

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

- TOMATO SALAD** ○● 11
 local tomatoes, grilled stone fruit, sheep's milk feta
- MIXED GREENS** ○● 10
 local greens, sorghum vinaigrette, spiced pecans, ricotta
- ROASTED BEET SALAD** ○● 12
 baby romaine, shaved Hardware cheese, walnut 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
- PIMENTO CHEESE** ● 10
 toast points, bread and butter pickles
- FACTORY FRIES** 15
 crinkle cut fries topped with crispy pork, cheese curds, and a pork trotter jus

KIDDOS

- 7 *All served with fresh fruit and a cookie*
- 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, yellow mustard (on the side), 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, cheese sauce, charred onions, bacon jam, pickled peppers, Selvedge sauce on a Big Marty bun
- SMOKED MUSHROOM TACOS** ● 10
 slow smoked local mushrooms, sliced radishes, enchilada sauce, charred onion crème fraîche on fresh flour tortillas
- BEER BATTERED CHICKEN SANDWICH** 10
 local chicken thighs, pickle-brined, fried, then fried a second time tempura style. pickles, white bbq sauce on a Martin's potato roll

SIDES

- **SIDE SALAD** with radish and sorghum vinaigrette
- **MAC AND CHEESE** with garlic herb crumble
- **GRILLED SUMMER SQUASH** with basil
- **SEASONAL PICKLE TRAY**
- **ROASTED POTATOES** with smoked butter
- **CRINKLE CUT FRIES** with Selvedge sauce
- **MARINATED CUCUMBERS** with red onion and dill
- **STONEGROUND GRITS**
- **FLOUR TORTILLAS** five tortillas

PLATTERS + BOWLS

- SEASONAL VEGGIE BOWL** ○● 12
 stir fried quinoa, roasted vegetables, smoked creamy tofu
- PERUVIAN CHICKEN** 10 QUARTER
 18 HALF
 35 WHOLE
 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
- BEER BRAISED PORK SHOULDER** 16
 spicy slaw, slider buns, North Carolina bbq sauce

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

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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.

COCKTAILS

- ACID WASHED SANGRIA** 10
albariño, triple sec, banana, cinnamon, pineapple, seasonal orchard fruit, fresh herbs
- DAPPER G + T** 12
Tanqueray Rangpur gin, kaffir lime and sage 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

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