

# 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

### GARDEN MOJITO

Cuban rum, cane 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

### THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, pickled red onions, fresh chèvre, creamy dill dressing 11.95 <sup>GF</sup>

### COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette 7.95 <sup>GF</sup>

add grilled shrimp or chicken +6.95 | steak +9.95

### CORNDOG BITES

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

### VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 9.95

### BACON POTATO SKINS

'352' paprika seasoned skins w/bacon, Jensen's cheddar, green onions + garden ranch 9.75 <sup>GF</sup>

## 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 + 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

<sup>GF</sup> gluten free bun available +1.50

### STEAKHOUSE SALAD

grilled bistro steak, garden greens, roasted red peppers, green olives, artichokes, Norfolk tomatoes + maple balsamic vinaigrette 19.95 <sup>GF</sup>

### GRILLED CHICKEN CAESAR SALAD

warm + juicy grilled chicken breast on our classic caesar salad 17.95

### PERCH TACOS

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

### STEAK FRITES

6oz grilled AAA flat iron, 'fully loaded' compound butter, red wine jus + Combine seasoned fries 24.95 <sup>GF</sup>

## HAND MADE BRICK OVEN PIZZA

### PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 15.95

### 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

### THE MARIACHI

'352' spiced ground beef, house pickled garden jalapeños, cotija cheese, salsa + avocado cream 16.95

<sup>GF</sup> gluten free crust available +2.50

DIP IT! add a house made pizza dip to your woodfired pie +1.25:

creamy blue cheese | ginger chili aioli | marinara  
'352' bang bang sauce | garden pepper ranch

<sup>GF</sup> indicates gluten free items, may not be suitable for celiacs

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

