

# CG ROASTED COFFEE

## FRESHLY BREWED COFFEE \$3.25/\$4

Drip coffee, ask about our in-house roast of the day!

## AMERICANO \$4/\$5.50

Two or four shots of espresso poured over water, hot or iced

## CAFÉ AU LAIT \$4

Brewed coffee with a choice of steamed milk

## DOUBLE ESPRESSO \$3.50

One pull of espresso

## QUAD ESPRESSO \$5.50

Two pulls of espresso

## LATTE \$5/\$6

Double espresso with choice of milk, hot or iced

## CAPPUCCINO (8oz) \$4.75

Double espresso with equal parts steamed and frothed milk

## MILK SUBSTITUTIONS + \$0.50

*Almond or Oat*

*Add Grass-fed Whey vanilla protein powder  
\$2 per half scoop (10g) \$3 per scoop (20g)*

## COLD BREW \$5/\$6

Coffee steeped for 48 hours delivering a smooth cold coffee

## NITRO COLD BREW \$6.50/\$8

Our signature Cold Brew infused with nitrogen delivers a creamy finish

## FLAT WHITE (8oz) \$4.75

Double espresso with steamed milk, no foam

## MOCHA LATTE \$6

Latte with premium chocolate sauce

## CORTADO \$4.25

Equal parts espresso and steamed milk

## MACCHIATO (3oz) \$4

Double espresso with a dollop of milk foam

## SHAKEN ESPRESSO \$6.50

Quad espresso shaken with ice, topped with a choice of milk

## ADD A FLAVOR + \$1

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

# TEAS

## FRESHLY BREWED TEA \$4/\$5

English Breakfast  
Sencha Green  
Earl Grey  
Chamomile (caffeine free)  
Lemon Ginger (caffeine free)  
Peppermint (caffeine free)

*All teas are available hot or iced,  
Make it an Arnold Palmer + \$0.50*

## LONDON FOG \$5

Earl Grey tea sweetened with vanilla, topped off with choice of steamed milk

## MATCHA LATTE \$6.50/\$7.25

Finely ground powdered green tea, with choice of milk, hot or iced

-Add vanilla or honey to sweeten + \$1

## CHAI TEA LATTE \$5.50/\$6.50

A rich, creamy mixture of black tea with cinnamon, cardamom, and clove with a choice of milk, 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

# ALL DAY BRUNCH

\*Served with fresh-cut fruit

## BAGELS

Toasted bagel, choice of:

Plain, everything, sesame, and cinnamon raisin with cream cheese or butter (strawberry cream cheese 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

## APPLEWOOD-SMOKED B.E.C.

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

## HONEY HAM & SWISS CROISSANT

On a toasted freshly baked croissant

## CG BELGIAN WAFFLES

CG's Belgian Waffle with pure maple syrup and butter

- Banana and Caramel + \$3
- Nutella and Strawberry + \$3
- Add one scoop of your choice of Gelato + \$5

## CHIA & FRUIT SMOOTHIE BOWL

Blended, apple juice, fresh cut seasonal fruit, shaved coconut, and chia seeds

-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

## CG HOUSE EGGS BENEDICT

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

## CG LOX EGGS BENEDICT

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

## \$5 VIRGINIA SAUSAGE GRAVY & BISCUITS \$16

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

## \$20 SOUTHERN FRIED CHICKEN & WAFFLES \$23

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

## \$12 SOUTH OF THE BORDER BREAKFAST WRAP 🔥 \$17

Seasoned eggs, spicy guacamole, tomatoes, chipotle black beans, and side of salsa roja  
-Add chorizo + \$4

## \$16 AVOCADO TOAST \$14

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

## CAPRESE AVOCADO TOAST \$15

CG's Avocado Toast with fresh mozzarella, heirloom tomatoes, nut-free basil pesto, and balsamic glaze

## \$12 MIDWEST AVOCADO TOAST 🔥 \$16

CG's Avocado Toast with salsa roja, roasted corn & black bean salsa, and crispy tortilla strips

## AVOCADO & EGG BAGEL \$20

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

## VEGAN TOFU SCRAMBLE 🔥 \$17

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

## CHIMICHURRI STEAK & EGGS \$32

8oz grilled garlic & herb marinated Prime New York Strip Steak, two eggs any style, CG Breakfast Potatoes, and a choice of toast with butter

