



OAKHURST INN CAFÉ & ESPRESSO BAR

BREAKFAST

PUMPKIN WAFFLES • 12

whipped cream cheese, spiced rum syrup, candied pumpkin seeds

SWEET POTATO HASH • 15

braised short ribs, egg sunny side up*

AVOCADO TOAST • 10

pickled beets

COCONUT RICE GRITS • 14

house-smoked maple glazed pork belly, baked apples

EGGS MEURETTE • 14

poached eggs*, shiitake burgundy wine sauce, asparagus, bacon crumbles, crostini

HUEVOS RANCHEROS • 14

two eggs sunny side up*, black beans, chorizo, avocado, spiced tomato sauce, queso fresco, corn tortillas

BREAKFAST SANDWICH • 8

bacon, egg, cheddar, Albemarle Baking Co. butter bun

MAPLE-PECAN & COCONUT GRANOLA • 10

local Hudson Henry maple-pecan coconut granola with milk or greek yogurt, seasonal fruit

SIDES

Local Baked Apples with Whipped Cream Cheese • 5

Applewood-Smoked Bacon (4 Pieces) • 6

Local Egg* • 2

Toasted Pain de Campagne • 3

Coconut Rice Grits • 4

Grilled Asparagus, Lemon & Parmesan • 6

Avocado Salad • 5

Special thanks to Albemarle Baking Co., Double H Farm, Free Union Grass Farm, Local Food Hub, Polyface Farm, and 7 Hills Beef for providing us with the best local ingredients. Each of our dishes is thoughtfully prepared – please, no substitutions.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.



OAKHURST INN CAFÉ & ESPRESSO BAR

BEVERAGES

COFFEE, ESPRESSO & TEA

All drinks made with your choice of whole, 2%, or skim milk. For soy milk or half & half, add 50¢. For house-made walnut milk, add \$1.

COFFEE & ESPRESSO

Fresh Brewed Coffee • 2.50

Iced Coffee • 2.50

Snowing in Space Cold Brew • 4.25
Big Blue / Nom Nom Nom

Espresso • 2.25 / 3.00

Americano • 2.75

Latté • 3.50 / 4.00

Cappuccino • 3.50 / 4.00

Red Eye • 3.00 / 3.25

Oakhurst Brevé • 4.00 / 4.50

Cafecito • 3.00

Espresso Macchiato • 3.00

Caramel Macchiato • 4.00 / 4.50

Mocha • 4.00 / 4.50

TEA & HOT CHOCOLATE

House-Made Chai Latté • 4.00 / 5.00

Hot or Iced Black Tea • 2.50

Hot Chocolate • 2.75 / 3.25

EXTRAS

Extra Espresso Shot • 0.75

Flavor Shot • 0.50

chocolate, caramel, hazelnut, vanilla, raspberry, peach,
coconut, honey, brown sugar, almond

COLD-PRESSED JUICES

BY THE GLASS

Carrot Ginger Juice • 4

Lumi Orange Juice • 4

LUMI JUICE MINI-BOTTLES • 4.25

Ask your server for today's selection.

HOUSE COCKTAILS

LUMIMOSA • 8

prosecco, Lumi cold-pressed orange juice

BLOODY MARY • 8

Tito's, Texas Beach bloody mary mix, pickled green beans, garlic stuffed olives

OAKHURST BLOODY MARY • 8

Tito's, fresh pressed carrot ginger juice, Tabasco, pickled green beans, garlic stuffed olives

IRISH COFFEE • 8

fresh-brewed coffee, Irish whiskey, splash of Bailey's

OAKHURST SOUR • 8

oak aged bourbon, fresh squeezed lemon juice, Lumi cold-pressed orange juice, brown sugar

BEER

MISSILE IPA • 5

India Pale Ale

Champion Brewing Company
Charlottesville, VA

SHOWER BEER • 5

Czech Style Pils

Champion Brewing Company
Charlottesville, VA

SOFT DRINKS

COCA COLA

Mexican Coke • 2.50

Diet Coke • 2

MAINE ROOT SODAS • 3.50

Ask your server for today's selection.

PERRIER • 2

Our coffee & espresso drinks are brewed from 100% organic, fair trade, locally-roasted coffee beans from Trager Brothers Coffee in nearby Lovingson, Virginia.