

GVL • USA
SELVEDGE
 BREWING

A NOTE ABOUT OUR MENU

Unless otherwise stated, everything is made from scratch in our kitchen, sourcing ingredients as locally and seasonally as possible. The two exceptions are the crinkle cut fries and potato rolls. Some people just make things better than us and we're fine with it.

○ Gluten Free / ● Vegetarian

SALADS

- BIBB LETTUCE SALAD** 11
jowl bacon lardon, pickled onions, pretzel croutons, garlic dressing
- MIXED GREENS** ○ ● 10
local greens, sorghum vinaigrette, spiced pecans, ricotta
- FARRO SALAD** ● 12
pear, roasted squash, baby kale, herb dressing

SNACKS

- CHICKEN WINGS** ○ 9
local chicken with the sauce of your choice: 1/2 LB
– The Shack's Sorghum Hot Sauce 16
– Smoky barbecue sauce 1 LB
– House dry rub
– Served with feta ranch
- SOURDOUGH PRETZEL ROLLS** ● 8
freshly baked pull-apart rolls served with beer mustard and cheese sauce
- PORK RILLETTE** 12
a classic French charcuterie spread made with locally raised pork. served with beer mustard, crostini and pickled peppers
- FACTORY FRIES** ○ 15
crinkle cut fries topped with crispy pork, cheese curds, and a pork trotter jus

KIDDOS

- 7 *All served with fresh fruit and a cookie*
- - MAC AND CHEESE** ●
 - SMALL CHEESEBURGER**
 - GRILLED CHEESE**
 - CHICKEN TACOS**

FARMS & PURVEYORS

River Oak Farms / AM Fog / 20 Paces / Free Union Grass Farm Seven Hills Food Company / Bellair Farm / Whisper Hill Farm Sweet Greens Farm / Manakintowne Specialty Growers / Local Food Hub / 4P Foods / Schuyler Greens / Compass Winds / Shack Sauce / Autumn Olive Farms / Timbercreek Farm

SANDWICHES, ETC

- AUTUMN OLIVE HOT DOG** 5
hot dog made by Autumn Olive Farms served on a pretzel roll
ADD SAUERKRAUT 1. / **ADD CHEESE SAUCE 1.**
- SMASHBURGER WITH CHEESE** 5
local beef, caramelized onions, cheese sauce, pickles, on a Martin's potato roll
ADD BACON JAM 2. / **ADD PATTY 2.**
- SELVEDGE BURGER** 10
two local beef smashburgers topped with cheese sauce, charred onions, bacon jam, pickled peppers, Selvedge sauce on a Big Marty bun
- SMOKED MUSHROOM TACOS** ● 10
fresh flour tortillas with slow smoked local mushrooms and topped with sliced radishes, enchilada sauce, and charred onion crème fraîche
- BEER BATTERED CHICKEN SANDWICH** 10
local chicken thighs, pickle-brined, fried, then fried a second-time tempura style. topped with pickles, white bbq sauce on a Martin's potato roll

SIDES

- ● **SIDE SALAD** with radish and sorghum vinaigrette
- **MAC AND CHEESE** with garlic herb crumble
- ● **BRAISED GREENS** with pickled stems
- ● **SEASONAL PICKLE TRAY**
- **ROASTED WINTER VEGGIES** with maple syrup & malt vinegar
- ● **ROASTED POTATOES** with smoked butter
- ● **CRINKLE CUT FRIES** with Selvedge sauce
- ● **SMOKED BEETS** with balsamic glaze
- ● **STONEGROUND GRITS**
- **FLOUR TORTILLAS** five tortillas

PLATTERS + BOWLS

- WINTER VEGGIE BOWL** ○ ● 12
smoked tofu, stir fried quinoa, roasted vegetables
- PERUVIAN CHICKEN** 10 QUARTER
18 HALF
35 WHOLE
local chicken slow roasted with peruvian rub and served with green sauce, aioli, cilantro, limes
– SERVED AS 1/4, 1/2, OR WHOLE
– FRESH FLOUR TORTILLAS AVAILABLE
- STOUT BRAISED BRISKET** 18
local beef brisket braised with stout and served with pickled beets, sauerkraut, horseradish cream, beer mustard, and a side of griddled sourdough
- ROTATING PORK SPECIAL** 20
served with smoky bbq sauce, grits, and braised greens

