THE MARKET AT GRELEN
FALL MENU

Shop 10 am - 4 pm ; Lunch 11 am - 3:30 pm

SIDES & STARTERS

Soup of the Day
w/ parmesan breadsticks
Small $7; Large $9.50

Side House Salad
Mixed spring greens, seasonal vegetables w/ cider vinaigrette $6 DF, GF, V

Beet Salad
Red & yellow beets, cara cara oranges, pickled shallots, honey-tarragon vinaigrette, GF,DF; Side $7; Full $14

Pimento Cheese
Sharp cheddar cheese, mayo, pimentos, sour cream, lemon juice, Worcestershire sauce, smoked paprika, pepper, salt GF w/ Crostini; $8.50; Add $2 for Veggies

Autumn Skewers
Papa Weaver's mild Italian sausage, roasted koginut squash, and apple skewers with maple-mustard sauce, $15, GF, DF (4 skewers per order)

Mushroom Terrine
Mushroom Terrine served with spiced mixed nuts, pickled shallots, ciabatta crostini, and lavash crackers $17, GFO

SANDWICHES & SALADS

The Redbud*
Local turkey breast, peach & plum chutney, smoked provolone, baby arugula, on butter croissant, $15 With bacon, $17

The Southern Magnolia*
A Southern Style Cuban - braised Papa Weaver's pork shoulder, Kite's country ham, pimento cheese, spicy sweet pickles, telera roll, $15, DFO

The Chestnut
Shaved beef strip loin, gouda, horseradish cream, fried onions, shredded green cabbage, ciabatta, $16

The Crepe Myrtle
Adult grilled cheese—sharp cheddar, brie, havarti, smoked tomato truffle jam, baby arugula, sourdough, $13

The Evergreen
Mediterranean Bean Wrap - Cannellini beans, romesco sauce, sautéed rapini, pickled peppers, on a spinach tortilla, $13, DF

The Harvest Salad
Roasted delicata squash, French lentils, goat cheese, herbs de Provence spiced croutons, mixed greens, pear vinaigrette, $15, GFO, DFO

**Add ons: Bacon $4, Turkey $4, Sliced Steak $5, Country Ham $4, and local Hard-Boiled Egg $1.50*
Wheat Bread Available, GF Bread $1.50

KIDS & SNACKS

Kids' Grilled Cheese
Mild cheddar cheese, sliced white bread, $9

Kids' Peanut Butter & Jelly
PB & jelly (strawberry or grape) on white bread w/ chips $7, DF

Rt. 11 Potato Chips*
BBQ, Dill Pickle, Lightly Salted, Salt & Pepper, Salt & Vinegar, Sour Cream & Chive $3.25

**Grelen Grown ; GG = also available in grab & go inside*
V = vegan, DF = dairy free, GF = gluten free DFO = dairy free option, GFO = gluten free option
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Fall

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DESSERTS & TREATS

Grelen Ice cream - flavors rotate weekly
Made on property often using local ingredients
Single $4.75
Double $8.25
Ice Cream Sandwich $8
Pint $9.99
Flight (a mini scoop of 6 flavors) $14.99

Grelen Cookies
Chocolate chip, Molasses or Oatmeal Cranberry
$2.50, 2-pack $4.75

Scone of the Day
$3.50

GRAB & GO*

Grab & Go offerings available inside the shop (on the cafe side)

In a lunch rush? Don't want to wait in line?
Lunch options available inside on busy weekends

Dinner Plans?
Grab & Go some of Chef Paul's popular soup
Available in pints & quarts

Salads available "to go," too!
Please just ask if you don't see them in the case

**Grab & Go items vary and are available while supplies last*

NON-ALCOHOLIC BEVERAGES

Grelen Grinds Drip Coffee | *$3.85*
Grelen's proprietary blend locally Roasted by Orange Roasters (Large Iced Coffee $4.25)

Hot Tea | *$3*

Affogato | *$8*
Grelen grinds coffee poured over Grelen ice cream

Greenberry's Nitro Coldbrew | *$5.50*
Honey Vanilla, Mocha, Salted Caramel & Original

Pure Leaf Iced Tea | $4.00
Sweet

VA Bottled Water
Small | $3
Large | $4.50

Kids Drinks
White or Chocolate Milk | $4
Apple Juice | $3

Blue Ridge Bucha | *$5.50*
Black Raspberry, Elderberry Lime, Original Ginger, Wild Pear, Pineapple Peak, Chai Trail

Boylan Soda | *$3.25*
Black Cherry, Cane Cola, Creme Soda, Diet Cola, Ginger Ale, Lemon Seltzer, Orange Soda, Root Beer

MOCKTAILS:

Navy Hill | $4
Grapefruit Soda
Ginger Soda

St. Agrestis | $6.50
Phony Negroni, Phony White Negroni, Phony Mezcal Negroni, Amaro Falso