corazon tequila, orange juice, Ruffino prosecco and grenadine

### IX-PRESSO MARTINI \$13

Three Notch'd Premium Vodka, espresso, Grind Espresso Liqueur, Bailey's Irish Cream

## BURGERS & SANDWICHES

*\*Served with your choice of a small side salad or hand-cut fries. Upgrade your side choice to sweet potato fries, parmesan garlic fries, mac-n-cheese, coleslaw, or cup of chili (upcharge prices vary)*

*\*Gluten free buns are available upon request for \$2 upcharge  
\*Sesame allergy\**

### ALL AMERICAN BURGER\* \$16

grilled beef patty, American cheese, applewood smoked bacon, caramelized onions, Minute Man-marinated pickles, lettuce, tomato, and Freedom sauce, served on a brioche bun

### HAMBURGER\* \$13

+cheese (\$1)

(cheddar, American, Swiss or pepper jack)

+fried egg (\$1.5)

+substitute turkey burger (\$3)

+applewood smoked bacon (\$2)

build your own burger by adding: lettuce, tomato, onion, Minute Man-marinated pickles, mayonnaise, ketchup, mustard

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

grilled beef patty, cheddar cheese, Canadian bacon, sunny-side-up egg, hollandaise sauce, brioche bun

### CVILLE HOT CHICKEN SANDWICH \$15.5

fried chicken breast, cayenne chili paste, mayonnaise, lettuce, Minute Man-marinated pickles, brioche bun

## SWEETS

### TRIPLE CHOCOLATE BREAD PUDDING \$6

chocolate chip bread pudding, chocolate ice cream, topped with chocolate sauce and sprinkles

### CHOCOLATE CHIP COOKIE \$8

chocolate chip cookie topped with warm caramel sauce and vanilla ice cream

### Need a Kids Menu?

No problem! Ask your server & they'll happily bring you a kid's menu with a special Three Notch'd coloring sheet on the back!

*\*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: 1/2/24