

*Bowl of mini pretzels:
\$2.00!*

*Check out our 6-packs, 750s,
t-shirts, hats and glasses!
We also sell kegs and pony kegs!*



*Our featured local artist is acclaimed
Charlottesville painter Robin Braun.
All works are for sale!*

**All our breads are made
fresh daily by Goodwin
Creek Farm in Afton.*

*All of our food is prepared from scratch using the highest quality ingredients we can find.
Ask your server about today's specials and our daily dessert offerings.*

If you are here on a busy day, please be patient! Our kitchen staff works as fast as they can to prepare your food!

APPETIZERS

Homemade All-Natural Soft Pretzel

\$3 ½

add Blue Mountain ale mustard, homemade
cheese sauce or marinara \$1

Cheese Plate

artisan cheeses, meats and fresh fruit served with a toasted
baguette from Goodwin Creek Farms (Afton, Va)

\$13

Hummus of the day

\$6 ½

Blue Mountain Veggie Nachos

tortilla chips topped with homemade nacho cheese sauce,
salsa rojo, pickled jalapeños, sour cream
and black bean and corn salsa

\$9

Nitro Chili Nachos

tortilla chips topped with homemade nacho cheese sauce,
salsa rojo, pickled jalapeños, sour cream
and our homemade Nitro Ale chili

\$11

Full Nelson Cheese Dip

all-natural ground beef, Full Nelson brew, melted cheddar, cream
cheese, roasted red peppers, jalapenos, sautéed onions and
spices – served with tortilla chips

\$8

PIZZAS

Blue Mountain dough is homemade thin crust
infused with herbs, olive oil and honey

Our Famous VEGGIE

topped with cilantro pesto sauce, zucchini, squash, roasted
mushrooms, caramelized red onions, goat cheese,
mozzarella and fresh cilantro

\$21

Mediterranean

topped with artichoke hearts, black olives, red onions, roasted red
peppers, feta cheese, marinara and mozzarella

\$21

Bratwurst w/ Apples and Onions

topped with bratwurst from Double H Farm (Nelson Co),
caramelized onion, apples, mozzarella,
fresh marinara and balsamic reduction

\$21

SALADS

Side Salad

\$3 ¾

(perfect size for one)

House Salad

\$7

(perfect size for two or as your main course)
fresh mixed greens topped with cucumbers, Roma tomatoes, red
onions and aged parmesan cheese

**choice of homemade ranch, chipotle ranch or
balsamic vinaigrette dressing**

SANDWICHES

served with your choice of side

Blue Mountain Garden Sandwich

roasted squash and zucchini, roasted red peppers, tomatoes,
red onion, provolone cheese, hummus of the day, and chipotle-
rosemary aioli served panini style on sourdough

\$9

Turkey Reuben

thinly sliced turkey breast, sauerkraut, melted Swiss cheese and
Blue Mountain ale mustard on sourdough rye bread

\$9

Nitro Chili Dog

all-natural jumbo angus beef hot dog topped with chili made with
our own Nitro Ale and shredded cheddar cheese

\$9

Edward's Pulled Pork Barbeque

delicious pulled pork from Edward's in Surry, VA, topped with our
house slaw and melted cheddar
all stacked high on a fresh roll

\$9

Beer-Boiled Local Bratwurst

juicy bratwurst from Double H Farm (Nelson Co.) boiled in our Blue
Mountain Lager served torpedo-style on a fresh bun, topped with
sauerkraut, house ale mustard and melted cheddar cheese

\$9 ½

sandwich sides: tortilla chips with salsa or side salad w/
homemade ranch, chipotle ranch or balsamic vinaigrette

DESSERTS

ask your server about today's offerings