

MENU



BEVERAGES

POMEGRANATE SPRITZ \$10
sparkling brut, cocchi teatro,
CSG grenadine, orange

CHAMPAGNE COCKTAIL \$9
Storied Goods rose sugar cube,
cherry bitters, sparkling rose

MIMOSA \$8
orange or grapefruit

ALMARE SPRITZ \$8
botanical and fruit flavors. orange
peel

SOM + SODA (n/a) \$5
berry shrub, club soda, lime

KIDS

CSG PB&J \$5
Whole wheat, peanut butter, seasonal jam
add apple \$1 | add bacon \$2

GRIDDLED CHEESE \$10
Sourdough, pepperjack, cheddar,
caramelized onion, whole grain mustard

PIMENTO SANDWICH \$10
Sourdough, pimento cheese, b&b pickles
add bacon \$2

UPGRADES & SIDES

add fried egg \$1
add smokey bacon \$2
add kimchi \$2
add pickled peppers \$1

BREADCRAFT SEASONAL SCONE \$6
whipped honey butter, strawberry jam

TOMATO BISQUE \$5 cup/\$8 bowl
tomato, olive oil, crouton crumble, scallion

BRUNCH SALAD \$8 half/\$12 whole
fresh strawberry, pickled fennel, feta cheese,
shaved radish, bacon lardons, toasted pistachio,
lemon tahini vinaigrette

SMOKED SALMON TARTINE \$14
sourdough, smoked salmon, everything cream cheese,
pickled onion, hard boiled egg, scallion

MATTY PATTY SINGLE \$12 /DOUBLE \$15
grassfed beef, American cheese, smoked onion,
b&b pickles, 1000 island, shredded lettuce, sesame bun

BUTTERMILK BISCUIT SANDWICH \$11
buffalo fried chicken, VA maple, buttermilk ranch,
b&b pickles

BLTE SANDWICH \$13
challah bread, VA tomato, arugula, smokey bacon, hard
boiled egg, chile mayo

VEGGIE GRIT BOWL \$14
yellow corn grits, cremini mushrooms, english peas,
roasted broccoli, brown butter, fried egg, chili crunch

KIDDO MEAL \$12
scrambled cheesy eggs, smokey bacon, crispy potatoes,
sourdough toast

CRISPY FRIED POTATOES \$5
yukon gold potatoes, comeback sauce

LOADED FRIED POTATOES \$10
yukon gold potatoes, smokey bacon, sour cream, scallion

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