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

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\*Please inform your server of any food allergies!\* \*Customers paying with cash will receive a 3.99% discount\*

## CG OMELETS

\*3 egg omelet served with fresh cut fruit

<b>CHEESE</b> (choice of cheddar or Swiss)	<b>\$14</b>	<b>CHORIZO &amp; MOZZARELLA</b>	<b>\$17</b>
<b>COUNTRY HAM &amp; CHEESE</b>	<b>\$15</b>	<b>BUFFALO CAULIFLOWER &amp;</b>	<b>\$16</b>
<b>MUSHROOM &amp; SWISS</b>	<b>\$15</b>	<b>BLUE CHEESE</b>	
		<b>CHARRED BROCCOLI &amp; CHEDDAR</b>	<b>\$15</b>

### ADDITIONS + \$1.75

<b>Charred broccoli</b>	<b>Egg white option + \$2</b>
<b>Sautéed onions</b>	<b>Extra Cheese - Mozzarella + \$3</b>
<b>Sautéed mushrooms</b>	<b>Blue Cheese, Goat Cheese + \$2</b>
	<b>Cheddar, Swiss + \$1</b>

## SHAREABLES

<b>BREAKFAST POUTINE</b> CG's Breakfast Potatoes, chopped thick-cut apple-wood smoked bacon, ham, scallions, and hollandaise	<b>\$17</b>	<b>CG TACOS</b> Four authentic Mexican street-style tacos with tomatillo salsa verde, gremolata, radish and pickled red onions	
<b>CG BISCUIT PLATE</b> Four freshly baked mini biscuits, Virginia style sausage & pepper gravy, raspberry jam and honey butter	<b>\$13</b>	<ul style="list-style-type: none"><li>• <b>Cauliflower \$14</b></li><li>• <b>Carnitas \$17</b></li><li>• <b>Chili Lime Grilled Shrimp \$18</b></li><li>• <b>Braised Short Ribs \$22</b></li><li>• <b>Chorizo \$15</b></li><li>• <b>Garlic &amp; Herb Grilled Chicken \$16</b></li></ul>	
<b>TRUFFLE HONEY FRIED BRUSSELS SPROUTS &amp; GOAT CHEESE</b>	<b>\$13</b>		
<b>BUFFALO BLUE CHEESE FRIED BRUSSELS SPROUTS</b> 🔥	<b>\$13</b>		

## SIDES

<b>CG BREAKFAST POTATOES \$6</b> Cajun seasoned potatoes with peppers & onions	<b>1/2 AVOCADO \$4</b>
<b>SIDE OF TOAST \$2</b> White, whole wheat, sourdough, gluten-free (+ \$1) or English muffin (+ \$3)	<b>CG CHIPS \$5</b>
<b>SIDE OF EGGS \$7</b> Two eggs any style	<b>SIDE OF FRESH-CUT FRUIT \$5</b>
<b>APPLEWOOD-SMOKED BACON \$8</b> Four thick-cut strips of applewood-smoked bacon	<b>SEASONAL SIDE SALAD \$7</b>
<b>CG SAUSAGE GRAVY \$6</b> Virginia style sausage gravy	<b>TOFU SCRAMBLE SIDE/SUB \$6/\$3</b>
	<b>SMOKED SALMON (6oz) \$14</b>
	<b>RASPBERRY JAM \$2</b>
	<b>HONEY BUTTER \$2</b>

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## SALADS

\*Add protein to any salad – Garlic & Herb Grilled Chicken (\$10) or Chili Lime Grilled Shrimp (\$12)

### **CG VEGAN BOWL \$22**

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

### **RED WINE POACHED PEAR SALAD \$21**

Mixed greens, chopped applewood-smoked bacon, crumbled blue cheese, hard-boiled egg, pickled red onion, candied pecans, tomato confit, and white balsamic vinaigrette

### **BEEF & GOAT CHEESE SALAD \$19**

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

## BETWEEN THE BREAD

\*Served with CG chips

\*Choice of white, wheat, sourdough, or spinach wrap

\*Gluten Free Bread Available +\$1

### **CG BRUNCH BURGER**

**\$24**

\*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

### **MUSHROOM SWISS BURGER**

**\$22**

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

### **SMOKEHOUSE BURGER**

**\$26**

8oz grilled beef burger, pickles, cheddar, 4oz braised BBQ short ribs, and crispy fried onions on a toasted brioche bun

