

# BEVERAGES

## SPECIALTY

OG MIMOSA  
*bogo mimosas during saturday brunch!*  
 fresh squeezed orange juice, cava brut  
 6

SHERRY BABY  
 pomegranate juice, cava brut, dry sherry, sugared rim  
 8

HAIR OF THE DOG  
 v8 juice, hot sauce, lemon, celery salt, Coors Light  
 7

BUBBLY LEMONADE  
 lemonade, cava brut, flavored syrup  
 7

## BEER & CIDER

	\$	%ABV
Straight to Ale Brother Joseph	6	8.0
Straight to Ale Monkeynaut	6	7.25
Left Hand Nitro Milk Stout	6	6.0
Angry Orchard Rosé Cider <i>g</i>	5	5.5
Seasonal Craft	-	-
Seasonal Mead	-	-
Yuengling	4	4.4
Coors Light	4	4.2

## WINE, SHERRY, & BUBBLES

	Glass	Bottle
REDS		
House Red	5	20
Chianti	8	30
J. Lohr Cabernet Sauvignon	9	35
WHITES		
House White	5	20
Alexander Valley Chardonnay	8	30
Loosen Bros Riesling	7	30
ROSÉ, SHERRY, & BUBBLES		
House Rosé	8	30
Cava Brut Champagne	8	30
Dry Sherry	6	-
Sweet Sherry	6	-

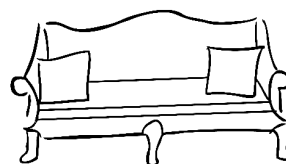
## COFFEE & MORE

	\$		\$
Iced/Hot Coffee	2.5	Hot Cocoa	4
Iced/Hot Latte	4	Iced/Hot Mocha	4.25
Café au Lait	3.5	Lemonade/Special	4/5
Cappuccino	3.5	Fresh Orange Juice	4
Cortado	3	Tea Latte	3.5
Macchiato	2.5	Coke Products	2
French Press	4/8	Iced/Hot Tea	2.5

add Irish Crème 5  
 add house syrups 0.5

*brunch*

saturdays from 8:00am until 3:00pm



GOOD COMPANY  
CAFE

women-owned. chef-driven.

*☎*  
**256-881-0044**

*☎*  
 Don't have time to join us?  
 Call ahead!

Good Company Cafe  
 7500 S. Memorial Parkway Suite 123  
**MAIN STREET SOUTH**  
 Huntsville, Alabama 35802  
 goodcompany-cafe.com



# MAINS

DAD'S EGG SANDWICH  
fried egg, cheddar, bacon, garlic aioli, sourdough  
7

FRIED CHICKEN BISCUIT  
buttermilk biscuit, brined chicken thigh, hot honey  
8

FRITTATA PANINI **g**  
vegetable frittata, bacon, havarti,  
roasted garlic oil, arugula pesto, house focaccia  
8

APPLE OATMEAL **g**  
oats, mulled apple compote, mulling spices, honey  
6

NUTELLA TOAST  
chocolate hazelnut spread, banana, whipped cream,  
almond slivers, raspberry coulis  
7

LOCAL GRITS **g**  
Berwyn's stone ground grits, cheddar, bacon, tomato  
7

YOGURT PARFAIT  
berries, coconut granola, honey  
6

BISCUIT & GRAVY  
buttermilk biscuit, bacon, bacon gravy  
5

BREAKFAST BISCUIT  
buttermilk biscuit, fried egg, sausage patty,  
havarti, country mustard  
6

# BOARDS

boards filled with chef's choice of accoutrements.  
please inform us of any allergies.

brie	serrano
marinated cheddar	smoked salmon
goat cheese log	marinated shrimp
manchego	salami
blue cheese	prosciutto
pimento cheese	capicola

BOARD FOR ME  
pick 2 items for 15

BOARD FOR US  
pick 4 items for 25

BOARD FOR ALL Y'ALL  
pick 6 items for 35

# MAINS

CHICKEN SALAD SANDWICH  
chicken salad, greens, sourdough  
10

BISCUIT & LOX  
buttermilk biscuit, herb cream cheese, cucumber,  
smoked salmon, capers, pickled red onion, dressed greens  
11

AVOCADO TOAST **v**  
avocado, tomato, arugula, pickled egg,  
roasted garlic oil, maldon salt, toasted nine grain bread  
8

VEGETABLE FRITTATA **g**  
seasonal vegetables, side salad,  
molasses butter, ricotta, toasted nine grain bread  
8

CALIFORNIA BLT  
roasted turkey, bacon, roasted tomato, avocado,  
arugula, roasted garlic aioli, sourdough  
12

FRENCH DIP  
espresso-rubbed round, onion marmalade,  
swiss cheese, red eye beef jus, roll  
12

EUROPEAN BREAKFAST **g**  
10

marinated cheddar	tomato jam
salami	muesli
toasted nine grain	pickled egg
molasses butter	olives

# FOR THE KIDS

served with side of fruit and milk or juice box  
5 each

egg & cheese sandwich  
bacon or sausage & toast  
pb & j  
grilled cheese  
turkey or ham and cheese

# SIDES & EXTRAS

toast with jam/butter	2	house jam	0.5
firecrackers	3	molasses butter	0.5
cheese straws	4	roasted garlic aioli	0.5
apple salad	3	thick-sliced bacon	4
dressed mixed greens	3	pickled egg	2
seasonal salad	3	fried egg	2
		sausage	3

Please inform us if you have any food allergies.  
Our products may contain nuts, wheat, egg, dairy, soy, or  
fish allergens.

**g** – Gluten Friendly  
**v** – Vegan Friendly  
**♥** – Staff Favorite