



YOUNG CARDINAL CAFE & CO.

HASH BROWNS \$3

onion \$.50
jalapeño \$.50
mushroom \$.50
pico de gallo \$.75

cheddar cheese \$.75
chipotle cream \$.75
pinto \$1.50
V veggie gravy \$2

sausage gravy \$2
chorizo \$3
pulled pork \$3
bacon \$2.25

BUILD YOUR OWN OMELETTE \$6

made to order with three scrambled eggs, choice of two additions, served with grits, gravy or hash browns, toast or biscuit.

ADDITIONAL CHEESE: \$.75
cheddar
goat
feta
pimento
swiss

ADDITIONAL VEGETABLES: \$.50
bell pepper
onion
mushroom
spinach
tomato
jalapeño
avocado

ADDITIONAL MEATS: \$1.50
bacon
sausage
pulled pork
chorizo
Virginia baked ham

BISCUITS

add cheese \$.75 | add one egg \$1

plain biscuit \$1.50
one biscuit and gravy \$3
two biscuits and gravy \$5

bacon biscuit \$3.50
fried bologna biscuit \$3.50
sausage biscuit \$4

fried pork tenderloin biscuit \$4
fried chicken biscuit \$4
country ham biscuit \$4
Canadian bacon biscuit \$3.50

BENEDICTS \$7

benedicts include two poached eggs, toasted English muffins, house made hollandaise, served with grits, gravy or hash browns.

Canadian bacon | pulled pork | V corn and black bean cake | ground beef patty (add cheddar cheese \$.75)

SALADS

DRESSINGS:

bleu cheese | ranch | tuscan balsamic | Texas Pete vinaigrette

HOUSE SALAD \$3

fresh greens, hard boiled egg, cheddar cheese, bacon, tomato, croutons

COUNTRY COBB \$7

fresh greens, pickled okra, pickled beets, yellow corn, roasted cauliflower, hard boiled egg, cheddar cheese

CAESAR SALAD \$6

romaine hearts, croutons, parmesan cheese

WEDGE SALAD \$7

iceberg lettuce, bleu cheese crumbles, bacon, tomato, fried pickled okra, bleu cheese dressing

ADD-ONS

fried or grilled chicken \$3

chicken salad \$3

diced Virginia ham \$2

HOUSE SPECIALTIES

SOUP OF THE DAY Cup \$4 / Bowl \$6

AVOCADO TOAST OF THE DAY MP

smashed avocado on wheatberry bread with Chef's choice of toppings

CHICKEN AND GRITS \$13

pork rind encrusted fried chicken, chorizo, Texas Pete tomato gravy, spinach, creamy stone ground grits

HUEVOS RANCHEROS \$10

two eggs your style, pinto beans, pulled pork, corn tortillas, pico de gallo, avocado, queso fresco, chipotle cream

V POWER BOWL \$10

Couscous, Quinoa, Avocado, Fruit

BREAKFAST BURRITO \$8

scrambled eggs, pulled pork, yellow corn and black beans, pico de gallo, queso fresco

HAWAIIAN MONTE CRISTO SLIDERS (3) \$8

ham, swiss, raspberry preserves, powdered sugar, maple syrup

SANDWICHES

comes with choice of one side

THE KILLER GRILLED CHEESE \$7

white cheddar pimento cheese, bacon, onion straws, sliced tomato

*PRIME RIB SANDWICH \$10

sliced prime rib, mushrooms, caramelized onions, bell peppers, swiss cheese, horseradish sauce

CARDINAL CUBAN \$8

pulled pork, Virginia baked ham, pickles, dark ale mustard, swiss cheese

CHICKEN SALAD SANDWICH \$7

lettuce, sliced tomato, wheatberry bread

V SOUTHWEST CORN AND BLACK BEAN BURGER \$7

5 oz. corn and black bean patty, pico de gallo, chipotle cream, lettuce, avocado

*YC BURGER \$8 - add bacon \$1 | add extra patty - \$3

6 oz. ground beef patty, onion aioli, pickles, lettuce, sliced tomato, cheddar cheese

CHICAGO DOG \$6

all beef hot dog, pickle spear, banana peppers, tomato, mustard, sweet relish, onion, poppy seed bun



YOUNG CARDINAL BREAKFAST \$6

cheddar cheese \$.75 | additional egg \$1
made to order with two eggs your style served with grits, gravy or hash browns, toast or biscuit.

