

small plates

Pimento Cheese & Pickle Board 10

Homemade pimento-style cheese, sesame crackers & pickled vegetables / *add tuscan salami or pepperoni* 4ea

Pleasure House Oysters* 3ea (minimum of 3)

served on the half shell with homemade mignonette

Backyard Salad 10

Roasted veggies, barley, greens, goat cheese, sourdough croutons, hard-boiled eggs, paprika & tahini dressing

Sweet Potato Hash Tots 8

Deep fried shredded sweet potatoes, local honey & honey mustard aioli

Heirloom Tomato Tartine 10

Heirloom tomatoes, pickled sweet corn, sweet onion puree and crumbled goat cheese on butter toasted sourdough bread

Zucchini Fritters 8

Served with spring herb aioli

Gazpacho 9

Heirloom tomato gazpacho w quick pickled cucumbers and toasted sourdough bread

Watermelon and Tomato Salad 11

Watermelon, heirloom tomatoes, whipped feta, NC prosciutto, smokey honey vinaigrette and cilantro powder

entrees

Eggs Benedict 12*

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

Skillet Bowl 12*

Roasted potatoes, roasted Pungo sweet corn, green bell peppers, spring onions, tomato jam and a sunny side up egg

Croque Madame 12

Sourdough brioche waffle, NC ham, sunny-side up farm egg, cheddar cheese, organic greens, and hollandaise

Southern Rice Bowl 11*

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

Pungo Creek Heirloom Grits 14*

Heirloom grits, heritage pulled pork, sunny side up egg, seasonal roasted veggies, organic greens, smoked peanuts, pickled mustard seeds and chili oil

Cornmeal Waffles 12*

Choice of pasture raised chicken **or** homemade breakfast sausage, heirloom cornmeal waffles, a sunny side up egg, chamomile butter, and hickory syrup

Sorghum Pancakes Stack 10

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

Biscuits & Gravy 11*

Heritage sausage milk gravy & a sunny side up egg on homemade buttermilk biscuits

Eggplant Parmesan 12

Fried eggplant, homemade local tomato marinara, and swiss cheese on toasted sourdough bread and garden greens

BREAKFAST Sandwiches*

Classic: sausage or bacon, sunny side up egg, sharp cheddar and organic greens on sourdough brioche bun 8

Prosciutto: prosciutto, scrambled eggs, chive, sharp cheddar and organic greens on sourdough brioche bun 9

Vedge: smoked sweet potatoes, sunny side up egg, sharp cheddar and organic greens on sourdough brioche bun 7.5

double stacked n.c. BEEF BURGERS*

Classic: w homemade pickles, cheddar cheese and organic greens on our sourdough brioche bun 11

Pimento: w pimento cheese, organic greens, country mustard and pickles on our sourdough brioche bun 11

SANDWICHES

Field Pea Burger 10

Burger made of field peas, potatoes, Carolina gold rice and barley w organic greens, homemade pickles and seasonal pesto on our toasted sweet potato bun

Virginia Fried Chicken 12

Pasture raised chicken, pickled slaw, pickled mustard seeds, and smoked pepper mayo on our sourdough brioche bun

Wild Catfish 13

Beer battered wild catfish, garlic slaw, tartar sauce and sliced tomato on our sourdough brioche bun

Chicken Melt 13

Smoked chicken salad, bacon, cheddar cheese, garden greens, herb aioli and pickled mustard seeds on our sourdough brioche bun

BBLT 13

Roasted beets, bacon, sliced tomatoes, garden greens, and herb aioli on our toasted sourdough bread

Peach Grilled Cheese 12

Local peaches, NC country ham and homemade pimento style cheese on toasted sourdough bread

organic buckwheat crepes

Galette Complete 12*

Traditional French crepe w ham, melted cheddar, organic greens, and a sunny side up egg

Milk & Honey 12

Local honey with homemade pastry cream

add-ons & sides

Eggs any Way 2ea

Sausage 4

Bacon 3

Cheddar Grits 4

Two Cornmeal Waffles 4

Prosciutto or Ham 3

Chicken Salad 5

Two Sorghum Pancakes 5

Roasted Veggies 3

Fresh Fruit 3

Sourdough Toast 2

Homemade Cereal 6

Fried Chicken 5

Buttermilk Biscuit 2

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

Old Church Creamery, Manquin, 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

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Virginia Beach, Virginia 23451

PHONE

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HOURS

Monday-Thursday, 8am-3pm
Friday, 8am - 3pm
Saturday & Sunday, 8am-4pm

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