



OAKHURST INN CAFÉ & ESPRESSO BAR

## LUNCH

- › all sandwiches are served with a choice of a small salad with house vinaigrette or Rt. 11 chips
- › add fried chicken or shrimp to any salad +4

### HARVEST GREENS SALAD • 12

butternut squash, apples, fried Caromont chèvre, lemon vinaigrette

### ROASTED VEGETABLE SALAD • 12

carrots, parsnips, beets, lemon-tarragon cream dressing, watercress

### SHRIMP & GRITS • 15

coconut rice grits, pickled ginger poached shrimp, bok choy

### SANDWICH DE PERNIL • 14

local braised pork, salsa criolla, olive oil baguette, avocado aioli

### FRIED CHICKEN SANDWICH • 14

local braised collard greens, garlic aioli, Albemarle Baking Co. butter bun

### SHORT RIB SANDWICH • 14

Cabernet-braised short rib, crispy onions, cabbage slaw

### CAPRESE SANDWICH • 13

fried spaghetti squash, mozzarella, pumpkin seed pesto, balsamic

### THE FARM SANDWICH • 14

Double H Farm sausage, sunny side up egg\*, Vermont cheddar, pickled jalapeños, pommery mustard, Albemarle Baking Co. butter bun

## PASTRIES

Blueberry Muffin or Scone • 4

Ginger Molasses Cookies (3) • 4

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.



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## 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.