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)

add a protein to your bowl
GRILLED SALMON* (F) 8
GRILLED CHICKEN 8
POACHED EGG (E) 3
SPRING PEA CAKE (VG) 6

handhelds

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, dijonaise, 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 curated our 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 (So, VG)

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

AND MORE IN THE COLD CASE!