

SNACKS

Sausage Balls | 6

cheddar & cayenne

Hummus Plate | 7 V

with crostinis, fresh & pickled vegetables, paprika, & olive oil

Pimento & Crackers | 5 V

peppadew, cheddar, everything crackers



Charcutable™ Board | 25

loaded with chef's choice of house-made snacks, jams, pickled items, and fruits



BREAKFAST



Get Extra : Bacon | 2 Sausage | 2 Fried Egg | 1

Build Your Own Local Grits | 5 G



locally sourced grits topped with fresh microgreens

- + cheddar | .50
- + tomato | .50
- + tomato jam | .25
- + roasted tomato | .50
- + gravy | 1 *not gluten-free*
- + bacon | 2
- + pork | 2
- + sausage | 2
- + fried egg | 1
- + pickled onions | .50

Dad's Egg Sandwich | 7

garlic aioli, fried egg, cheddar, bacon

Avocado Toast | 8 V

arugula, pickled egg, tomato, roasted garlic oil, Maldon salt

Biscuits & Gravy | 5

bacon gravy, bacon cheddar biscuit

Frittata Panini | 10

arugula pesto, Havarti, bacon

Nutella Toast | 8 V

banana, Nutella, fresh berries, almonds, marshmallow fluff

Sausage Biscuit | 6

stone ground mustard, Havarti, fried egg, breakfast sausage

Vegetable Frittata | 9 V

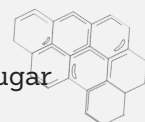
crustless quiche, daily mixed vegetables, cheese, toast, side of fruit

"Frittito" Burrito | 10

vegetable frittata, breakfast sausage, cheddar (try with our new house hot sauce)

Oatmeal | 6 G V

banana, nuts, brown sugar



G Gluten Free Dish

V Vegetarian Dish

Please inform us if you have any food allergies as our menu items may contain nuts, wheat, egg, dairy, soy, or fish allergens.

PICK TWO | 11 choose any 1/2 soup, 1/2 salad, 1/2 sandwich

SOUP & SALADS

Soup of the Day Cup | 5 Bowl | 7

each served with house bread

House Salad | 7 G V

tomatoes, cucumber, pickled onions

The Good Cobb | 12 G

turkey, bacon, avocado, tomato, cheddar, pickled egg



Chicken Salad | 11 G

orange, almond, raisins, walnuts

Mediterranean | 10 G V

romaine, olives, marinated feta, chick peas, tomatoes

C
U
S
T
O
M
I
Z
E



Add a protein | + 4

chicken, turkey, frittata, pork, or salami

Choice of Dressings •

- ginger citrus vinaigrette
- balsamic vinaigrette
- ranch
- garlic oil & balsamic vinegar

SANDWICHES

Sandwiches include choice of side: fresh fruit, firecrackers with pickle, or cup of soup (+\$3.00).

John's Weekly Special | 11

see register for details

Chicken Salad | 10

greens, garlic aioli, raisins, nuts, orange zest, sourdough

Veggie Wrap | 8 V



cucumber, carrots, hummus, pickled onions, roasted tomatoes, fresh microgreens

California BLT | 12

turkey, bacon, avocado, arugula, garlic roasted tomatoes, sourdough



Roasted Chicken Melt | 10

house tomato jam, Havarti, arugula pesto, 9-grain

Glorified Grilled Cheese | 11

pulled pork, swiss, Havarti, arugula pesto, sourdough

Muffuletta | 12

salami, prosciutto, turkey, stone ground mustard aioli, olive relish, arugula, focaccia

A LA CARTE

Available to-go in snackable & sharable sizes! Ask your server for pricing.

cheese straws	3	sausage	3
firecrackers	2	scoop chicken salad G	4
side of fruit G	3	dressed greens G	3
pickled egg G	1	molasses butter	.25
toast & jam	3	house jam	.25
bacon	3	That "Good" Hot Sauce	.25

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

for the KIDS

12 & under • **\$5 each** • with a kid's drink and fruit

- Grilled Cheese Sandwich **V**
- Egg & Cheese Sandwich **V**
- Toast & Bacon
- Turkey & Cheese Sandwich
(served hot OR cold)
- PB & Marshmallow fluff **V**



Got an event?
We cater!

[View Menu](#)

See counter for more
specialty drinks and
deals!



COFFEE & MORE

Add : House syrups| +.50 Substitute oat milk| +.50

Espresso (Double Shot)	2	Iced Caramel Mocha	5
Americano	2.5	Coconut Chai Latte	4.5
Latte (Iced/Hot)	4	London Fog	4
Mocha (Iced/Hot)	4.25		
Cappuccino	3.5	Tea Latte	4
Cortado	3	Hot Cocoa	4
Traditional Macchiato	2.5	Fresh Orange Juice	3
French Press	4/8	Coke Products	2
Drip Coffee (Iced/Hot)	3	Lemonade	2.5
Café Au Lait	3.5	<small>upgrade with a blueberry or rosemary house syrup</small>	
Iced Tea	2.5	Heineken 0.0%	4
Loose Leaf Tea	2.5		
Peppermint (Herbal)			
Masala Chai			
Milk Oolong			
Earl Grey			
English Breakfast			
Sencha Green			



ALCOHOL

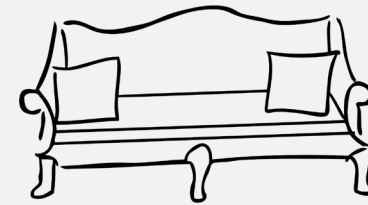
WINE	glass	bottle
House Red	6	20
House White	6	20
Sparkling Wine	7	30
Seasonal :		
Muscadine Wine	7	30

BEER	
🍷 STA Brother Joseph (8.0%)	6
Lagunitas IPA (5.5%)	6
Pilsner	6
Hard Cider	6
Yuengling (4.4%)	4
Heineken 0.0 (0%)	4

COCKTAILS	
OG Mimosa 6	
fresh-squeezed oj, dry sparkling wine	
Beermosa 7	
fresh-squeezed oj, pilsner	
Sangria 9	
seasonal wine, infused dry sherry	
Hair of the Dog 7	
v8, lemon, hot sauce, celery salt, pilsner	

BRUNCH ALL DAY

Tuesday - Sunday
9am - 3pm



GOOD COMPANY
CAFE

women-owned. chef-driven.

(256) 881-0044

7500 Memorial Pkwy SW #123,
Huntsville, AL 35802

Home of Huntsville's Charcutables™



#ingoodcompany