

MENU



BEVERAGES

MIMOSA \$8
orange or grapefruit

FALLMOSA \$8
apple cider, sparkling wine

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

LAMBRUSCO SPRITZ \$10
Cocchi Teatro vermouth, grapefruit,
lambrusco rosso, club soda, olive

"75" \$9
lemon sour, orange bitters, blanc de
blanc, cordial cherry

BRUNCH

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
side pimento	\$2

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

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

BRUNCH SALAD \$8 half/\$12 whole
fresh VA apple, broccoli, shaved radish, blue cheese,
bacon lardons, toasted pumpkin seed, maple vinaigrette

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

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

BUTTERMILK BISCUIT SANDWICH \$12
buffalo fried chicken, VA maple, buttermilk ranch,
b&b pickles

STEAK N EGG \$22
shoulder tender steak, crispy potatoes, simple salad,
dijon horseradish sauce, fried egg, scallion

VEGGIE GRIT BOWL \$14
yellow corn grits, roasted mushrooms, charred corn,
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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