

Café Full Circle opens in Yorktown with new name, menu and vibe

By Rekaya Gibson, Daily Press

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(Chicken salad sandwich with chips and dip and a lean green smoothie at Cafe Full Circle in Yorktown. Rekaya Gibson)

YORKTOWN — When businesses grow, they show a promise of longevity.

Latte Café in Yorktown is now Café Full Circle. The spot has been renovated and the menu expanded. The quaint space is shared with the Body Shoppe Spa and Salon and both owned by Abby Bunting.

Bunting’s parents opened the spa in 1996 and the Latte Café around 2010. Bunting and her husband took over the spa in 2018 to continue the legacy. Latte Café changed ownership over the years but it’s now back in the family. Café Full Circle announced its grand opening in January.

The all-day brunch spot offers drinks such as specialty coffees, teas, smoothies and cold-pressed juice. The menu consists of a charcuterie board with an assortment of meats and cheeses, to wraps and sandwiches, to salads and snacks such as sweet or savory hand pies.

Samantha Ranger, the chef and café manager, recommends the popular avocado toast to newbies. It's topped with pickled onion, a medley of tomatoes and feta, and sprinkled with house seasoning. The best part: She customizes orders to avoid food sensitivities.

I stopped in the café after a recent spa service. I used to frequent the place when I lived on the Peninsula. It never dawned on me that the café was open to the public. It's a great amenity to have for salon and spa customers and the community looking for brunch on George Washington Memorial Highway near Victory Boulevard.

The restaurant had warm tones (brown, tan and cream) and lighting to match the aesthetic of the salon and spa. The electronic menu had mouthwatering images scrolling on the wall behind the bar — I don't recall it being there in the past. I placed my order and sat at one of the six tables with wicker chairs.

While I waited, I sampled the red, white and blue smoothie that was leftover in the blender from a previous order. This version had vanilla ice cream with strawberries, blueberries and banana; it's normally prepared with vanilla frozen yogurt. The drink was delightful; can't go wrong with fresh fruit and cream.

I also enjoyed the homemade rotisserie chicken salad sandwich. It was served on a toasted croissant that left the air smelling of hot buttered bread. The chunky meat was tender with the right amount of mayonnaise (not too much or too little). The plump grapes gave the sandwich sweetness and the celery crunch, making for a delicious selection.

Plain potato chips paired nicely with the sandwich. It came with homemade onion dip served in a glass which made the dining experience feel special.

I topped off my lunch with a few sips of a lean green smoothie. It was a blend of pineapple, peach, banana, kale and cucumber. I liked the layers of natural flavors — it felt good knowing I consumed some vegetables.

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If you go

Where: [1730 George Washington Memorial Highway, Yorktown](#)

Hours: 7 a.m. to 7 p.m. Monday through Friday, 9 a.m. to 5 p.m. Saturday and Sunday

Prices: Wraps and sandwiches, \$5 to \$12; salads and snacks, \$3 to \$13; drinks, \$2.5 to \$6.70

Details: 757-586-5080; cafefullcircle.com