### **BBQ PULLED PORK SANDWICH**

**\$17**

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

### **GRILLED BB CHICKEN WRAP**

**\$17**

Garlic & Herb grilled chicken (fried +\$2) with buffalo sauce, crumbled blue cheese, lettuce, tomato, onion and pickles

### **KICKIN' CLUCKIN'**

**\$22**

### **B.L.T. BISCUIT**

Buttermilk fried chicken, thick-cut applewood-smoked bacon, lettuce, tomato, jalapeño & apple jam on a buttermilk biscuit

### **BRAISED SHORT RIB**

**\$23**

### **GRILLED CHEESE**

8oz red wine braised short rib, Swiss, cheddar, and mozzarella on freshly baked focaccia

### **CG VEGGIE & CHEESE MELT**

**\$16**

Roasted seasonal veggies, sun-dried tomato pesto, Swiss, and mozzarella pressed on freshly baked focaccia

### **CAPRESE FOCACCIA**

**\$15**

### **GRILLED CHEESE**

Nut-free basil pesto, fresh mozzarella, heirloom tomatoes, pressed on freshly baked focaccia

### **SMOKED TURKEY & CHEESE**

**\$14**

Smoked turkey, lettuce, tomato, onion, sun-dried tomato mayo, and a choice of bread, cheddar or Swiss cheese

### **APPLEWOOD-SMOKED B.L.T. & CHEESE**

**\$15**

Thick-cut applewood-smoked bacon, with onion and roasted garlic aioli and a choice of bread, cheddar or Swiss cheese

### **HONEY HAM & CHEESE**

**\$14**

Honey ham, lettuce, tomato, onion, roasted garlic aioli, and a choice of bread, cheddar or Swiss cheese

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# SWEETS

## PASTRIES

COOKIES \$4.25

SWEET SCONES \$4.50

SAVORY SCONES \$4.75

MUFFINS \$4.50

## GELATO

1 scoop for \$5, 2 scoops for \$9

VANILLA

CHOCOLATE

PISTACHIO

HAZELNUT

## SPECIALTY DESERTS

**AFFOGATO \$9**

A scoop of rich, creamy vanilla gelato drowned in a shot of piping hot espresso freshly brewed in-house

**BOOZY AFFOGATO \$11**

Your choice of gelato mixed with a shot of your favorite spirit

## SEASONAL SPECIALS

*Ask your server about our seasonal gelato flavors and pastries.*

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# COCKTAILS

## **MIMOSA: GLASS/CARAFE \$12/\$33**

Prosecco and pure orange juice

## **BELLINI: GLASS/CARAFE \$12/\$33**

Prosecco and house-made peach purée

## **MI MO \$12**

Prosecco, WB Vodka, lime juice, and mint simple syrup

## **MI MULE \$12**

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

## **TOASTED ALMOND COCKTAIL \$13**

WB Amaretto, WB Vodka, espresso simple syrup and cream

## **ESPRESSO MARTINI \$14**

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

-Seasonal flavors available +\$2

## **ESPRESSO SLIDE \$13**

WB Irish cream, WB Vodka, espresso simple syrup, chocolate sauce, and

cream, topped with a maraschino cherry

## **RED SANGRIA \$12**

Cabernet Sauvignon, peach purée, orange juice, and Triple Sec, garnished with fresh fruit

## **BLOODY MARY \$12**

WB Vodka, with an in-house Bloody Mary mix

## **MARGARITA \$13**

WB Tequila, lime, and Triple Sec

# WINE

## GLASS

## BOTTLE

PROSECCO	\$11	PROSECCO, PRIMA PERLA	\$33
PINOT GRIGIO	\$11	PINOT GRIGIO, ALVERDI	\$33
SAUVIGNON BLANC	\$13	SAUVIGNON BLANC, TOTARA	\$40
CABERNET SAUVIGNON	\$11	CABERNET SAUVIGNON, STONECAP	\$33
MONTEPULCIANO	\$12	MONTEPULCIANO, UMANI RONCHI	\$36
MALBEC	\$13	MALBEC, RUCA MALEN	\$38
ROSÉ	\$11	ROSÉ, HONORO VERA	\$27

# BEER

Ask your server about our seasonal selections of draft & canned beer, hard seltzers, and hard iced teas!