ADD-ONS

bacon \$2.25
sausage patty \$2.25
apple chicken sausage \$3
pulled pork \$3

bologna \$3
country ham \$4
Canadian bacon \$3
Virginia baked ham \$4

fried pork tenderloin \$3
fried chicken \$3
chorizo \$3
liver mush \$3

PANCAKES | FRENCH TOAST | WAFFLE

1 - \$2 | 2 - \$4 | 3 - \$5

\$6

\$5

chocolate chips \$1.50
nutella \$1.50
candied pecans \$1.50

blueberry \$2
strawberry \$2
bananas \$2

s'mores \$2
cinnamon roll \$2
bananas foster \$3

SIDES

sausage gravy \$2
V veggie gravy \$2
red eye gravy \$1.50
liver mush \$3
pulled pork \$3
fried chicken \$3
fried pork tenderloin \$3
*chorizo \$3

bacon \$2.25
bologna \$3
Canadian bacon \$3
country ham \$4
Virginia baked ham \$4
apple chicken sausage \$3
sausage patty \$2.50
pinto beans \$1.50

one egg \$1
grits \$1.50
fries \$2
sweet tater tots \$3
hash browns \$2
biscuit \$1.50
white or wheat toast \$1.50
fresh fruit \$3

V = VEGETARIAN



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

BEVERAGES

JUICE \$3

orange, apple, cranberry, grapefruit, pineapple

MILK \$2.50

whole, 2%, almond, chocolate milk

FOUNTAIN DRINKS \$2.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Cheerwine, Pink Lemonade

CUP OF COFFEE (regular and decaf) \$2.50

ADDITIONAL ESPRESSO SHOT: \$.75

MIX-INS

SYRUPS \$.75

salted caramel, vanilla, hazelnut, chocolate, peppermint, pumpkin spice

SINGLE ESPRESSO \$2

HOT TEA, DOUBLE ESPRESSO, ICED COFFEE \$3

LATTE, AMERICANO \$4

CAPPUCCINO, MOCHA \$5

BOOZY COFFEES \$8

IRISH COFFEE

Jameson Irish Whiskey, coffee, whipped cream, mint

MILLIONAIRE'S COFFEE

Bailey's Irish Crème, Kahlua, Frangelico, coffee

BOURBON SALTED CARAMEL

Maker's Mark Bourbon, caramel, espresso

ICICLE

Absolut Vanilla, Baileys, cold brew, cream

DRAFT BEER (16 oz.)

BUD LIGHT \$4

RED OAK \$6

FOUNDER'S BREAKFAST STOUT \$7

WICKED WEED PERNICIOUS IPA \$7

BOTTLED BEER

COORS LITE | MILLER LITE | MICHELOB ULTRA \$ 3

WISE MAN MT. CALLING IPA

FOOTHILLS TORCH PILSNER | MODELO ESPECIAL \$4



CARDINAL COCKTAILS



THE MARYS

CLASSIC BLOODY MARY - \$6

Smirnoff, house made bloody mary mix

BLOODY MARIA - \$8

Lunazul Anejo, tomato and citrus juices, sea salt rim

BLACK AND BLEU MARY - \$8

Absolut Peppar, bleu cheese stuffed olives, black and bleu rim

BACON MARY - \$8

Bakon Vodka, house made bloody mary mix, garnished with a strip of bacon

FARMER MARY - \$10

Tito's Vodka, house made Bloody Mary mix with a skewer big enough to eat! peppered salami, chorizo, marinated artichoke and tomato, white sharp cheddar cheese cube, pickled okra

CLASSIC MIMOSA - \$4

FIZZY PEACH -\$5

Maker's Mark, ginger, peach, prosecco

MILEY CITRUS - \$8

Tito's, Solerno, blood orange

TOAST THE SUNRISE - \$9

Espolon Blanco, PAMA, orange, pineapple, topped with champagne

MR. BACON - \$9

Bulleit Rye, Angostura, maple, Angostura, orange



WINES

RED WINE

Sycamore Lane Red Zinfandel	6 / 22
Save Me San Francisco Pinot Noir	7 / 24
Santa Julia Orgánica, Mendoza Malbec	8 / 28
Dante, Cabernet Sauvignon	8 / 28

WHITE WINE

Montevina Chardonnay	7 / 24
Childress Riesling	7 / 24
Annalisa, Veneto Pinot Grigio	8 / 28
Excelsior, Sauvignon Blanc Robertson	8 / 28

ROSE

Mont Gravet, Still Rosé	7 / 24
Bouvet Sparkling Rosé	8 / 28

SPARKLING

Zardetto, Private Cuvée Brut Split	5
Simonet, Blanc de Blancs Brut	6 / 22

BY THE BOTTLE ONLY | **Möet Imperial - 85** | **Veuve Clicquot - 95**