

GVL • USA
SELVEDGE
 BREWING

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.

○ Gluten Free / ● Vegetarian

SALADS	BIBB LETTUCE SALAD	11
	jowl bacon lardon, pickled onions, pretzel croutons, garlic dressing	
	MIXED GREENS ○ ●	10
	local greens, sorghum vinaigrette, spiced pecans, ricotta	
	FARRO SALAD ●	12
	pear, roasted squash, baby kale, herb dressing	

SNACKS	CHICKEN WINGS ○	9
	local chicken with the sauce of your choice: 1/2 LB	
	– The Shack's Sorghum Hot Sauce	16
	– Smoky barbecue sauce	1 LB
	– House dry rub	
	– Served with feta ranch	
	SOURDOUGH PRETZEL ROLLS ●	8
	freshly baked pull-apart rolls served with beer mustard and cheese sauce	
	PORK RILLETTE	12
	a classic French charcuterie spread made with locally raised pork. served with beer mustard, crostini and pickled peppers	
	FACTORY FRIES ○	15
	crinkle cut fries topped with crispy pork, cheese curds, and a pork trotter jus	

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

FARMS & PURVEYORS

River Oak Farms / AM Fog / 20 Paces / Free Union Grass Farm / Seven Hills Food Company / 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

SANDWICHES, ETC	AUTUMN OLIVE HOT DOG	5
	hot dog made by Autumn Olive Farms served on a pretzel roll	
	ADD SAUERKRAUT 1. / ADD CHEESE SAUCE 1.	
	SMASHBURGER WITH CHEESE	5
	local beef, caramelized onions, cheese sauce, pickles, on a Martin's potato roll	
	ADD BACON JAM 2. / ADD PATTY 2.	
	SELVEDGE BURGER	10
	two local beef smashburgers topped with cheese sauce, charred onions, bacon jam, pickled peppers, Selvedge sauce on a Big Marty bun	
	SMOKED MUSHROOM TACOS ●	10
	fresh flour tortillas with slow smoked local mushrooms and topped with sliced radishes, enchilada sauce, and charred onion crème fraîche	
	BEER BATTERED CHICKEN SANDWICH	10
	local chicken thighs, pickle-brined, fried, then fried a second-time tempura style. topped with pickles, white bbq sauce on a Martin's potato roll	

SIDES	5	○ SIDE SALAD with radish and sorghum vinaigrette
		● MAC AND CHEESE with garlic herb crumble
		○ BRAISED GREENS with pickled stems
		○ SEASONAL PICKLE TRAY
		● ROASTED SPRING VEGGIES with maple syrup & malt vinegar
		○ ROASTED POTATOES with smoked butter
		○ CRINKLE CUT FRIES with Selvedge sauce
		○ SMOKED BEETS with balsamic glaze
		○ STONEGROUND GRITS
		● FLOUR TORTILLAS five tortillas

PLATTERS + BOWLS	SPRING VEGGIE BOWL ○ ●	12
	smoked tofu, stir fried quinoa, roasted vegetables	
	PERUVIAN CHICKEN	10 QUARTER
		18 HALF
		35 WHOLE
	– SERVED AS 1/4, 1/2, OR WHOLE	
	– FRESH FLOUR TORTILLAS AVAILABLE	
	STOUT BRAISED BRISKET	18
	local beef brisket braised with stout and served with pickled beets, sauerkraut, horseradish cream, beer mustard, and a side of griddled sourdough	
	ROTATING PORK SPECIAL	20
	served with smoky bbq sauce, grits, and braised greens	

DESSERTS	baked fresh daily. ice cream made in house	
	COOKIE PLATE ●	5
	three of today's selection	
	WARM BROWNIE SUNDAE ●	10
	dark chocolate brownie, stout caramel, vanilla ice cream	
	PIE FOR TWO ●	10
	served warm with ice cream	

TABLE 1

ORDER & PAY BY SMARTPHONE

**SCAN THE CODE
WITH YOUR
SMART PHONE**

CAN'T SCAN?

visit selvedgebrewing.menu

HOW TO ORDER:

- Open your camera and hover over the code. No app is required.
- Your phone will prompt you to open a web browser where you will place your order.

CAN WE ORDER SEPARATELY? Yes! You can order as a group on one phone, or on separate devices - whichever makes sense for your group.

WHY THE QR CODE? We are offering this as a contactless option during COVID for those who would prefer less interaction for safety purposes.

COCKTAILS	ACID WASHED SANGRIA 10
	albariño, triple sec, banana, cinnamon, pineapple, seasonal orchard fruit, berries, fresh herbs
	DAPPER G + T 12
	Tanqueray Rangpur gin, kaffir lime and rosebud syrup, craft tonic
	MONTICELLO PUNCH 12
	Applejack, limoncello tea, lemon sherbet, cassis
DYE HOUSE OLD FASHIONED 13	
bourbon, amaro lucano, serrano syrup, orange and aromatic bitters	
GOLDEN THREAD 13	
turmeric, lemongrass, coriander infused vodka, ginger syrup, lemon juice, orange juice, bitters	
SERAPE 13	
blanco tequila, strawberry & vanilla syrup, apricot liqueur, grapefruit, lime, bitters	
SELVEDGE SPRITZ 12	
Aperol, Lillet Blanc, lemon, house prosecco	

MOCKTAILS	SPICY DOG 5
	grapefruit, lime, serrano syrup, soda, salted rim
MONKEY MULE 6	
muddled basil, lime, banana syrup, ginger beer	

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, and even more so in recent months. 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.

WINE BY THE GLASS	SPARKLING	
	Zardetto Private Cuvée Vino Frizzante glera · NV Italy 9	
	<i>white peach juice · fresh lemonade · orange rind</i>	
	WHITE	
	Rosemont Virginia White Blend 9	
	vidal blanc, chardonnay · 2019 Virginia	
	<i>grated lemon · apple blossoms · cinnamon</i>	
	ROSÉ	
	Early Mountain Rosé 10	
	merlot, cabernet franc, malbec, petit verdot, syrah 2020 · Virginia	
	<i>white peach · pamplemousse · citrus pith</i>	
	RED	
Early Mountain 'Foothills' Red Blend 12		
merlot, petit verdot, cabernet sauvignon, cabernet franc, petit manseng, tannat 2019 · Virginia		
<i>crushed cherries · tobacco · dried herbs</i>		

IF YOU ARE INTERESTED IN A BOTTLE OF WINE, PLEASE LET US KNOW AND WE ARE HAPPY TO PROVIDE A CURATED BOTTLE LIST FROM THE WORKSHOP

SODAS, ETC

Boylan Root Beer 3	Rotating Kombucha (draft) 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	