

CG ROASTED COFFEE

Proudly serving locally sourced dairy milk

FRESHLY BREWED DRIP COFFEE 3.25/4

AMERICANO 4/5.50

CAFÉ AU LAIT 4

DOUBLE ESPRESSO 3.50

QUAD ESPRESSO 5.50

LATTE 5/6

CAPPUCCINO 4.75

COLD BREW 5/6

NITRO COLD BREW 6.50/8

FLAT WHITE (8oz) 4.75

MOCHA LATTE 6/7

CORTADO 4.25

MACCHIATO (3oz) 4

SHAKEN ESPRESSO 6.50

MILK SUBSTITUTIONS +0.50

Almond or Oat

Add Grass Fed Whey vanilla protein powder to any beverage 2 per half scoop (10g) 3 per scoop (20g)

ADD A FLAVOR +1

Vanilla, mocha, caramel, hazelnut, white mocha, maple, sugar free vanilla & other seasonal flavors

COCKTAILS

MIMOSA: GLASS/CARAFE 12/33

Prosecco and pure orange juice

BELLINI: GLASS/CARAFE 12/33

Prosecco and house-made peach purée

MI MULE 12

Prosecco, lime, ginger beer, lime juice, and simple syrup

ESPRESSO MARTINI 14

WB vodka, WB Irish cream, double espresso and vanilla syrup

Seasonal flavors available +2

TOASTED ALMOND 13

WB amaretto, WB vodka, espresso, simple syrup, and cream

BLOODY MARY 12

WB Vodka, with an in-house Bloody Mary mix

MARGARITA 13

WB Tequila, lime, and Triple Sec

BEER

Seasonal selections of draft & bottled beer.

TEAS

LONDON FOG 5

MATCHA LATTE 6.50/7.25

CHAI LATTE 5.50/6.50

FRESHLY BREWED TEA 4/5

ENGLISH BREAKFAST

SENCHA GREEN

EARL GREY

CHAMOMILE

LEMON GINGER

PEPPERMINT

ELDERBERRY

All teas are freshly brewed

Available hot or iced

OTHER BEVERAGES

APPLE JUICE 3

PURE ORANGE JUICE 4

LEMONADE 4

STRAWBERRY LEMONADE 4.50

CHOCOLATE MILK 3.25

HOT COCOA 4/5

KIDS HOT COCOA 3

SOFT DRINKS 3.50/4.50

BOTTOMLESS

35 per person for 90 minutes

MIMOSA

Prosecco and pure orange juice

BELLINI

Prosecco and house-made peach purée

BLOODY MARY

WB Vodka, with an in-house Bloody Mary mix

WINE

PROSECCO 11/33

PINOT GRIGIO 11/33

SAUVIGNON BLANC 13/40

CABERNET SAUVIGNON 11/33

MONTEPULCIANO 12/36

MALBEC 13/38

ROSÉ 11/27

ALL DAY BRUNCH

Served with fresh-cut fruit

BAGELS

Toasted bagel, choice of: Plain, everything, sesame, and cinnamon raisin with cream cheese or butter 5

- Strawberry or scallion cream cheese +1

CG LOX BAGEL

Toasted open-faced bagel of your choice with scallion cream cheese, 6oz smoked salmon, pickled red onions, sweet lemons and capers 20

APPLEWOOD-SMOKED B.E.C.

Thick-cut applewood-smoked bacon, two eggs any style, cheddar or Swiss on a brioche 12

HONEY HAM & SWISS CROISSANT

On a toasted freshly baked croissant 12

- Sub turkey +1

CG BELGIAN WAFFLES

CG's Belgian waffle with pure maple syrup and butter (Veg) 16

- Banana and caramel or Nutella and strawberry +3
- Add one scoop gelato of your choice +5

CHIA & FRUIT SMOOTHIE BOWL

Blended, apple juice, berries, shaved coconut, and chia seeds 12

- Add one scoop of grass-fed whey vanilla protein powder (20g) +3

CG BREAKFAST PLATE

Two eggs any style, two pieces of thick-cut applewood-smoked bacon, two pieces of ham, a choice of toast, and CG breakfast potatoes 20

CG HOUSE EGGS BENEDICT

Buttered English muffin, two poached eggs, thick-cut applewood-smoked bacon, finished with hollandaise sauce and chives 18

CG LOX EGGS BENEDICT

Toasted English muffin, scallion cream cheese, 4oz smoked salmon, sliced tomatoes, two poached eggs, finished with hollandaise and chives 24

VIRGINIA SAUSAGE GRAVY & BISCUITS

Four mini-buttermilk biscuits, smothered in Virginia style breakfast sausage & pepper gravy, scallions, and one egg fried any style 16

SOUTHERN FRIED CHICKEN & WAFFLES

Buttermilk fried chicken thigh, Belgian waffle, honey butter, and pure maple syrup 23

SOUTH OF THE BORDER BREAKFAST WRAP

Seasoned eggs, spicy guacamole, tomatoes, chipotle black beans, and side of salsa roja (Veg) 17

- Add chorizo +4

AVOCADO TOAST

Toasted sourdough with freshly sliced avocado, roasted garlic oil and gremolata (Veg) 14

CAPRESE AVOCADO TOAST

CG's Avocado Toast with fresh mozzarella, heirloom grape tomatoes, nut-free basil pesto, and balsamic glaze (Veg) 15