DESSERTS

- baked fresh daily. ice cream made in house
- COOKIE PLATE** ● 5
three of today's selection
- WARM BROWNIE SUNDAE** ● 10
dark chocolate brownie, stout caramel, vanilla ice cream
- PIE FOR TWO** ● 10
served warm with ice cream

TABLE *NO* 1

ORDER & PAY BY SMARTPHONE



**SCAN THE CODE
WITH YOUR
SMART PHONE**

CAN'T SCAN?
visit selvedgebrewing.menu

HOW TO ORDER:

- Open your camera and hover over the code. No app is required.
- Your phone will prompt you to open a web browser where you will place your order.

CAN WE ORDER SEPARATELY? Yes! You can order as a group on one phone, or on separate devices - whichever makes sense for your group.

WHY THE QR CODE? We are offering this as a contactless option during COVID for those who would prefer less interaction for safety purposes.

COCKTAILS

SPINNING JENNY SANGRIA 10

unoaked tempranillo, brandy, seasonal fresh fruit, fresh herbs

DAPPER G + T 12

gin, roasted cardamom & rosemary syrup, craft tonic, rosemary

SELVEDGE PUNCH 12

reposado tequila, yellow chartreuse, apple cider, cinnamon syrup, lemon juice, bitters, Herringbone IPA, celery salt

DYE HOUSE OLD FASHIONED 13

whiskey, Cynar 70, serrano syrup, orange and aromatic bitters

GOLDEN THREAD 13

coriander infused vodka, turmeric, lemongrass, ginger syrup, lemon juice, orange juice, bitters

WOLF IN SHEEP'S CLOTHING 13

pineapple ancho tequila, mezcal, pomegranate clove cordial, lime juice, bitters

MOCKTAILS

SIMPLY SAGE 6

muddled sage, orange, lime, simple syrup, cranberry juice, lemon and lime juice

CIDER MULE 5

apple cider, ginger beer and simple syrup

SERVICE FEE

All of our checks include an 18% service fee and we think it's important to explain why. As a company, we feel strongly about paying our entire team - cooks, dishwashers, servers, bartenders, baristas, etc. - a consistent and predictable living wage. Historically, our industry has relied on a low-wage system (currently as little as \$2.13/hr) that expects the majority of take-home pay for front of house staff to come from tips. This system has proven problematic in a myriad of ways, and even more so in recent months. Not only does it create a feast or famine income for servers, but it also forces an inherent discrepancy between front and back of house compensation. The service fee is our attempt to reduce variability for our front of house staff, and also to equitably compensate our entire team. Even if you don't see them during your visit, everyone at The Wool Factory works diligently to ensure that you have a delicious, positive, and safe experience, and we believe that each of those individuals deserves to be compensated accordingly.

WINE BY THE GLASS

SPARKLING

Zardetto Private Cuvée Vino Frizzante 9
glera · NV Italy
white peach juice · fresh lemonade · orange rind

WHITE

Rosemont Virginia White Blend 9
vidal blanc, chardonnay · 2019 Virginia
grated lemon · apple blossoms · cinnamon

RED

Early Mountain 'Foothills' Red Blend 12
merlot, petit verdot, cabernet sauvignon,
cabernet franc, petit manseng, tannat
2019 · Virginia
crushed cherries · tobacco · dried herbs

IF YOU ARE INTERESTED IN A BOTTLE OF WINE, PLEASE LET US KNOW AND WE ARE HAPPY TO PROVIDE A CURATED BOTTLE LIST FROM THE WORKSHOP

SODAS, ETC

Boylan Root Beer 3	Rotating Kombucha (draft) 5
Boylan Cream Soda 3	Coke Can 2
Boylan Black Cherry Soda 3	Diet Coke Can 2
Dr. Brown's Ginger Ale 2	Sprite Can 2
Maine Root Ginger Beer 3	Organic Lemonade 3
Mexican Coke Bottle 3	Organic Apple Juice 3
Still Water 3	Chocolate Milk 3
Sparkling Water 3	