

Small Plates

Pimento Cheese & Pickle Board 11

Homemade pimento-style cheese, pickled vegetables, and butter toasted sourdough
Add Prosciutto or Ham \$4

Hash Tots 9

Fried sweet potato "tots" drizzled with local honey, served with honey mustard aioli

Rutabaga Fritters 9

Pan fried and served with herb aioli

Crispy Fried Potatoes 9

Pickled mustard seeds, crumbled farmer's cheese, roasted garlic aioli, shaved raw radish

Ham and Jam Biscuit* 5.5

Toasted buttermilk biscuit, NC ham, and housemade jam

Beet Salad 9

Roasted Beets, zesty pickled beets, garden greens, crumbled farmer's cheese, apple-garlic vinaigrette

Snack Backyard Salad 9

Roasted veggies, barley, organic greens, farmer's cheese, sourdough croutons, and tahini dressing

Farmer's Breakfast* 7

Organic greens, roasted garlic vinaigrette, two over easy farm eggs, sourdough toast, shaved raw radishes, and chili oil

Entrées

Spaetzle* 16

Diced country ham, mustard greens, diced onion, fall herbs sautéed with a pan butter sauce, and topped with a poached egg

Biscuit and Gravy* 14

Buttermilk biscuit, breakfast sausage milk gravy on a bed of garden greens topped with a fried sunny side up egg

Winter Heirloom Grit Bowl* 15

Creamy cheddar grits, chicken sausage, poached farm egg, potlicker collard greens, pickled mustard seeds and smoked peanuts

Biscuit Eggs Benedict* 14

NC country ham, organic greens, poached farm eggs and housemade hollandaise on toasted buttermilk biscuits

Southern Rice Bowl* 14

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

Cornmeal Waffles* 14

Choice of pasture-raised fried chicken thigh or homemade pork breakfast sausage, heirloom cornmeal waffles, a sunny side up farm egg, chamomile butter and hickory syrup

Sorghum Pancakes Stack* 12

Fluffy sorghum pancakes topped with whipped butter, a side of hickory syrup and Edward's Bacon

Big Backyard Salad 13

Roasted veggies, barley, organic greens, farmer's cheese, sourdough croutons, hard-boiled farm egg, paprika and tahini dressing

Breakfast sandwiches

Classic* 8.5

Sausage or bacon, sunny side up egg, sharp cheddar & organic greens on a sourdough brioche bun

Prosciutto* 8.99

Prosciutto, scrambled eggs, chives, sharp cheddar & organic greens on a sourdough brioche bun

Vedge* 8

Smoked sweet potatoes, sunny side up egg, sharp cheddar & organic greens on a sourdough brioche bun

HAPPY HOUR BREAKFAST SANDWICH 5

(Only Monday through Friday from 8am to 10am)

Your choice of:

- Sausage, NC Country Ham, or Smoked Sweet Potatoes Bacon or Chicken Sausage Additional \$2
- Cheddar or Pimento Cheese
- Choice of sauce- aioli, pesto, hot sauce, jam, pickled mustard seeds

** Special also comes with your choice of Coffee or an Espresso.*

Sandwiches

Served with your choice of house salad or Route 11 potato chips

Double Stack Pungo Tuck Beef Burger* 14

Pickled mustard seeds, organic greens, choice of cheddar or pimento cheese, on a sourdough brioche bun with choice of pesto or aioli

Southern Gentleman* 16

Double stack Pungo beef burger, pimento cheese, sliced apples, and potlicker collards on a sourdough brioche bun

Commune Burger 12 (vegetarian)

Burger made of field peas, Carolina Gold Rice, sweet potato, and barley, served with organic greens and housemade pickles on a sourdough brioche bun and choice of pesto or aioli

Fried Chicken Sandwich* 14

Pasture-raised fried chicken thigh, organic greens, pickled mustard seeds and smoked pepper aioli on a sourdough brioche bun

Apple and Ham Melt 15

Sourdough bread grilled cheese with sliced apples, NC country ham, and housemade pimento cheese

Organic buckwheat crêpes

Galette Complete* 14

Traditional French crêpe with ham, melted cheddar, organic greens and a sunny side farm egg

Baked Apple 13

Butter-baked apples, brown sugar streusel-crumble topped with housemade dulce

Whole Damn Farm 17

Mixed roasted root vegetables, cheddar cheese, fried farm egg salad, organic greens, and kale pesto

Add-ons and sides

Eggs any Way* 2 each
Breakfast Sausage* 4.5
Chicken Sausage* 4.5
Fried Chicken* 5
Edwards Bacon* 4
Prosciutto or Ham* 4
Roasted Veggies 3.5
Collard Greens 4

Cheddar Grits 4.5
Two Cornmeal Waffles 5
Two Sorghum Pancakes 5
Buckwheat Crêpe 3
Sourdough Toast 2
Buttermilk Biscuit 2
Fresh Fruit 4

***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**

For tables of 6 or more, an automatic gratuity of 20% will be added

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
Cromwell's Produce, Pungo, VA
Saunders Brothers Farm, Piney River, VA

Dairy

Homestead Creamery, Wirtz, VA
Mountain View Farm, Fairfield, VA
Sullivan's Pond Farm, Wake, VA

Meat / Eggs / Seafood

Autumn Olive Farms, Waynesboro, VA
Cartwright Family Farms, Pungo, 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
Pungo-Tuck, Virginia Beach, 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**

Virginia beach

501 Virginia Beach Blvd
Virginia Beach, Virginia 23451
757-963-8985

Norfolk

759 Granby Street
Norfolk, Virginia 23510
757-962-2992

Restaurant HOURS

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

New Earth Farm

1885 Indian River Road
Virginia Beach, VA 23456
Farm Phone: 757-301-7995

WEB

www.communeva.com
[@commune_va](https://www.instagram.com/commune_va)

