

small plates

Pleasure House Oysters* 2ea (minimum of 3)

Served on the half shell with homemade mignonette

Pimento Cheese & Pickle Board 11

Homemade pimento-style cheese, pickled vegetables, and butter toasted sourdough bread

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 shredded rutabaga served with herb aioli

Ham and Jam Biscuit 5.50

Toasted buttermilk biscuit, NC ham, and housemade jam

Farmer's Breakfast 7

Organic greens, roasted garlic vinaigrette, two over easy eggs*, sourdough toast, chili oil, shaved radish

Snack Backyard Salad 9

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

Crispy Fried Potatoes 9

Crispy fried potato, pickled mustard seeds, crumbled farmer's cheese, roasted garlic aioli, shaved raw radish

Cornbread and Red-Eye Gravy 8

Heirloom cornbread topped with country ham red-eye gravy and raw pickled diced apple

entrees

Spaetzle 16

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

Winter Heirloom Grit Bowl 14

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

Biscuits and Gravy 14

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

Biscuit Eggs Benedict 14

NC 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 Pancake Stack 12

Fluffy Sorghum pancakes, whipped butter, hickory syrup, and Edwards bacon (not gluten free)

Big Backyard Salad 13

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

BREAKFAST SANDWICHES

Classic 8.50

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

Prosciutto 8.99

Prosciutto, scrambled eggs*, chive, sharp cheddar & organic greens on sourdough brioche bun

Vedge 8

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

SANDWICHES

Served with choice of house salad or Route 11 potato chips

Double Stack Pungo Tuck Beef Burger 14

Choice of cheddar or pimento cheese, pickled mustard seeds and organic greens on a toasted sourdough brioche bun with choice of sauce

Bacon Jam Burger 16

Double stack Pungo Tuck beef burger, bacon jam, cheddar cheese, pickled mustard seeds, zesty pickled onion on a sourdough brioche bun with choice of aioli or seasonal pesto

Commune Burger 12 (vegetarian)

Burger made of field peas, potatoes, Carolina gold rice, and barley with organic greens and pickled mustard seeds on a toasted sourdough brioche bun with choice of sauce

Fried Chicken 14

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

Apple Ham Melt 14

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

Cornmeal Fried Oyster Sandwich 16

Fried oysters, collard stem chowchow and burnt onion aioli on a toasted sourdough brioche bun

organic buckwheat crepes

Galette Complete 14

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

Whole Damn Farm 17

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

Baked Apple Crepe 13

Butter baked apples, brown sugar streusel crumble, dulce

Add-ons and sides

Eggs any Way* 2ea

Breakfast Sausage 4.5

Chicken Sausage 4.5

Edwards Bacon 4

Fried Chicken 5

Prosciutto or Ham 4

Roasted Veggies 3.5

Cheddar Grits 4.5

Two Cornmeal Waffles 5

Two Sorghum Pancakes 5

Buckwheat Crepe 5

Sourdough Toast 2

Buttermilk Biscuit 2

Fresh Fruit 4

Ice Cream or Sorbet 4

Smoked Hubbs Peanuts 2

*Consumer Advisory: Items are cooked to order. 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

Trickling Springs Creamery, Washington, DC
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
SCRATCH, ALL THE TIME**

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)

