

SUMMER CAFE MENU

SHAREABLES

<u>RED BEET HUMMUS</u> DF V	
Served with cucumbers, carrots, sesame seeds & toast points	\$ 10
<u>BASHIR'S HAM</u>	
Served with 2 cheddar-chive biscuits and house-made peach chutney	\$ 11
<u>CAPRESE SALAD</u> VEG	
Pearl mozzarella, cherry tomatoes, nut-free pesto & balsamic reduction on a bed of arugula	\$ 5 sm \$ 7 lg

SALAD

<u>NURSERY SALAD</u> * VEG	
Local mixed greens, apples, goat cheese, pickled onion, dried cranberries, candied walnuts, cucumber, w/ apple cider vinaigrette & croutons	\$ 5.50 sm \$ 11 lg
BACON \$3	AVOCADO \$3
STEAK \$6	CHICKEN SALAD \$6
ROASTED TURKEY \$5	

KIDS

Served w/ Side of Chips

<u>PEANUT BUTTER & JELLY</u> * DF V	
Grape or Strawberry jam on white	\$ 8
<u>TURKEY & CHEESE</u>	
Turkey & Cheddar on white	\$ 11

SOUPS & SIDES

<u>GRELEN GARDEN GAZPACHO</u> DF V	\$ 4 sm \$ 7 lg
Served with toast points	
<u>BACON POTATO SALAD</u>	\$ 6 sm \$ 8 lg
Dill, onions, celery & Applewood smoked bacon	

SANDWICHES & WRAPS

All sandwiches & wraps are served with a pickled medley from the Grelen Gardens

Add:

Bacon \$4, Steak \$6, Roasted Turkey \$5, Avocado \$3

<u>BLOOMFIELD FIG SANDWICH</u> VEG V*	
House-made fig chutney, crumbled goat cheese, apples & caramelized onions on sourdough bread	\$ 12

<u>TURKEY BLT</u> DF	
Oven-roasted local turkey, Applewood smoked bacon, heirloom tomatoes, green leaf lettuce & herb chutney on wheatberry bread	\$ 13

<u>ROASTED BEEF PRESS</u>	
Roasted beef, aged cheddar, house chow chow, arugula & grilled scallion ranch on sourdough	\$ 13

<u>SOMERSET CAPRESE</u> VEG V*	
Heirloom tomatoes, mozzarella, Grelen herb garden pesto aioli, balsamic reduction & pepper relish on Ciabatta	\$ 12

<u>CHICKEN SHAWARMA SALAD WRAP</u>	
Celery, onions, golden grapes, lettuce, cherry tomatoes, pickled cucumbers & feta on a tomato wrap	\$ 12

*Gluten-Free Bread Available, add \$ 3
Vegan Cheese available, add \$ 2*

<u>GOLDEN BEET SALAD</u> VEG	
Roasted golden beets, pickled red onion & goat cheese with a cider vinaigrette	\$ 7

V: VEGAN
V*: VEGAN OPTION
VEG: VEGETARIAN
DF: DAIRY FREE
*** CONTAINS NUTS AND/OR TREE NUTS**

DRINKS & EXTRAS

NON-ALCOHOLIC DRINKS

GRELEN GRINDS COFFEE

Regular or Decaf \$ 3
Proprietary blend roasted locally in Orange County, VA

GREEN BERRY'S NITRO COLD BREW

Mocha & Honey Vanilla \$ 4.99

HOT TEA \$ 3

BOYLAN SODA

Root Beer, Creme Soda, Cane Cola, Diet Cola, Ginger Ale, Orange Soda, Lemon Seltzer & Black Cherry Soda \$ 3

HONEST TEA \$ 4.50
 Black, Just Green or Mint

KOMBUCHA \$ 5.50
 Ginger, Black Raspberry, Wild Pear, or

VA BOTTLED WATER \$ 2.50 sm
 \$ 4 lg

KID'S MILK \$ 3.50
 White or Chocolate

LOCAL FOODS

ROUTE 11 CHIPS \$ 2.75

BELMONT PEANUTS 10-oz \$ 7.99
 Unsalted, Sea Salt, or Jalapeño Sea Salt

THREE SISTERS CHEESE STRAWS \$ 7.99

GRELEN GRINDS COFFEE
 Regular/Decaf Individual Bags \$ 3
 Regular/Decaf 16-oz bags \$ 15.50

FERIDIES
 3-oz Salted Peanuts \$ 4.99
 3-oz Honey Roasted Peanuts (3 oz)
 9-oz Rainforest Crunch
 9-oz Trail Mix \$ 15.99
 9-oz Salted Almonds (9 oz)
 9-oz Salted Cashews
 9-oz Pistachios

LOCAL SWEETS

FOUND SHORTBREAD COOKIES \$ 10.99
 Rosemary Shortbread or Pecan Buttons

GEARHARTS CHOCOLATE \$ 9.99
 Brown Sugar Pecan Toffee
 Malt Caramels
 Pistachio Toffee

GRELEN'S HOMEMADE ICE CREAM

Flavors Rotate Daily

ICE CREAM FLIGHT \$ 12
 1/2-size scoop of all 6 flavors ... serves ~ 2

ICE CREAM SANDWICH \$ 8.99
 Your choice of Ice Cream served on Grelen's famous Chocolate Molasses Cookies

ONE SCOOP \$ 4

TWO SCOOPS \$ 7

GRELEN AFFOGATO \$ 6
 Grelen Grinds Coffee poured on top of your choice of Ice Cream

PINT \$ 9.99