

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, pickled onions, pretzel croutons, garlic dressing	
	MIXED GREENS ○ ●	10
	local greens, sorghum vinaigrette, spiced pecans, Hardware cheese from 20 Paces	
	FARRO SALAD ●	12
	pear, roasted squash, baby kale, herb dressing	

SNACKS	CHICKEN WINGS ○	9
	local chicken with the sauce of your choice: 1/2LB (6-8)	
	– The Shack's Sorghum Hot Sauce	16
	– Smoky barbecue sauce	11LB (12-16)
	– House dry rub	
	– SERVED WITH RAMP RANCH	
	CHICKEN LIVER MOUSSE	11
	grilled sourdough, pickled vegetables, fresh herbs	
	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 gravy	

KIDDOS 7 All served with fresh fruit and a cookie

- MAC AND CHEESE** ●
- SMALL BURGER/CHEESEBURGER**
- GRILLED CHEESE** ●
- CHICKEN TACOS**

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.

SANDWICHES, ETC

SELVEDGE 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.	
BACON DOUBLE CHEESEBURGER	10
two smashburgers made with local beef 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 and enchilada sauce	
SELVEDGE 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

- ● **SIDE SALAD** with radish and sorghum vinaigrette
- **MAC AND CHEESE** with garlic herb crumble
- ● **BRAISED GREENS** with pickled stems
- ● **SEASONAL PICKLE TRAY**
- 5 ○ ● **ROASTED FALL SQUASHES** with herb granola
- ● **ROASTED POTATOES** with smoked butter
- ● **CRINKLE CUT FRIES** with Selvedge sauce
- ● **SMOKED BEETS** with balsamic glaze
- **FLOUR TORTILLAS** five tortillas

PLATTERS + BOWLS

AUTUMN VEGGIE BOWL ○ ●	12
smoked tofu, stir fried quinoa, roasted vegetables	
PERUVIAN CHICKEN	11 QUARTER
local chicken slow roasted with peruvian rub, green sauce, aioli, fresh flour tortillas, cilantro, limes	
– SERVED AS 1/4, 1/2, OR WHOLE	
BRAISED PORK	20 HALF
local pork shoulder with soy sorghum glaze, cilantro, sesame crumble - served with rice, lettuce, kimchi, banchan	
ROTATING PORK SPECIAL	35 WHOLE
served with smoky bbq sauce, macaroni and cheese and cornbread	
COOKIE PLATE ●	18
local pork shoulder with soy sorghum glaze, cilantro, sesame crumble - served with rice, lettuce, kimchi, banchan	
ICE CREAM SANDWICH ●	20
miso chocolate chip cookie with vanilla bean ice cream	
SEASONAL PIE FOR TWO ●	9
served with ice cream	

DESSERTS

baked fresh daily. ice cream made in house	
COOKIE PLATE ●	9
miso chocolate chip cookies, shortbread jam bars, double dark chocolate crinkle cookies	
ICE CREAM SANDWICH ●	6
miso chocolate chip cookie with vanilla bean ice cream	
SEASONAL PIE FOR TWO ●	10
served with ice cream	

FARMS & PURVEYORS

River Oak Farms / AM Fog / 20 Paces / Free Union Grass Farm
 Seven Hills Food Company / Harris Family Farms / Bellair Farm
 Whisper Hill Farm / Sweet Greens Farm
 Manakintowne Specialty Growers / Local Food Hub
 Schuyler Greens / Compass Winds / Shack Sauce
 Autumn Olive Farms / Timbercreek Farm