AVOCADO & EGG BAGEL

Toasted open-faced bagel of your choice with sliced avocado, roasted garlic oil, two eggs any style, and gremolata (Veg) 20

VEGAN TOFU SCRAMBLED

6oz scrambled southwest seasoned tofu with peppers & onions, chipotle black beans, avocado, and a choice of toast (V, Veg) 17

PRIME STEAK & EGGS

Ask about our Chef's special grass-fed prime 8oz steak, two eggs any style, CG Breakfast Potatoes, and choice of toast with butter MP

BAKED FRENCH TOAST

Challah custard baked. Ask about our special baked French toast of the moment (Veg) 18

CG OMELETS

3 egg omelet served with fresh-cut fruit

CHEESE 14

Choice of cheddar or Swiss

COUNTRY HAM & CHEESE 15

MUSHROOM & SWISS 15

CHORIZO & FRESH MOZZARELLA 17

BUFFALO CAULIFLOWER

& BLUE CHEESE 16

CHARRED BROCCOLI & CHEDDAR 15

ADDITIONS

- Charred broccoli +1.75
- Sautéed onions +1.75
- Sautéed mushrooms +1.75
- Egg white option +2

- Mozzarella +3
- Blue cheese, Goat cheese, Feta +2
- Cheddar, Swiss +1

V= Vegan, Veg= Vegetarian, GF= Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. *Please inform your server of any food allergies!* Customers paying with cash will receive a 3.99% discount*

SHAREABLES

BREAKFAST POUTINE

CG's Breakfast Potatoes, chopped thick-cut apple-wood smoked bacon, ham, scallions, and hollandaise **17**

CG BISCUIT PLATE

Four freshly baked mini biscuits, Virginia style sausage & pepper gravy, raspberry jam and honey butter **13**

TRUFFLE BRUSSEL SPROUTS

Honey & goat cheese **or** buffalo blue cheese (Veg) **13**

CG TACOS

Four street-style tacos, tomatillo salsa verde, gremolata, and pickled red onions

Cauliflower **14**, Carnitas **17**, Chorizo **15**, Garlic & herb grilled chicken thigh **16**, Chili lime grilled shrimp **18**

SALADS

Add garlic & herb grilled chicken thigh **10**
or chili lime grilled shrimp **12**

CG VEGAN BOWL

Mixed greens, seasonal roasted veggies, quinoa, garbanzos, avocado, pickled red onion, and crispy ginger with sesame ginger vinaigrette (V, GF) **22**

SUMMER COBB SALAD

Mixed greens, roasted heirloom tomatoes, string beans, HB egg, English cucumber, kalamata olives, radish, red onion, feta cheese (Veg) **21**

BEET & GOAT CHEESE SALAD

Mixed greens, roasted beets, crumbled goat cheese, orange segments, sliced almonds, pickled red onion, radish, and white balsamic vinaigrette (Veg, GF) **19**

BETWEEN THE BREAD

Served with CG chips

Choice of white, wheat, sourdough, spinach wrap, gluten free **+1**

CG BRUNCH BURGER

Award Winning 8oz grilled beef burger with pickles, tomato confit, cheddar or Swiss, egg any style, and CG's signature coffee bacon jam on a toasted brioche bun **24**

MUSHROOM SWISS BURGER

8oz grilled beef burger sautéed mushrooms, lettuce, tomato, pickles, and roasted garlic aioli on a toasted brioche bun **22**

BBQ PULLED PORK SANDWICH

Slow-braised pork shoulder, pickles, pickled red onions, and honey BBQ sauce on a toasted brioche bun **18**

GRILLED BB CHICKEN WRAP

Garlic & herb grilled chicken thigh (fried **+3**) with buffalo sauce, crumbled blue cheese, lettuce, tomato, onion and pickles **17**

PRIME STEAK SANDWICH

Chef's selected prime steak, roasted garlic butter, sautéed mushrooms, caramelized onions, choice of cheddar or Swiss on a toasted roll **25**

TERIYAKI FRIED CHICKEN BANH MI

Crispy fried chicken thigh, CG teriyaki sauce served on a toasted roll, with sriracha mayo, cucumbers, fresh gremolata, & pickled carrots **22**

CG VEGGIE & CHEESE MELT

Roasted seasonal veggies, sun-dried tomato pesto, Swiss, and mozzarella pressed on freshly baked focaccia (Veg) **16**

CAPRESE FOCACCIA GRILLED CHEESE

Nut-free basil pesto, fresh mozzarella, heirloom grape tomatoes, pressed on freshly baked focaccia (Veg) **16**

APPLEWOOD-SMOKED B.L.T. & CHEESE

Thick-cut applewood-smoked bacon, onion, roasted garlic aioli, and choice of cheese and bread **14**

THE COMBO

Ham or turkey, cheddar or Swiss, lettuce, tomato, onion, choice of garlic aioli or roasted tomato aioli, and choice of bread **14**

SIDES

CG BREAKFAST POTATOES **6** | SIDE OF TOAST **2** | SIDE OF EGGS **7** | APPLEWOOD-SMOKED BACON **8**
1/2 AVOCADO **7** | CG CHIPS **5** | SIDE OF FRESH-CUT FRUIT **5** | SEASONAL SIDE SALAD **7**
TOFU SCRAMBLE SIDE/SUB **6/3** | SMOKED SALMON (6oz) **14**

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