

# SUPPER

## SNACKS, SALADS + STARTERS

### PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 5.45 | taco <sup>GF</sup>

### CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup 4.95 for 3 mini dogs

### NORFOLK EDAMAME

Pristine soybean pods, Parmigiano Reggiano, garlic, shallots, lemon, Maldon sea salt + wild black peppercorn 5.95 <sup>GF</sup>

### PICKLED + BRINED

assorted house made pickles + mustard, brick oven olives w/thai chili flakes + preserved lemon. served w/grilled bread 9.95

### VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 10.95

### BACON POTATO SKINS

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

### LOBSTER ROLLS

Atlantic lobster in a celeriac + tarragon aioli, toasted herb + garlic bun, topped w/Picard's kettle chips [2] 13.75

### THE MELTING POT FONDUE

baby potatoes, cornichons, spicy soppressata, house pickled garden peppers + grilled bread 18.95

### CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 10.95

### 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 8.95 <sup>GF</sup>

add grilled shrimp or chicken +6.95 | steak +9.95

## 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

## STEAKS + CHOPS

### BIERD'ED PIG

12oz oven roasted pork chop, apple, dill + house mustard spaetzle, Combine Brussels sprouts, smoked ham hock + fennel jus 27.95

### WOOLLEYS' LAMB CUT OF THE WEEK

duck fat potatoes, best of the season Norfolk vegetables + sour cherry lamb gold 29.95 <sup>GF</sup>

### STEAKS FROM THE GRILL

all served w/country mashed potatoes, best of the season Norfolk vegetables + red wine jus <sup>GF</sup>

Y U Ranch Longhorn Grass-Fed Rib Eye 8oz 35.75

Townsend Butchers Beef Tenderloin 8oz 38.95

add '352' signature steak spice from peppers grown on site +1.25  
blue cheese crumble +2.75 | sizzlin' mushroom skillet +4.95

### STEAK FRITES

grilled 6oz AAA bistro steak, Combine seasoned fries, 'fully loaded' compound butter + red wine jus 27.95 <sup>GF</sup>

## SO NORFOLK'N GOOD

### ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil 18.95

add chicken breast or shrimp +6.95 | grilled sausage +4.95

### CAST IRON BUTTERMILK CHICKEN

cheddar + chive country mashed potatoes, best of the season Norfolk vegetables + smoked chicken jus 24.95

### BRAISED LONGHORN SHORT RIB

Y U Ranch grass-fed beef, country mashed potatoes, best of the season Norfolk vegetables + horseradish jus 27.95 <sup>GF</sup>

### LOVELL SPRINGS TROUT

polenta cake w/roasted red pepper, parsley + cotija, best of the season Norfolk vegetables + butternut cream 26.95 <sup>GF</sup>

### COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo + '352' smoked tomato ketchup w/Combine seasoned fries 16.95

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

## COMBINE SIGNATURE SIDES

### OUR FAMOUS CREAMY BACON BRUSSELS SPROUTS

pan fried w/cream, reggiano + topped w/crispy leaves +6.95

GRILLED SHRIMP +6.95 | 4oz LOBSTER TAIL +12.95

CHICKEN +6.95 | STEAK +9.95

### 'FULLY LOADED' COMPOUND BUTTER

sour cream, bacon, herbs +1.75

### SIDE OF COMBINE SEASONED FRIES

fresh thyme + voatsiperifery wild black pepper +4.95

SIZZLIN' SKILLET OF ROASTED MUSHROOMS +4.95

ONION RINGS [3] +2.95

BEST OF THE SEASON NORFOLK VEGETABLES +6.50

SALT BAKED GOLDEN BEETS +3.95

<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

