**MENU**

**shareables**

**ROASTED GARLIC HUMMUS** 16  
local seasonal vegetables, flatbreads  
(Se, VG)

**COUNTRY HAM BUTTERMILK BISCUIT TRIO** 16  
pimento cheese (M, W, So)

**HERBED GOAT CHEESE TARTINE** 18  
roasted red & yellow peppers, basil reduction, grilled *Albemarle Baking Company* bread (M, W, V)

**COUNTRY CHARCUTERIE & CHEESE BOARD** 22  
Virginia ham, truffle salami, duck saucisson, prosciutto, *Meadow Creek Dairy* cheese selection, cornichons, figs, pommery mustard, crostini (M, W)

**large plates**

**BBQ SALMON FILLET** 18  
new potato, fennel & green pea salad, green goddess dressing  
(M, E, So, F)

**CLASSIC QUICHE OF THE DAY** 14  
spring greens salad (M, W, E, V)

**MEZZE PENNE** 15  
carrot bolognese, aged parmesan, basil pesto (M, W, V)

**soup**

**SOUP OF THE DAY** 8

**bowls**

**BABY KALE SALAD** 16  
avocado, strawberries, fennel, toasted pine nuts, red wine vinaigrette  
(N, So, VG)

**NIÇOISE SALAD** 24  
tuna, anchovy, new potatoes, tomatoes, haricots verts, hardboiled egg, olives, cornichons, dijon vinaigrette (E, F, So)

**HARVEST GRAIN BOWL** 16  
quinoa, cracked wheat, green lentils, roasted seasonal vegetables, baby greens, green goddess dressing  
(M, W, E, So, V)

**handhelds**

**add a protein to your bowl**

**GRILLED SALMON** 8  
**GRILLED CHICKEN** 8  
**POACHED EGG** 3  
**SPRING PEA CAKE** (VG) 6

**served with a spring greens salad**

**PICKLE-BRINED GRILLED CHICKEN SANDWICH** 16  
pickles, sweet & tangy bbq sauce, potato roll (M, W, E, So)

**FARMHOUSE GRILLED CHEESE** 14  
cheddar, apple chutney, sourdough  
(M, W, So, V)

**HOT ROAST TURKEY & BRIE** 14  
baby arugula, dijonnaise, baguette  
(M, W, E, So)

**HEIRLOOM TOMATO & MOZZARELLA PANINI** 15  
basil aioli, ciabatta roll (M, W, E, So, V)
sides

MAC & CHEESE  7
made with local cheddar
an homage to enslaved chef
James Hemings (M, W, So, V)

HEIRLOOM ROASTED
CARROTS  7
herbed labneh, crispy quinoa, breakfast
radish (M, V)

kiddos

served with carrot sticks, fresh strawberries,
& a chocolate chip cookie

PB&J SANDWICH 7
creamy peanut butter, strawberry jam,
country white bread (W, E, N, So, V)

HAM & CHEESE SANDWICH 9
Tillamook cheddar, mayo, whole wheat
bread (M, W, E, So)

CHEDDAR MAC & CHEESE 9
(M, W, So, V)

beverages

see our cold case for a chilled assortment
coffee & tea available at the register
beer & wine coming soon!

sweet & savory snacks

see our curated display of Monticello label
treats and more beyond the checkout counter

allergen key

(M) contains milk
(W) contains wheat
(E) contains egg
(N) contains nuts
(Se) contains sesame

(So) contains soy
(F) contains fish
(S) contains shellfish
(V) vegetarian
(VG) vegan

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions. Menu items
denoted by * are items that are served raw or undercooked
and/or contain raw or undercooked ingredients.

grab & go

FRUIT & YOGURT PARFAIT  8
seasonal berries, house made granola,
honey (M, W, N, V)

SEASONAL FRUIT CUP  6
(VG)

CHEESE & FRUIT BOX  14
Meadow Creek Dairy Grayson,
local goat cheese, spice roasted nuts,
fresh berries, flatbreads
(M, W, N, So, Se, V)

CHARCUTERIE BOX  16
prosciutto, salami, cheddar, manchego,
marinated olives, flatbreads
(M, W, N, So)

GARDEN CHOPPED SALAD  12
baby arugula, red leaf lettuce,
golden beets, baby carrots, radish,
oregano dressing (So, V)

GRILLED CHICKEN
COBB SALAD  14
tomato, romaine lettuce, blue cheese,
pickled red onion, bacon crumbles,
hard-boiled egg, blue cheese dressing
(M, W, E, So)

CHICKEN SALAD CROISSANT  13
tarragon, celery, dijon mayo, bibb lettuce
(M, W, E, So)

POACHED SALMON SALAD  10
new potato, capers, cornichons, fresh dill
(E, So, F)

EDAMAME CORN SALAD  6
red onion, cilantro, sherry dressing
(Se, F, VG)

COUSCOUS SALAD  6
pickled vegetables (W, So, VG)

AND MORE IN THE COLD CASE!