

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
(try blueberry or rosemary syrup!)

7

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 (2oz)	6	-
Sweet Sherry (2oz)	6	-

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 g	5	5.5
Seasonal Craft	-	-
Seasonal Mead	-	-
Yuengling	4	4.4
Coors Light	4	4.2

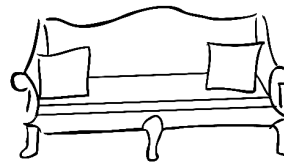
COFFEE & MORE

	\$		\$
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

dinner



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

TAPAS & SMALL PLATES

OYSTERS **g**
on the half shell, mignonette,
lemon, cocktail sauce,
firecrackers
MP

CROQUETTES
Spanish fried mashed potatoes,
roasted garlic aioli
7

BACON-WRAPPED
DATES **g**
parmesan, maple glaze
5

RICOTTA DIP
apple, honey, crostinis
6

SHRIMP
COCKTAIL **g**
marinated shrimp,
house cocktail sauce
8

MIXED VEGGIE
BOARD **v**
mixed and pickled vegetables,
olives, bread
8

BREAD PLATE **v**
oil, sherry vinegar, house
focaccia
4

SALADS

ask your server for protein add ons

SHRIMP CAESAR **g**
romaine, shredded parmesan, marinated shrimp, tomatoes,
really great caesar dressing, focaccia croutons
12

HOUSE SALAD **g v**
mixed greens, house ricotta, cherry tomatoes,
pickled onions, cheese crackers, balsamic vinaigrette
8

ITALIAN CHOPPED SALAD
salami, feta, olives, roasted tomatoes, pickled red onions,
focaccia croutons, house vinaigrette, romaine
11

ARUGULA SALAD **g v**
apple, goat cheese, pecans, honey mustard vinaigrette
10

SOUP

SOUP OF THE DAY
market price

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		

BOARDS

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

brie	serrano
marinated cheddar	smoked salmon
blueberry goat cheese	marinated shrimp
manchego	salami
pimento cheese	prosciutto
marinated mozzarella	sausage balls
	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

BUTTER & SALAMI
open-faced. sweet butter, salami,
focaccia, maldon salt
6

AVOCADO TOAST **v**
open-faced. avocado mash, tomato, arugula, pickled egg,
roasted garlic oil, nine grain toast
8

GULF COAST TOAST
open-faced. marinated shrimp, roasted tomatoes, ricotta,
focaccia, sweet city radish microgreens
10

GLORIFIED GRILLED CHEESE
carnitas, swiss cheese, Havarti cheese,
chimichurri, sourdough, choice of side
10

PIMENTO BLT
pimento cheese, thick-sliced bacon, roasted garlic aioli,
arugula, roasted tomatoes, sourdough, choice of side
11

SHRIMP & GRITS **g**
Berwyn's locally grown grits, cheddar,
thick-sliced bacon, tomatoes, herbs
12

FRIED CHICKEN SANDWICH
brined chicken thigh, house pickles,
brioche, romaine, choice of side
11

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

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