



### A NOTE ABOUT OUR MENU

Unless otherwise stated, everything is made from scratch in our kitchen, sourcing ingredients as locally and seasonally as possible. The two exceptions are the crinkle cut fries and potato rolls. Some people just make things better than us and we're fine with it.

o Gluten Free / • Vegetarian

<b>SALADS</b>	<b>MARINATED BEET SALAD</b> o• 11
	spring greens, herbs, pumpkin seeds, goat's cheese
	<b>MIXED GREENS</b> o• 10
	local greens, sorghum vinaigrette, spiced pecans, ricotta
	<b>COUSCOUS SALAD</b> • 12
	toasted almonds, golden raisins, turmeric labneh

<b>SNACKS</b>	<b>CHICKEN WINGS</b> o 9
	local chicken with the sauce of your choice: 1/2LB
	- The Shack's Sorghum Hot Sauce 16
	- Smoky barbecue sauce 1LB
	- House dry rub
	- Served with feta ranch
	<b>PIMENTO CHEESE</b> • 10
	toast points, bread and butter pickles
	<b>FRACHOS</b> o• 12
	crinkle cut fries topped with cheese sauce, pickled peppers, charred onion crème fraîche, cilantro
	<b>ADD NACHO BEEF 2.</b>

<b>KIDDOS</b>	7 <i>All served with fresh fruit and a cookie</i>
	<b>MAC AND CHEESE</b> •
	<b>SMALL CHEESEBURGER</b>
	<b>GRILLED CHEESE</b> •
	<b>CHICKEN TACOS</b>

### SANDWICHES, ETC

<b>AUTUMN OLIVE HOT DOG</b> 5
hot dog made by Autumn Olive Farms, yellow mustard (on the side) on a Martin's potato bun
<b>ADD SAUERKRAUT 1. / ADD CHEESE SAUCE 1. ADD NACHO BEEF 2.</b>
<b>SMASHBURGER WITH CHEESE</b> 6
local beef, caramelized onions, cheese sauce, pickles on a Martin's potato roll <b>ADD BACON JAM 2. / ADD PATTY 2.</b>
<b>SELVEDGE BURGER</b> 12
two local beef smashburgers, cheese sauce, charred onions, bacon jam, pickled peppers, Selvedge sauce on a Big Marty bun
<b>SMOKED MUSHROOM TACOS</b> 12
slow smoked local mushrooms,• sliced radishes, enchilada sauce, charred onion crème fraîche on fresh flour tortillas
<b>BEER BATTERED CHICKEN SANDWICH</b> 12
local chicken thighs, pickle-brined, fried, then fried a second time tempura style, pickles, white bbq sauce on a Martin's potato roll
<b>+ ADD CRINKLE CUT FRIES, 3.</b>

### SIDES 5

- o• **SIDE SALAD** w/ radish and sorghum vinaigrette
- **MAC AND CHEESE** w/ garlic herb crumble
- o• **CHILLED ASPARAGUS** w/ feta, mint, and pistachios
- o• **SEASONAL PICKLE TRAY**
- o• **ROASTED POTATOES** w/ smoked butter
- o• **CRINKLE CUT FRIES** w/ Selvedge sauce
- **ROASTED CARROTS** w/ beer mustard vinaigrette
- o• **STONEGROUND GRITS**
- **FLOUR TORTILLAS** five tortillas

<b>PLATTERS + BOWLS</b>	<b>SEASONAL VEGGIE BOWL</b> o• 12
	stir fried quinoa, roasted vegetables, smoked creamy tofu
	<b>PERUVIAN CHICKEN</b> 12
	local chicken slow roasted with Peruvian rub and served with green sauce, aioli, cilantro, limes
	- SERVED AS 1/4, 1/2, OR WHOLE
	- FRESH FLOUR TORTILLAS AVAILABLE
	<b>BEER BRAISED PORK SHOULDER</b> 16
	spicy slaw, slider buns, NC bbq sauce

### DESSERTS

<b>COOKIE PLATE</b> • 5
three of today's selection
<b>WARM BROWNIE SUNDAE</b> • 10
dark chocolate brownie, stout caramel, vanilla ice cream
<b>SEASONAL PIE</b> • 8
served with ice cream

