

MENU



BEVERAGES

MIMOSA \$8

orange or grapefruit

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

POMEGRANATE SPRITZ \$10

sparkling brut, CSG grenadine, cappelletti

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 EGG AND CHEESE BAGEL \$15

beef shoulder tender, scrambled egg, pepperjack cheese, smoked onion, chili mayo

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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