

small plates

Oysters on the Half Shell 2ea *

Shooting Point oysters, blueberry mignonette

Pungo Tomato Gazpacho 9

local tomatoes, bell peppers, oregano, lemon basil w housemade sourdough toast

Pimento & Pickle Board 12

w housemade sesame crackers & seasonal pickles / *add prosciutto or country ham 4*

Watermelon and Tomato Salad 11

watermelon, heirloom tomatoes, whipped feta, NC prosciutto, smokey honey vinaigrette, lemon basil

Heirloom Tomato Tartine 10

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

Sweet Potato Hash Tots 9

w honey mustard aioli, Golden Angels Apiary raw honey

Backyard Salad 10

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

Squash & Zucchini Fritters 8

w spring herb aioli

entrees

Meatloaf 21

grass fed beef and Edward's bacon meatloaf, black garlic "BBQ", charred onion, tomato, corn, whipped buttered potatoes

Blistered Tomato Spaghetti 18

blistered petite tomatoes, housemade tomato spaghetti, charred onion, seasonal pesto-butter sauce, grated Caramont Farms Esmontonian cheese

Wild Catfish Skillet Bowl 19

beer battered wild catfish w roasted potatoes, sweet corn, bell peppers, onion, tomato jam

Southern Pork Fried Rice 17 *

roasted Autumn Olive Farms pork shoulder w Carolina Gold rice, summer squash and zucchini, onion, charred tomatillo, smoked Hubs Virginia peanuts, onion flakes, pickled mustard seeds, fresh herbs, sunny-side up egg

Buckwheat Pasta 17

w tuscan kale, goat cheese, Golden Angels Apiary raw honey, Georgia olive oil, oregano, crisp NC prosciutto, black pepper

Field Pea Burger 12

burger made of field peas, sweet potatoes, Carolina gold rice & barley w organic greens, house pickles, tomato & carrot top chimichurri on our toasted sweet potato bun

Beef Burger 11

double stack NC beef burger, house pickles, tomato, cheddar cheese, smoked pepper aioli, spring greens on our sourdough brioche bun

*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

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