

## small plates

### **Pimento Cheese & Pickle Board 10**

homemade pimento-style cheese, sesame crackers & pickled vegetables / *add prosciutto or country ham 4*

### **Sarma & Farmer's Cheese 9**

cabbage, rice, sauerkraut, veg stock, spring onion

### **Chesapeake Gold Oysters\* 3ea (minimum of 3)**

served on the half shell w homemade mignonette

### **Spring Salad 10**

fresh and roasted spring vegetables, hard boiled egg, barley, benne dressing, sourdough croutons

### **Country Terrine 12**

pork & chicken liver terrine w seasonal pickles, cornbread, jalapeno butter

## entrees

### **Eggs Benedict 12\***

NC ham, garden greens, poached pasture raised eggs and béarnaise on choice of toasted buttermilk biscuits or homemade sourdough bread slices

### **Southern Rice Bowl 11\***

Carolina gold rice, barley, cheddar cheese, breakfast sausage, roasted seasonal veggies, sunny-side up egg

### **Pungo Creek Heirloom Grits 14\***

heirloom grits, heritage pulled pork, sunny-side up egg, seasonal roasted veggies, garden greens, smoked peanuts, pickled mustard seeds, chili oil

### **Croque Madame 12 \***

sourdough brioche waffle, NC ham, organic greens, sunny-side up egg, cheddar cheese, béarnaise

### **Heirloom Cornmeal Waffles 12\***

organic cornmeal waffles, homemade breakfast sausage **OR** fried chicken, a sunny-side up egg, chamomile butter, hickory syrup

### **Sorghum Pancakes Stack 10**

organic sorghum pancakes, sweet potato puree, french-style scrambled eggs, chamomile butter, hickory syrup

### **Chicken Sausage w Heirloom Rice 13**

chicken sausage, heirloom rice, roasted sweet potato, feta cheese, beets, green onion, brown butter vinaigrette

## sandwiches

### **Big Breakfast Sandwich 8**

homemade breakfast sausage **OR** Edward's bacon with a sunny side up egg, sharp cheddar and garden greens on our sourdough brioche bun

### **Double Stacked N.C. Beef Burger 11**

N.C. beef burger, pickles, cheddar cheese, tomato, seasonal pickles, garden greens on our sourdough brioche bun

### **Field Pea Burger 10**

burger made of field peas, potatoes, Carolina gold rice and barley w garden greens, tomato, seasonal pickles, carrot top chimmichuri on our toasted sweet potato bun

### **Fried Chicken 12**

pasture raised chicken, pickled garlic cabbage slaw, pickled mustard seeds, smoked pepper mayo on our sourdough brioche bun

### **Spring Vegetable Sandwich 10**

roasted hakurei turnips, charred spring onion greens, may pea butter, pickles, garden greens on our toasted sourdough bread

### **BBLT 13**

roasted beets, Edward's bacon, garden greens, tomato, herb aioli on our toasted sourdough bread

## organic buckwheat crepes

### **Galette Complete 12\***

traditional French crepe w ham, melted cheddar, garden greens, sunny-side up egg

### **The Pollinator 10**

folded crepe w honey, pastry cream, bee pollen

## add-ons & sides

Eggs any Way 2ea	Two Sorghum Pancakes 5
Sausage 4	Roasted Veggies 3
Bacon 3	Fresh Fruit 3
Cheddar Grits 4	Two Cornmeal Waffles 4
Sourdough Toast 2	Fried Chicken 5

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## local farms & producers

We believe in being transparent about where our ingredients are coming from. Our menu currently consists of more than 90% local and sustainable ingredients, and we're aiming to make it 100%.

### Vegetables / Fruits / Herbs

Our Garden

New Earth Farm, Pungo, VA

Dave & Dee's Mushrooms, Sedley, VA

Cromwell's Produce, Pungo, VA

Saunders Brothers Farm, Piney River, VA

Manikintowne Farm, Manakin, VA

### Dairy

Homestead Creamery, Wirtz, VA

Mountain View Farm, Fairfield, VA

Sullivan's Pond Farm, Wake, VA

September Farms, Honey Brook, PA

### Meat / Eggs / Seafood

Autumn Olive Farms, Waynesboro, VA

Johnston County Farms, Johnston County, VA

Pleasure House Oysters, Virginia Beach, VA

Mount Pleasant Farms, Chesapeake, VA

Ashley Farms, Asheville, NC

Edwards Virginia Smokehouse, Surry, VA

### Grains

Next Step Produce, Newburg, MD

Anson Mills, Columbia, SC

Heartland Harvest Farm, Mt. Solon, VA

Wade's Mill, Raphine, VA

Pungo Creek Mills, Painter, VA

### Coffee / Tea

Our Garden

La Colombe Coffee Roasters, Washington DC via Haiti

Cafe Kreyol, Fairfax, VA via Haiti

Wild Woods Farm, Virginia Beach, VA

### Pantry

Golden Angels Apiary, Linville, VA

Horseshoe Point Honey, Suffolk, VA

Falling Bark Farm, Berryville, VA

Hubbard Peanuts, Sedley, VA

thank you for your support



**ALL LOCAL, SUSTAINABLE  
INGREDIENTS, MADE FROM  
SCRATCH, ALL THE TIME**

### ADDRESS

759 Granby St.  
Norfolk, Virginia 23510

### PHONE

757-962-2992

### HOURS

Closed Mondays

Tuesday - Thursday, 11am-3pm, 5-9pm

Friday, 11am - 3pm, 5-10pm

Saturday, 8am - 3pm, 5-10pm

Sunday, 8am-3pm

### WEB

[www.communeva.com](http://www.communeva.com)

@commune\_va