### FARMS & PURVEYORS

River Oak Farms / AM Fog / 20 Paces / Free Union Grass Farm / Food for Thought / Bellair Farm  
 Whisper Hill Farm / Sweet Greens Farm / Manakintowne Specialty Growers / Local Food Hub / 4P Foods  
 Schuyler Greens / Compass Winds / Shack Sauce / Autumn Olive Farms / Timbercreek Farm

GVL · USA  
**SELVEDGE**  
 BREWING

**SERVICE FEE**

All of our checks include an 18% service fee and we think it's important to explain why. As a company, we feel strongly about paying our entire team - cooks, dishwashers, servers, bartenders, baristas, etc. - a consistent and predictable living wage. Historically, our industry has relied on a low-wage system (currently as little as \$2.13/hr) that expects the majority of take-home pay for front of house staff to come from tips. This system has proven problematic in a myriad of ways. Not only does it create a feast or famine income for servers, but it also forces an inherent discrepancy between front and back of house compensation. The service fee is our attempt to reduce variability for our front of house staff, and also to equitably compensate our entire team. Even if you don't see them during your visit, everyone at The Wool Factory works diligently to ensure that you have a delicious, positive, and safe experience, and we believe that each of those individuals deserves to be compensated accordingly.

**COCKTAILS**

- ACID WASHED SANGRIA** 10  
 Albariño, triple sec, banana, seasonal orchard fruit, orange, lime, fresh herbs
- DAPPER G + T** 11  
 gin, Thai lime and sage syrup, tonic
- ABANDON SHEEP!** 12  
 ancho chili infused rum, bay spice apple shrub, jasmine citrus tea, lime, soda, bitters, absinthe
- SELVEDGE SPRITZ** 12  
 Aperol, Lillet Blanc, lemon, sparkling wine, soda
- SERAPE** 13  
 tequila, apricot liqueur, strawberry vanilla syrup, grapefruit, lime, bitters
- GOLDEN THREAD** 13  
 turmeric and lemongrass infused vodka, ginger syrup, lemon, orange, coriander
- DYE HOUSE OLD FASHIONED** 13  
 bourbon, amaro, serrano syrup, bitters

**MOCKTAILS**

- SPICY DOG** 6  
 grapefruit, lime, serrano syrup, soda, salted rim
- MONKEY MULE** 6  
 muddled basil, lime, banana syrup, ginger beer

**WINE BY THE GLASS**

- SPARKLING**
- Zardetto Private Cuvée 9  
 Vino Frizzante  
 glera · NV Italy  
*white peach juice · fresh lemonade · orange rind*
- WHITE**
- J. Mourat 'Collection' Blanc 9  
 chenin blanc, chardonnay · 2020  
 Loire Valley, France  
*granny smith apple · honeysuckle · wet rocks*
- ROSÉ**
- Rosemont Virginia Rosé 9  
 chambourcin · 2018 Virginia  
*cranberry · ruby red grapefruit · thyme*
- RED**
- Early Mountain 12  
 'Foothills' Red Blend  
 merlot, petit verdot, cabernet sauvignon, cabernet franc, petit manseng, tannat  
 2019 · Virginia  
*crushed cherries · tobacco · dried herbs*

**IF YOU ARE INTERESTED IN A BOTTLE OF WINE, VISIT THE WORKSHOP NEXT DOOR AND YOU CAN ENJOY ANY BOTTLE ON SITE FOR A \$10 CORKAGE FEE**

**SODAS, ETC**

- |                            |                       |
|----------------------------|-----------------------|
| Boylan Root Beer 3         | Rotating Kombucha 5   |
| Boylan Cream Soda 3        | Coke Can 2            |
| Boylan Black Cherry Soda 3 | Diet Coke Can 2       |
| Dr. Brown's Ginger Ale 2   | Sprite Can 2          |
| Maine Root Ginger Beer 3   | Organic Lemonade 3    |
| Mexican Coke Bottle 3      | Organic Apple Juice 3 |
| Still Water 3              | Chocolate Milk 3      |
| Sparkling Water 3          |                       |

**THE HISTORIC WOOLEN MILLS**



Selvedge Brewing finds its home within The Historic Woolen Mills, a restoration of Charlottesville's most famous mill complex, founded in 1868. Located at the confluence of the Rivanna River and Moore's Creek, the mill was the center of activity and the primary employer for the adjacent Woolen Mills neighborhood, one of Charlottesville's oldest. Nationally known for the production of woolen textiles, The Charlottesville Woolen Mills closed in 1962 after almost 100 years of operation.