

## small plates

### Pimento Cheese & Pickle Board 11

Homemade pimento-style cheese, pickled vegetables, and butter toasted sourdough bread  
*Add prosciutto or ham 4*

### Hash Tots 9

Fried sweet potato "tots" drizzled with local honey, served with honey mustard aioli

### Zucchini Fritters 9

Shredded zucchini fritters pan fried, served with herb aioli

### Ham and Jam Biscuit 5.50

Toasted buttermilk biscuit, NC ham, and housemade jam

### Farmer's Breakfast 7

Organic greens, roasted garlic vinaigrette, two over easy eggs\*, sourdough toast, chili oil, shaved raw radish

### Snack Backyard Salad 9

Roasted veggies, sorghum berries, organic greens, goat cheese, sourdough croutons, and tahini dressing

### Heirloom Tomato Tartine 10

Toasted sourdough bread, diced heirloom tomato, sweet onion puree, pickled corn, crumbled goat cheese

## entrees

### Skillet Bowl 14

Fried new potatoes, roasted sweet corn, zucchini, squash, onions, tomato jam, chive and a sunny side up farm egg\*

### Heirloom Grit Bowl 14

Creamy cheddar grits, chicken sausage, poached farm egg\*, roasted seasonal veggies, pickled mustard seeds, and smoked peanuts

### Biscuit Eggs Benedict 14

NC ham, organic greens, poached farm eggs\*, and housemade hollandaise on toasted buttermilk biscuits

### Southern Rice Bowl 14

Carolina gold rice, sorghum berries, cheddar cheese, breakfast sausage, roasted seasonal veggies, pickled mustard seeds and a sunny side up farm egg\*

### Cornmeal Waffles 14

Choice of pasture raised fried chicken thigh **or** homemade pork breakfast sausage, heirloom cornmeal waffles, a sunny side up farm egg\*, chamomile butter, and hickory syrup

### Sorghum Pancake Stack 12

Fluffy Sorghum pancakes, whipped butter, hickory syrup, and Edwards bacon (not gluten free)

### Bread Pudding French Toast 13

Croissant bread pudding French toast, hickory syrup and sliced peaches

### Big Backyard Salad 13

Roasted veggies, sorghum berries, greens, goat cheese, sourdough croutons, hard-boiled farm egg\*, paprika, and tahini dressing

## BREAKFAST SANDWICHES

### Classic 8.50

Sausage or bacon, sunny side up egg\*, sharp cheddar & organic greens on sourdough brioche bun

### Prosciutto 8.99

Prosciutto, scrambled eggs\*, chive, sharp cheddar & organic greens on sourdough brioche bun **8.99**

### Vedge 8

Smoked sweet potatoes, sunny side up egg\*, sharp cheddar & organic greens on sourdough brioche bun **8**

## SANDWICHES

*Served with choice of house salad or Route 11 potato chips*

### Double Stack Pungo Tuck Beef Burger 14

Homemade pickles, choice of cheddar or pimento cheese, and organic greens on a sourdough brioche bun with choice of pesto or aioli

### Commune Burger 12 (vegetarian)

Burger made of field peas, potatoes, Carolina gold rice, and sorghum berries with organic greens and housemade pickles on a sourdough brioche bun with choice of pesto or aioli

### Fried Chicken 14

Pasture-raised fried chicken thigh, organic greens, pickled mustard seeds and smoked pepper mayo on a sourdough brioche bun

### Apple Ham Melt 14

Sourdough bread grilled cheese with sliced apples, NC ham, and pimento cheese

### Fried Catfish Sandwich 14

Battered and fried blue catfish, Alabama white sauce, marinated cucumber on a toasted brioche bun

### Classic Tomato Sandwich 12

Butter toasted thick cut potato bread, raw shaved sweet onion, thick sliced heirloom tomato, burnt onion aioli, salt and pepper

## organic buckwheat crepes

### Galette Complete 14

Traditional French crepe with ham, melted cheddar, organic greens, and a sunny side up egg\*

### Ratatouille 15

Roasted eggplant puree, sauteed summer squash and zucchini, onion, heirloom tomato and oregano topped with roasted garlic yogurt

## Add-ons and sides

Eggs any Way\* 2ea

Breakfast Sausage 4.5

Chicken Sausage 4.5

Edwards Bacon 4

Fried Chicken 5

Prosciutto or Ham 4

Heirloom Tomatoes 3

Roasted Veggies 3.5

Cheddar Grits 4.5

Two Cornmeal Waffles 5

Two Sorghum Pancakes 5

Buckwheat Crepe 5

Sourdough Toast 2

Buttermilk Biscuit 2

Fresh Fruit 4

Ice Cream or Sorbet 4

\*Consumer Advisory: Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For tables of 6 or more, an automatic gratuity of 20% will be added.

## local farms & producers

We believe in being transparent about where our ingredients are coming from. Our menu currently consists of more than 90% local and sustainable ingredients, and we're aiming to make it 100%.

### Vegetables / Fruits / Herbs

Our Garden  
New Earth Farm, Pungo, VA  
Cromwell's Produce, Pungo, VA  
Saunders Brothers Farm, Piney River, VA

### Dairy

Trickling Springs Creamery, Washington, DC  
Mountain View Farm, Fairfield, VA  
Sullivan's Pond Farm, Wake, VA

### Meat / Eggs / Seafood

Autumn Olive Farms, Waynesboro, VA  
Cartwright Family Farms, Pungo, VA  
Johnston County Farms, Johnston County, VA  
Pleasure House Oysters, Virginia Beach, VA  
Mount Pleasant Farms, Chesapeake, VA  
Ashley Farms, Asheville, NC  
Edwards Virginia Smokehouse, Surry, VA  
Pungo-Tuck, Virginia Beach, VA

### Grains

Next Step Produce, Newburg, MD  
Anson Mills, Columbia, SC  
Heartland Harvest Farm, Mt. Solon, VA  
Wade's Mill, Raphine, VA  
Pungo Creek Mills, Painter, VA

### Coffee / Tea

Our Garden  
La Colombe Coffee Roasters, Washington DC via Haiti  
Cafe Kreyol, Fairfax, VA via Haiti  
Wild Woods Farm, Virginia Beach, VA

### Pantry

Golden Angels Apiary, Linville, VA  
Horseshoe Point Honey, Suffolk, VA  
Falling Bark Farm, Berryville, VA  
Hubbard Peanuts, Sedley, VA

thank you for your support



**ALL LOCAL, SUSTAINABLE  
INGREDIENTS, MADE FROM  
SCRATCH, ALL THE TIME**

### Virginia beach

501 Virginia Beach Blvd  
Virginia Beach, Virginia 23451  
757-963-8985

### Norfolk

759 Granby Street  
Norfolk, Virginia 23510  
757-962-2992

### Restaurant HOURS

Monday-Thursday, 8am-3pm  
Friday-Sunday, 8am-4pm

### New Earth Farm

Farm Hours:  
Thursday - Sunday 10am-6pm  
1885 Indian River Road  
Virginia Beach, VA 23456  
Farm Phone: 757-301-7995

### WEB

[www.communeva.com](http://www.communeva.com)  
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