



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

SALADS	BEET WATERMELON SALAD o•	11
	arugula, chia seeds, feta	
	MIXED GREENS o•	10
local greens, sorghum vinaigrette, spiced pecans, ricotta		
GREEN BEAN SALAD o•	10	
toasted almonds, black olive oil, labneh		

SNACKS	BLISTERED SHISHITOS o•	8
	romesco sauce, grated Hardware cheese	
	CHICKEN WINGS o	9
	local chicken with the sauce of your choice:	
	- The Shack's Sorghum Hot Sauce	16
	- Smoky barbecue sauce	11LB
	- House dry rub	
- Served with feta ranch		
PIMENTO CHEESE •	10	
toast points, bread and butter pickles		
FRACHOS o•	12	
crinkle cut fries topped with cheese sauce, pickled peppers, charred onion crème fraîche, cilantro		
ADD NACHO BEEF 2.		

KIDDOS ⁷ All served with fresh fruit and a cookie

- MAC AND CHEESE** •
- SMALL CHEESEBURGER**
- GRILLED CHEESE** •
- CHICKEN TACOS**

SANDWICHES, ETC

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

SIDES

- o• **SIDE SALAD** w/radish and sorghum vinaigrette
- **MAC AND CHEESE** w/garlic herb crumble
- o• **GRILLED SUMMER SQUASH** crispy cheese, confit tomatoes
- o• **SEASONAL PICKLE TRAY**
- o• **ROASTED POTATOES** w/smoked butter
- o• **CRINKLE CUT FRIES** w/Selvedge sauce
- **MARINATED CUCUMBERS** w/mint, chili oil
- o• **STONEGROUND GRITS**
- **FLOUR TORTILLAS** five tortillas

PLATTERS + BOWLS	SEASONAL VEGGIE BOWL o•	12
	stir fried quinoa, roasted vegetables, smoked creamy tofu	
	PERUVIAN CHICKEN	12
	local chicken slow roasted with Peruvian rub and served with green sauce, aioli, cilantro, limes	
- SERVED AS 1/4, 1/2, OR WHOLE		20
- FRESH FLOUR TORTILLAS AVAILABLE		36
		WHOLE
BEER BRAISED PORK SHOULDER	16	
spicy slaw, slider buns, NC bbq sauce		

DESSERTS

COOKIE PLATE •	5
three of today's selection	
WARM BROWNIE SUNDAE •	10
dark chocolate brownie, stout caramel, vanilla ice cream	
SEASONAL PIE •	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

Selvedge^x 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 Vino Frizzante 9
glera · NV *Italy*

WHITE
Rosemont White 10
vidal blanc, chardonnel
NV *Virginia*

ROSÉ
Afton Mountain Rosé 9
pinot noir
2020 *Virginia*

RED
Rosemont Red 10
merlot, chambourcin
NV *Virginia*

BY THE BOTTLE

SPARKLING
Wool Factory Blanc de Blancs 34
Virginia

WHITE
Bluestone Vineyards Vidal Blanc 20
Virginia
Afton Mountain Chardonnay 21
Virginia

RED
Roots Wine Co. Klee Pinot Noir 21
Oregon
Pollack Vineyards Merlot 34
Virginia

ENJOY ANY OF OUR RETAIL SELECTIONS FROM THE WORKSHOP 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.