SPRING MENU

SIDES & STARTERS

Soup of the Day

w/ parmesan breadsticks Small \$6; Large \$8.50

Small Romaine & Kale* Caesar

Toasted bread crumbs, parmesan crisps & creamy caesar dressing \$7 GFO

Small House Salad

Mixed spring greens, seasonal vegetables w/ Red wine vinaigrette \$5 DF, GF, V

Fruit Salad

Seasonal fruit with mint. \$4 DF, GF, V

Trio of Dips

Herb cheese (GF), bacon-horseradish (GF), and roasted pepper (V, DF) dips w/ carrot and celery sticks, seasonal vegetables & sliced country baguette \$14

Pickled Veggie Plate

Pickled seasonal vegetables w/ grainy mustard & sliced country baguette \$12 DF, GF, V

Ham & Biscuits

Sliced Bashir ham, rosemary cheddar biscuits, grainy mustard & pickles \$16

SANDWICHES & SALADS

Pork & Prosciutto Baguette

Papa Weaver's Citrus Pork Loin,* Prosciutto, whipped goat cheese, citrus hot honey, spring greens on a baguette \$16 DFO

Steak Ciabatta

Shaved steak, local Lofton colby cheese*, red cabbage and jicama slaw (vinegar-based), herb mayo on a ciabatta \$16 DFO

Turkey Panini

Local turkey breast, fresh mozzarella, spinach pesto, roasted red peppers on sourdough \$15

Veggie Panini

Roasted cauliflower, broccoli rabe, Wadel's woodsmoked gouda,* fried onions, garlic aioli on wheat \$13 V

Grelen Caesar Salad

Romaine,* Kale,* Toasted bread crumbs, parmesan crisps & creamy caesar dressing \$12 GFO

Grelen Salad

Spring greens, cannellini beans, roasted beets and carrots, shaved fennel and red onion, spiced pumpkin seeds w/ red wine vinaigrette \$13 DF, GF, V

*Add-ons: Bacon \$4, Turkey \$3, Sliced Steak \$5. Substitution: Gluton free bread \$1.50

KIDS & SNACKS

Kids' Grilled Cheese

Cheddar Cheese on white bread w/ chips \$8

Kids' Peanut Butter & Jelly

PB & jelly (strawberry or grape) on white bread w/ chips \$6

Rt. 11 Potato Chips*

BBQ, Dill Pickle, Lightly Salted, Salt & Pepper, Salt & Vinegar, Sour Cream & Chive \$3

*Locally Sourced.

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.

SPRING MENU

DESSERTS & TREATS

Grelen Ice cream - flavors rotate weekly

Made on property often using local ingredients Single \$4 Double \$7 Ice Cream Sandwich \$7 Pint \$9.99 Flight (a mini scoop of 6 flavors) \$14.99

Grelen Cookies

Chocolate chip, molasses or sugar \$2.50, 2-pack \$4.75

Cream Cheese Brownie \$4

> Scone of the Day \$3.50

GRAB & GO*

NEW 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

Pre-order online on the cafe page on www.grelenonline.com

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

NON-ALCOHOLIC BEVERAGES

Grelen Grinds Coffee*

Grelen's proprietary blend locally Roasted by Orange Roasters - Cup \$3.50

Affogato

Grelen Grinds Coffee poured over Grelen Ice Cream \$10

Greenberry's Nitro Coldbrew* Honey Vanilla, Mocha, Salted Caramel \$4.99

Teatulia Hot Tea *Cup \$3.00*

Better Mocktails (NEW!)

Elderberry Gin & Tonic (12 oz) \$5 Mint Mojito w/ Lime (12 oz) \$5 Rosemary Grapefruit Paloma (12 oz) \$5 VA Water* Small \$3 , Large \$4.50

Blue Ridge Bucha*

Black Raspberry, Elderberry Sunrise, Original Ginger, Wild Pear \$5.50

Mountain Culture Kombucha* Carrot Apple Ginger \$5.50

Boylan Soda

Black Cherry, Cane Cola, Creme Soda, Diet Cola, Ginger Ale, Lemon Seltzer, Orange Soda, Red Birch Beer, Root Beer \$3.25

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