

LUNCH

SIPS + SODAS

THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters + gingerale 4.75

BASIL CUCUMBER (UN)SMASH

muddled basil + cucumber, aloe vera + lime juice, simple syrup + soda 4.95

STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice + fresh lemon juice, rosemary syrup + soda 4.75

COMBINE LIBATIONS

ROSEMARY SANGRIA

booze spiked fruit w/rosemary, citrus vodka, rosé + lemonade jar 8.50 | litre pitcher 21.95

STRAWBERRY BELLINI

Meadow Lynn Farms strawberry juice + sparkling wine 8.95

RHUBARB MOJITO

Cuban rum, local rhubarb syrup, fresh lime juice, mint, dash of bitters + soda [1.5oz] 8.95

BASIL CUCUMBER SMASH

muddled basil + cucumber, Dillon's unfiltered gin, aloe vera juice, fresh lime + bitters [2oz] 8.95

POMEGRANATE MARGARITA

reposado tequila, pomegranate syrup, fresh lime, rose water + salted rim [2oz] 8.95

NEW YORK SOUR

bourbon, fresh lemon juice, simple syrup + red wine float [2oz] 8.95

NORFOLK CAESAR

preserved lemon + smoked salt rim, vodka, spices + horseradish w/Clamato + garden pickle [2oz] 8.95

SNACKS + STARTERS

CAESAR SALAD ☺

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 8.95

CAPRESE SALAD ☺

Sovereign Farms heirloom + olive oil poached tomatoes, Fior di Latte, garden basil, extra virgin olive oil + balsamic pearls 10.95

GARDEN SALAD ☺

fresh greens, radish, fennel, toasted sunflower seeds + blueberry, baco noir + basil vinaigrette 7.95

CORNDOG BITES ☺

Grassland Meats longhorn beef frankfurter bites, cornmeal batter, housemade banana curry mustard + '352' smoked tomato ketchup 4.95

VEGETABLE SOURDOUGH FRITTERS ☺

best of the season Norfolk vegetables, '352' sourdough starter + garden ranch 9.95

VIETNAMESE MEATBALL SLIDERS ☺

pork meatballs w/lemongrass + soy, pickled carrots + cabbage, ginger chili aioli 8.95

SANDWICHES + ENTRÉES

all sandwiches served w/Combine seasoned fries or green salad

THE COMBINE CLUB ☺

fried perch, crispy bacon, lemon + reggiano aioli, Norfolk tomatoes + arugula 15.95

FOCACCIA GRILLED CHICKEN SANDWICH ☺

house made herbed focaccia, grilled chicken breast, Norfolk tomatoes, arugula, avocado + garden ranch 15.95

THE COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 16.95

MUSHROOM MOZZARELLA BURGER

melted mozzarella + sautéed mushrooms, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 17.95

BLUE CHEESE + CARAMELIZED ONION BURGER

Gorgonzola + caramelized onion, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 18.95

☺ gluten free bun available +1.50

STEAKHOUSE SALAD ☺

grilled flat iron, garden greens, roasted red peppers, green olives, artichokes, Norfolk tomatoes + blueberry, baco noir + basil vinaigrette 21.95

GRILLED CHICKEN CAESAR SALAD ☺

warm + juicy grilled chicken breast on our classic caesar salad 16.95

PERCH TACOS ☺

two tacos, butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon. served w/fries or green salad 14.95

STEAK FRITES

6oz grilled Townsend Butchers flat iron, 'fully loaded' compound butter, red wine jus + Combine seasoned fries 24.95

HAND MADE BRICK OVEN PIZZA

PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 16.95

NORFOLK ABC

apple, Townsend Butchers smoked bacon, celeriac cream, Jensen's aged cheddar, caramelized onions + basil 16.95

MEDITERRANEAN

grilled artichoke, cracked olives + roasted red peppers topped w/chèvre, arugula + tomato salad 16.95

GRILLED CHICKEN PESTO

arugula + sunflower seed pesto, sliced roma tomatoes, shaved fennel + Fior di Latte 17.95

DIP IT!

add a house made pizza dip +1.25:

creamy blue cheese | marinara | garden pepper ranch

'352' bang bang sauce | ginger chili aioli | lemon Reggiano aioli

☺ gluten free crust available +2.50

☺ GET BACK TO WORK QUICK! These items are the quickest to prepare if you are on your lunch break
allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival
an automatic gratuity of 18% will be added to groups of 10 or more

EXECUTIVE CHEF | Ryan Rivard

RESTAURANT CHEF | Marcus Myerscough

PASTRY CHEF | Robynne Hubert

