



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	FARRO SALAD ●	11
	arugula, Asian pears, shaved red onions, goats cheese, cider vinaigrette	
	MIXED GREENS ○●	10
	local greens, sorghum vinaigrette, spiced pecans, ricotta	
	BABY KALE SALAD ●	12
	baby kale salad, garlic dressing, grated Hardware cheese, sourdough croutons	

SNACKS	CHICKEN WINGS ○	9
	local chicken with the sauce of your choice:	1/2LB
	– The Shack's Sorghum Hot Sauce	16
	– Smoky barbecue sauce	1LB
	– 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 <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, 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	5	○● SIDE SALAD with radish and sorghum vinaigrette
		● MAC AND CHEESE with garlic herb crumble
		○● ROASTED FALL SQUASH with sage brown butter
		○● SEASONAL PICKLE TRAY
		○● ROASTED POTATOES with smoked butter
		○● CRINKLE CUT FRIES with Selvedge sauce
		○● SORGHUM GLAZED BEETS with herbs
		○● STONEGROUND GRITS
		● FLOUR TORTILLAS five tortillas

PLATTERS + BOWLS	SEASONAL VEGGIE BOWL ○●	12
	stir fried quinoa, roasted vegetables, smoked creamy tofu	
	PERUVIAN CHICKEN	10 QTR
	local chicken slow roasted with Peruvian rub and served with green sauce, aioli, cilantro, limes	18 HALF
	– SERVED AS 1/4, 1/2, OR WHOLE	35 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

GVL • USA
SELVEDGE
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, and even more so this past year and a half. 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

- SPINNING JENNY SANGRIA** 10
 El Jefe unoaked tempranillo, brandy, seasonal fresh fruit, fresh herbs, soda water
- DAPPER G + T** 11
 Tanqueray gin, roasted cardamom & rosemary syrup, craft tonic, rosemary
- SELVEDGE PUNCH** 12
 Rittenhouse Rye, Liqueur Strega, apple cider, gingerbread tea, cinnamon, lemon juice, bitters, Herringbone IPA
- AUTUMN SPRITZ** 12
 Aperol, pomegranate, prosecco, soda, rosemary
- SWEATER WEATHER** 13
 Reposado tequila, pear syrup, Fangelico, lime juice, mole bitters
- GOLDEN THREAD** 13
 turmeric, lemongrass, coriander-infused vodka, ginger syrup, lemon juice, orange, bitters
- DYE HOUSE OLD FASHIONED** 13
 bourbon, amaro, serrano syrup, bitters

MOCKTAILS

- SIMPLY SAGE** 6
 muddled sage, simple syrup, cranberry juice, lemon and lime juice
- HARVEST MULE** 6
 apple cider, ginger beer, lime

WINE BY THE GLASS

- SPARKLING**
 - Zardetto Private Cuvée Vino Frizzante 9
 glera · NV Italy
white peach juice · fresh lemonade · orange rind
- WHITE**
 - J. Mourat 'Collection' Blanc 9
 chenin blanc, chardonnay · 2020 Loire Valley, France
granny smith apple · honeysuckle · wet rocks
- ROSÉ**
 - Rosemont Virginia Rosé 9
 chambourcin · 2018 · Virginia
cranberry · ruby red grapefruit · thyme
- 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.