

small plates

Pimento Cheese & Pickle Board 10

Homemade pimento-style cheese, pickled vegetables, and butter toasted sourdough bread
Add ham 4

Hash Tots 9

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

Farmer's Breakfast 8

Baby greens tossed in roasted garlic vinaigrette, two over easy eggs*, sourdough toast, shaved raw radish, chili oil

Crispy Potato Bowl 10

Fried potatoes, pickled mustard seed, garlic aioli, watermelon radish, farmer's cheese

entrees

Heirloom Grit Bowl 14

Creamy cheddar grits, chicken sausage, poached farm egg*, roasted vegetables, pickled mustard seeds, and smoked peanuts

Fried Rice Bowl 14

Carolina gold rice fried with ground sausage, pulled chicken, pickled mustard greens, mushrooms, tamari sauce and bene oil and topped with smoked peanuts, roasted seasonal veggies, baby greens, kimchi, pickled watermelon radish, fresh cilantro and a sunny side up farm egg*

Cornmeal Waffles 14

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

Hoe Cake Pancake Stack 12

Fluffy corn flour pancakes, whipped butter, hickory syrup, and Edwards bacon

Big Backyard Salad 13

Roasted veggies, sorghum berries, greens, farmer's cheese, croutons, hard-boiled farm egg*, paprika, shaved raw radish, and tahini dressing

BREAKFAST SANDWICHES

Classic 8.50

Breakfast sausage, bacon, **OR** chicken sausage with a sunny side up egg*, choice of cheese & baby greens on sourdough brioche bun

Folded Country Ham 8.99

Edwards ham, folded eggs*, chive, sharp cheddar & baby greens on sourdough brioche bun

Vedge 8

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

SANDWICHES

Served with choice of baby greens or potato chips

Double Stack Beef Burger 14

Choice of cheddar or pimento cheese, pickled mustard seeds and baby greens on a toasted sourdough brioche bun with choice of pesto or aioli
Add bacon jam 2

Commune Burger 12 (vegetarian)

Burger made of field peas, potatoes, Carolina gold rice, and sorghum berries with baby greens and pickled mustard seeds on a toasted sourdough brioche bun with choice of pesto or aioli

Buttermilk Fried Chicken 14

Pasture-raised fried chicken and classic cole slaw on a toasted sourdough brioche bun

Apple & Ham Grilled Cheese 15

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

crepes

Galette Complete 14

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

Whole Damn Farm 17

Roasted root vegetables, fried egg salad*, bacon bits, kale pesto, cheddar cheese, and baby greens in an organic sorghum crepe

Sweet White Crepe 10**

All purpose flour crepe with local honey, butter, and housemade jam (**NOT gluten free)

Add-ons and sides

Eggs any Way* 2ea

Breakfast Sausage 4.5

Chicken Sausage 4.5

Edwards Bacon 4

Fried Chicken 6

Edwards Ham 4

Roasted Veggies 3.5

Cheddar Grits 4.5

Two Cornmeal Waffles 6

Two Hoe Cake Pancakes 5

Sorghum Crepe 6

Sourdough Toast 2

Fresh Fruit 4

*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
Flanagan Farm, Pungo, VA
Vaughn Family Farm, Pungo, VA

Dairy

Homestead Creamery, Wirtz, 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
Coastal Cattle, Virginia Beach, VA

Grains

Next Step Produce, Newburg, MD
Anson Mills, Columbia, SC
Wade's Mill, Raphine, VA

Coffee / Tea

Our Garden
New Earth Farm, Virginia Beach, VA
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
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-Sunday, 8am-3pm

Special events

To inquire about special events, please visit our website and submit a request form. Inquiries are usually answered within 2-3 business days

WEB

www.communeva.com
@commune_va

