

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

<b>SALADS</b>	<b>SPINACH SALAD</b>	<b>11</b>
	bacon vinaigrette, pickled onions, pretzel croutons	
	<b>MIXED GREENS</b> ○●	<b>10</b>
	local greens, sorghum vinaigrette, spiced pecans, ricotta	
	<b>ROASTED BEET SALAD</b> ○●	<b>12</b>
	baby romaine, shaved Hardware cheese, walnut dressing	

<b>SNACKS</b>	<b>CHICKEN WINGS</b> ○	<b>9</b>
	local chicken with the sauce of your choice:	1/2 LB
	– The Shack's Sorghum Hot Sauce	<b>16</b>
	– Smoky barbecue sauce	1 LB
	– House dry rub	
	– Served with feta ranch	
	<b>SOURDOUGH PRETZEL ROLLS</b> ●	<b>8</b>
	freshly baked pull-apart rolls served with beer mustard and cheese sauce	
	<b>PIMENTO CHEESE</b> ●	<b>10</b>
	toast points, bread and butter pickles	
	<b>FACTORY FRIES</b>	
	crinkle cut fries topped with crispy pork, cheese curds, and a pork trotter jus	<b>15</b>

<b>KIDDOS</b>	<b>7</b> <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>

**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

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

<b>SIDES</b>	○● <b>SIDE SALAD</b> with radish and sorghum vinaigrette
	● <b>MAC AND CHEESE</b> with garlic herb crumble
	○● <b>CHILLED ASPARAGUS</b> with lemon tahini dressing
	○● <b>SEASONAL PICKLE TRAY</b>
	○● <b>ROASTED SPRING VEGGIES</b> with ramp vinegar
	○● <b>ROASTED POTATOES</b> with smoked butter
	○● <b>CRINKLE CUT FRIES</b> with Selvedge sauce
	○● <b>ROASTED CARROTS</b> with sumac yogurt
	○● <b>STONEGROUND GRITS</b>
	● <b>FLOUR TORTILLAS</b> five tortillas

<b>PLATTERS + BOWLS</b>	<b>SPRING VEGGIE BOWL</b> ○●	<b>12</b>
	smoked tofu, stir fried quinoa, roasted vegetables	
	<b>PERUVIAN CHICKEN</b>	<b>10</b> QUARTER
	local chicken slow roasted with peruvian rub and served with green sauce, aioli, cilantro, limes	<b>18</b> HALF
	– SERVED AS 1/4, 1/2, OR WHOLE	<b>35</b> WHOLE
	– FRESH FLOUR TORTILLAS AVAILABLE	
	<b>BEER BRAISED PORK SHOULDER</b>	<b>16</b>
	spicy slaw, slider buns, North Carolina bbq sauce	

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

# TABLE X

## ORDER & PAY BY SMARTPHONE

**SCAN THE CODE  
WITH YOUR  
SMART PHONE**

**CAN'T SCAN?**

visit [selvedgebrewing.menu](http://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

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

### MOCKTAILS

<b>SPICY DOG</b>	5
grapefruit, lime, serrano syrup, soda, salted rim	
<b>MONKEY MULE</b>	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 **9**  
glera · NV Italy  
*white peach juice · fresh lemonade · orange rind*

#### WHITE

Rosemont Virginia White Blend **9**  
vidal blanc, chardonnay · 2019 Virginia  
*grated lemon · apple blossoms · cinnamon*

#### ROSÉ

Early Mountain Rosé **10**  
merlot, cabernet franc, malbec, petit verdot, syrah  
2020 · Virginia  
*white peach · pamplemousse · citrus pith*

#### RED

Early Mountain 'Foothills' Red Blend **12**  
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,  
PLEASE LET US KNOW AND WE ARE HAPPY TO PROVIDE  
A CURATED BOTTLE LIST FROM THE WORKSHOP**

## SODAS, ETC

Boylan Root Beer <b>3</b>	Rotating Kombucha (draft) <b>5</b>
Boylan Cream Soda <b>3</b>	Coke Can <b>2</b>
Boylan Black Cherry Soda <b>3</b>	Diet Coke Can <b>2</b>
Dr. Brown's Ginger Ale <b>2</b>	Sprite Can <b>2</b>
Maine Root Ginger Beer <b>3</b>	Organic Lemonade <b>3</b>
Mexican Coke Bottle <b>3</b>	Organic Apple Juice <b>3</b>
Still Water <b>3</b>	Chocolate Milk <b>3</b>
Sparkling Water <b>3</b>	