

SPRING, 2023
MENU

LUNCH: 11 AM - 3:30 PM

Mains.

Served with Housemade Pickles

- Steak Sandwich** \$14
Roast Beef, Cheddar, Caramelized Onions, Arugula, Horseradish Aioli on French Bread.
- Buffalo Chicken Sandwich** \$13
Roasted Chicken Thighs, Slaw, Pickles, Buffalo Sauce on French Bread.
- Turkey Press** \$13
Turkey, Bacon, Gruyere, Apples, Greens, Local VA Chutney on Sourdough.
- Adult Grilled Cheese Melt** \$12
Brie Spread, Provolone, Spinach & Local VA Chutney on Sourdough.
- Roasted Eggplant Wrap** \$12
Roasted Eggplant, Roasted Onions & Peppers, Mixed greens, Vegan chipotle Aioli *v *df
- Farro Bowl** \$12
Roasted Farro topped with Roasted Chickpeas, Candied carrots & Roasted broccolini dressed with Lemon Tahini Dressing *df *v
- Seasonal Garden Salad** \$13
Mixed Greens, Edamame, Arugula, Feta Cheese, Cucumbers, Tomatoes, Shaved Carrots, Radishes & Onions, dressed w/ Balsamic Honey Vinaigrette *df *v

BREAD: Sourdough, White, Wheat, French, Flour wrap, or Gluten free (\$3)

ADD-ONS: Avocado \$3, bacon \$4, Turkey or Roast Beef \$6.

*gf = gluten free * *df = dairy free *v = vegan

AM Snacks.

Starts at 10am while supplies last. Weekends Only

- Breakfast Sandwich** \$8
Bacon, Egg and cheddar on a Whole Wheat English Muffin
- Yogart Parfait** \$6
Local VA Granola, vanilla yogurt, and berries drizzled with a little honey

Appetizers.

- Bashir VA Ham & Biscuits** \$15
Bashir ham, cheddar chive biscuits, Local VA Chutney
- Roasted Garlic Hummus** \$12
homemade hummus, carrot sticks, celery sticks, cucumber slices, red pepper strips, and pita points
- Cream Cheese Herb Dip** \$12
Creamy herb dip with carrot sticks, celery sticks, broccoli spears, red pepper strips

Sides.

- Soup du Jour** sm \$6/lg \$8
- Beef Chili** sm \$8/lg \$10
- Beet Salad** sm \$7/lg \$9
- Garden Salad** \$8
- Cheddar Chive Biscuits 2ea** \$6
- Housemade Pickles** \$4

Kids.

*Served on White Bread with a Side of Chips
Strawberry or Grape Jam (VA)*

- Grilled Cheese** \$8
- Turkey & Cheese** \$8
- Peanutbutter & Jelly** \$8
- Peanutbutter & Banana** \$8

S P R I N G , 2 0 2 3

BEVERAGES & EXTRAS

Non-Alcoholic.

Grelen Grinds Coffee

Fairly Traded, Roasted in Oarng County, VA

Cup (regular or decaf) **\$3**

Individual Bag **\$3**

Large bag (1 pound) **\$16.50**

Hot Tea **\$3**

Teatulia

Greenberry's Nitro Cold Brew **\$4.99**

Mocha & Honey Vanilla; VA Made

Boylan Soda **\$3**

Root Beer, Creme Soda, Creamy Red Birch Beer, Cane Cola, Diet Cola, Ginger Ale, Orange Soda, Lemon Seltzer & Black Cherry Soda

Kombucha **\$4.5**

Ginger, Black Raspberry, Wild Pear, or Elderberry Sunrise

VA Water

Small **\$2.5**

Large **\$4**

Kids Milk **\$3.5**

Regular or Chocolate

Kids Apple Juice **\$3**

Baked Goods.

Grelen Scone (flavors rotate) **\$4**

Grelen Choc Molasses Cookie **\$3.25/6**

Edna Lewis Dessert **\$8**

Hot Biscuit, split, buttered, & Sugared, with Fresh Strawberries & Whipped Cream

Snacks.

Rt. 11 Chips (VA) **\$3**

Regular Salt

BBQ

Crab

Dill Pickle

Salt & Vinegar

Sour Cream & Chive

Cheddar Cheese Straws (VA) **\$8.99**

Regular & Jalapeno

Local VA Nuts (3 or 9 oz.) **\$3 - 16**

A Variety of Types

Sweets.

Caramels (VA) (pack of 4) **\$4.99**

Lavendar & Honey

Fleur de Sel

Double Espresso

Shortbread (VA) **\$10.99**

Salted Rosemary

Grelen Ice Cream.

One Scoop **\$4**

Two Scoops **\$7**

Flight **\$12**

Pint **\$9.99**

Ice Cream Sandwich **\$10**

Grelen Ice Cream in between 2

Housemade Molasses Cookies

Affogato **\$8**

Grelen Grinds coffee poured over

Grelen Ice Cream