

SUMMER CAFE MENU

SHAREABLES

RED BEET HUMMUS **DF V**
Served with cucumbers, carrots, sesame seeds & toast points \$ 10

BASHIR'S HAM
Served with 2 cheddar-chive biscuits and house-made peach chutney \$ 11

CAPRESE SALAD **VEG**
Pearl mozzarella, cherry tomatoes, nut-free pesto & balsamic reduction on a bed of arugula \$ 5 sm
\$ 7 lg

SALAD

NURSERY SALAD * **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

PEANUT BUTTER & JELLY * **DF V**
Grape or Strawberry jam on white \$ 8

TURKEY & CHEESE
Turkey & Cheddar on white \$ 11

SOUPS & SIDES

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

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

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

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

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

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

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

Gluten-Free Bread Available, add \$ 3

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

V: VEGAN
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

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

Black, Just Green, Mint, or Lemon \$4.50

KOMBUCHA

Ginger, Black Raspberry, Wild Pear, or Jasmine Grape \$5.50

VA BOTTLED WATER

\$2.50 sm
 \$4 lg

KID'S MILK

White or Chocolate \$3.50

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

Brown Sugar Pecan Toffee
 Chai Spiced Peanuts \$9.99
 Malt Caramels
 Pistachio Toffee

GRELEN'S HOMEMADE ICE CREAM

Flavors Rotate Daily

ICE CREAM FLIGHT

1/2-size scoop of all 6 flavors ... serves ~2

\$12

ICE CREAM SANDWICH

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

ONE SCOOP \$4

TWO SCOOPS \$7

GRELEN AFFOGATO

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

PINT \$9.99