DRAFT LIST

60Z	4	POPLIN	
160Z	6	ITALIAN STYLE PILSNER / 5.1% ABV / 38 IBU	Say hello to our little friend, Poplin, an Italian-style pilsner. A snappy dresser with bitterness to match, this pilsner has a honey sweetness from the German pilsner malt and a slight cracker-like flavor from the biscuit malt. What makes this pils Italian (despite being born in the USA)? Answer: The crispness that comes from the addition of German Perle, Hallertau Mittelfruh, and Mandarina Bavaria hops as well as being double dry hopped with Hallertau Mittelfruh and Mandarina Bavaria.
320Z CROWLER <i>*to go only</i>	11		
60Z	4	DENIM	
160Z	6	AMERICAN-STYLE LAGER / 4.9% ABV / 7 IBU	You know that feeling when you flip up your collar on that stonewash jean jacket while Kenny Loggins blasts from your tape deck? Our Denim lager gives us those feels - you're headed to the danger zone and nothing can stop you. This is your dad's beer in the best way possible.
320Z CROWLER <i>*to go only</i>	11		
60Z	4	SEERSUCKER	
160Z	6	GOSE / 4.5% ABV	Just like its namesake fabric that is perfect for hot summer days, this traditional Leipzig-style Gose is a refreshing reprieve from the hot Virginia weather. Brewed with pilsner malt, malted wheat, sea salt and coriander, our Gose is sour, yet balanced with a breadiness on the finish and a touch of salt.
320Z CROWLER <i>*to go only</i>	11		
60Z	4	HERRINGBONE	
160Z	6	NEW ENGLAND IPA / 6.5% ABV / 38 IBU	Dress it up or dress it down - Herringbone is a classic fabric for a reason. Our New England style single IPA is a solid go-to IPA that hits all the notes we want in a hoppy beer. We added Hull Melon, Azacca and Citra hops both during the whirlpool stage, as well as a single dry hop.
320Z CROWLER <i>*to go only</i>	11		
60Z	5	CASHMERE	
160Z	7	NEW ENGLAND DOUBLE IPA / 8.3% ABV / 36 IBU	Named for one of the OG fabrics produced at the Woolen Mills factory this New England style double IPA was dry hopped twice with Cashmere, Comet, and Idaho Gem hops, yielding tropical fruit flavors, subtle bitterness and a super soft mouthfeel that's as smooth as a certain woolen blanket.
320Z CROWLER <i>*to go only</i>	12		
60Z	5	MERINO	
160Z	7	MAIBOCK / 7.4% ABV	Merino wool is prized for its soft texture, and this Maibock lager lives up to its name. A traditional German style Maibock brewed with floor-malted Bohemian Pilsner malt, Vienna malt and melanoiden malt, we hopped it with German Magnum for bitterness and German Perle and Hallertau Mittelfruh for flavor and subtle aroma. With a deep amber to copper color, this is an easy drinker.
320Z CROWLER <i>*to go only</i>	12		
60Z	5	CORDUROY	
160Z	7	GERMAN-STYLE BOCK / 7.0% ABV / 24 IBU	Like true classic beer styles, corduroy (the fabric, not the bear) has come in and out of fashion through the ages, but always makes a comeback. Corduroy is perfect for cool weather; just like our German-style bock - mashed with German Munich malt and lightly hopped during mid-boil with Hallertau Mittelfruh to create a perfect blend of sweetness with a touch of bitterness.
320Z CROWLER <i>*to go only</i>	12		
60Z	5	FLANNEL	
100Z	7	PASTRY STOUT / 7.5% ABV	Just like the quintessential wool fabric, this beer is comforting and welcome in any season. We used lactose and seven different malts, producing a perfectly-balanced and complex beer with notes of chocolate, smoked almonds, and coffee. Smooth and sweet, with just the right amount of bitterness. Just like Taylor Swift.
320Z CROWLER <i>*to go only</i>	12		
» GUEST TAP			
60Z	4	SHOWER BEER	Champion Brewing
160Z	6	CZECH PILSNER / 4.5% ABV	

CANS

Shower Beer, Champion Brewing	5	Missile IPA, Champion Brewing	5
True Love, Champion Brewing	5	Wheeze the Juice, Champion Brewing	5

COCKTAILS

THE WOOL FACTORY GIN AND TONIC	HOUSE
Gin, cardamom syrup, lime, craft tonic, charred rosemary garnish	10
	LOCAL
	14
THE WOOL FACTORY OLD FASHIONED	HOUSE
Whiskey, Cynar 70, muddled cherry and orange, serrano simple, bitters, orange peel	10
	LOCAL
	14
HOUSE SANGRIA	9
El Jefe Unoaked Tempranillo, brandy, seasonal fresh fruit, fresh herbs, soda water	
NEGRONI	13
New Amsterdam gin, Campari, Dolin sweet vermouth, lavender and orange peel garnish	
HARVEST PUNCH	13
Lunazul reposado tequila, triple sec, cayenne simple syrup, lime juice, apple cider, cayenne/cinnamon/sea salt rim	
APEROL SPRITZ	12
Aperol, prosecco, splash of soda water, caramelized orange wedge, thyme garnish	
BLOODY MARY	13
our signature bloody mary mix, your choice of vodka or tequila, served with pickled vegetables.	
MIMOSA	9
prosecco and fresh squeezed orange juice	

MOCKTAILS

SIMPLY SAGE	6
muddled sage, orange, lime, simple syrup, cranberry juice, lemon and lime juice	
CIDER MULE	5
apple cider, ginger beer and simple syrup	

WINE

SPARKLING

The Wool Factory Blanc de Blancs NV *Virginia* 45

WHITE

Catherine and Michel Langlois, Sauvignon Blanc 2018 *France* 39
Matchbook, Chardonnay 2018 *Dunnigan Hills, CA* 38
La Cana, Albarino 2019 *Rias Baixas, Spain* 40

RED

Early Mountain, Foot Hills, Red blend 2018 *Virginia* 48
Chocolate Lily, Cabernet Sauvignon 2017 *Lodi, CA* 39
Allamand, Malbec 2015 *Argentina* 36

WINES BY THE GLASS

House Prosecco 9
Blenheim, Claim House White *Virginia* 9
Blenheim, Claim House Rosé *Virginia* 9
Matchbook, Chardonnay 2018 *Dunnigan Hills, CA* 10
Early Mountain, Foot Hills, Red blend 2018 *Virginia* 12
Allamand, Malbec 2015 *Argentina* 10

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	Iced Tea	2