

## SALADS

### MIXED GREEN SALAD •• 9. shaved radishes, sorghum vinaigrette, candied pecans -----10. KALE SALAD • garlic dressing, croutons, grated Thomasville Tomme cheese \_\_\_\_\_\_ FARRO, WILD RICE, QUINOA SALAD • 10. roasted vegetables, citrus herb vinaigrette, toasted walnuts \_\_\_\_\_ + ADD LIME GARLIC CHICKEN, 4. o + ADD MARINATED TWIN OAKS TOFU, 4. • **SNACKS** MAC & CHEESE • 7. our version of a classic stovetop style with garlic herb crumble \_\_\_\_\_ CRINKLE CUT FRIES •• served with Selvedge sauce. iykyk. ADD CHEESE SAUCE, 2. \_\_\_\_\_ NACHO FRIES •• **12**. crinkle cut fries topped with cheese sauce, pickled peppers, charred onion crème fraîche, cilantro ADD NACHO BEEF, 3. \_\_\_\_\_ CHICKEN WINGS • 9. local chicken with the sauce 1/21b of your choice. served with feta ranch. 16. - CHILI GARLIC CRISP

- SMOKY BARBECUE SAUCE

- HOUSE DRY RUB

# SANDWICHES, ETC

## **ROASTED VEGGIE WRAP** roasted vegetables, mixed greens, shaved radishes, citrus herb vinaigrette, lavash wrap \_\_\_\_\_ LIME GARLIC CHICKEN WRAP lime garlic chicken, kale, garlic dressing, grated Thomasville Tomme cheese, lavash wrap

\_\_\_\_\_

10.

12.

**AUTUMN OLIVE FARMS HOT DOG** 7. yellow mustard, potato bun ADD CHEESE SAUCE, 1. ADD SAUERKRAUT, 1. ADD NACHO BEEF, 2.

-----

-----

NO BULL VEGGIE BURGER • 100% plant-based burger, pickled red onions, bibb lettuce, Selvedge sauce, potato bun

FRIED CHICKEN SANDWICH 12. local chicken thigh, white bbq sauce, bread and butter pickles, sesame seed potato bun ADD SAUCE: CHILI GARLIC CRISP, **SMOKY BARBECUE SAUCE, HOUSE DRY RUB, 2.** 

\_\_\_\_\_\_

TIMBERCREEK SMASHBURGER bread and butter pickles, caramelized onions, bibb lettuce, cheese sauce, potato bun ADD BACON JAM, 2. ADD PATTY, 2.

\_\_\_\_\_

TIMBERCREEK SELVEDGE BURGER 13. two local beef smashburgers, cheese sauce, charred onions, bacon jam, pickled peppers, bibb lettuce, Selvedge sauce, sesame seed potato bun

+ ADD CRINKLE CUT FRIES OR SIDE SALAD, 3.

o Gluten Free / • Vegetarian

-----

#### SERVICE FEE

11b

All checks have a 15% service fee added. These charges are retained by Selvedge Brewing and distributed 100% to non-management employees in the form of wages, which we believe creates equity, stability, and consistency for our staff. Should you choose to acknowledge exceptional hospitality, we recommend a 5% tip, which goes into a "tip pool" and is distributed to all hourly employees.