

## START HERE

### \*Smoked Oyster Rockefeller

Plump smoked oysters baked with creamy collard greens, savory pork belly, & Muenster cheese, finished with a delicate sherry vinegar drizzle. / \$17

### Gouda Grit Puppies

Crispy fried stone-ground Gouda cheese grit balls, generously topped with our rich Gouda cheese sauce, smoky bacon bits, & fresh chives. / \$16

### Pickled Poutine Fries

Pickled fries, mushroom gravy, bacon bits, & pickled red onions. / 15

## BRUNCH FAVORITES

### \*LoCo Crab Cake Benedict

Low Country crab cakes on our house-made biscuits, topped with southern chow chow, sunny-up eggs, herb mascarpone, & beet hollandaise. / \$26

### Southern Chicken & Waffle

Crispy, battered, & fried chicken breast over a classic Belgian waffle, drizzled with mushroom gravy, fresh scallions, & rich maple bourbon syrup. / \$22

### \*Common Brunch Bowl

House-smoked pulled pork, creamy stone-ground Gouda cheese grits, fluffy egg scramble, melted Muenster, sautéed peppers & onions, fresh scallions, & mustard coulis. / \$19

### \*Unicorn Fish

Pan seared unicorn fish over chilled pea purée, lemon creme fraiche, garlic ancho oil, & topped with avocado pineapple salsa. / \$21

### \*Shrimp & Grits

Sautéed jumbo shrimp over stone ground Gouda cheese grits with pancetta, hondashi aioli, & fragrant bay oil. / \$25

### \*Brisket, Eggs & Gouda Grits

Smoked Angus brisket with savory sautéed onions, creamy stone-ground Gouda cheese grits, & a sunny-up egg. / \$24

### \*Brunch Mac & Cheese

Creamy shell pasta in our signature Gouda sauce, spicy Andouille sausage, roasted bell peppers, crispy bacon bits, & topped with a sunny-up egg. / \$24

**SIDES / 8** - Southern hash potatoes, Creamed bacon collard greens, Stone ground Gouda cheese grits, Wild mushroom sauté, Caesar-ish salad, Farmer salad

## VEGETARIAN FARE

### \*Avocado Toast

Toasted sliced baguette topped with creamy avocado, goat cheese, earthy roasted beets, sliced radish, a zesty lemon vinaigrette, shallots, cooked sunny-up egg, balsamic reduction. (V) / \$16  
*Add - Mimosa Poached Shrimp / \$9*

### \*Savvy Salad

Savoy cabbage & spinach, tossed in Caesar & cornbread croutons, Parmesan cheese, pickled red onions, crispy fried capers, charred lemon, & a turmeric pickled egg. (V) / \$17  
*Add - Buttermilk Grilled or Fried Chicken / \$6*

### \*Southern Comfort Hash

Yukon Gold potato hash with sweet caramelized onions, a wild mushroom sauté, blistered cherry tomatoes, a sunny-up egg, & our signature beet hollandaise sauce. (V) / \$16  
*Add - Buttermilk Grilled or Fried Chicken / \$6*

### Mushroom Melt & Tomato Soup

Wild mushroom sauté, black garlic pesto, melted Muenster cheese, sliced radish on house-baked toasted sourdough, & house-made tomato basil soup in a sourdough bread bowl, with Gouda cheese sauce & balsamic reduction. (V) / \$19

### Bananas Foster French Toast

House-fried bread pudding French toast, with Bananas Foster syrup, fresh sliced bananas, & powdered sugar. (V) / \$16

## SIMPLE COMFORTS

### Fried Chicken Sandwich

Southern-fried chicken breast with black garlic pesto, fresh Mozzarella, balsamic glaze, zesty Asian giardiniera, garlic aioli, & crisp greens on a house brioche bun. & pickled fries. / \$17

### \*Brunch Burger

Angus beef blend, melted Muenster cheese, garlic aioli, crisp greens, sweet caramelized onions, smoky bacon, & a sunny-up egg on a house brioche bun. & pickled fries. / \$19

### Smoked Brisket Club

Smoked Angus brisket, house-smoked pulled pork, Muenster cheese, crispy bacon, fresh greens, creamy aioli, pickled red onions on house sourdough. & pickled fries. / \$22

**SIDES / 8** - Southern hash potatoes, Creamed bacon collard greens, Stone ground Gouda cheese grits, Wild mushroom sauté, Caesar-ish salad, Farmer salad



# COMMON BRUNCH<sup>est. 2019</sup>

*A cocktail story written & executed by Bar Curator & Mad Scientist - Jessica Myers  
Common's kitchen & bar are scratch & low waste productions*

## BLOODY'S

### My Oh My Mary!

Our signature Bloody Mary infused vodka, house-made zesty mix, fresh citrus, a kick of hot sauce, & Worcestershire. / \$12

### The Pickled Mary

Peppered vodka blended with our unique pickled Bloody Mary mix, fresh lime juice, hot sauce, & a savory Tajin rim. / \$13

## COFFEE COCKTAILS

### Signature Espresso Martini

Vodka, our house-made cold brew, vanilla syrup, topped with a velvety cold foam. / \$15

### The Notorious P.I.G.

Bacon fat washed bourbon, coffee liqueur, house cold brew, walnut bitters, vanilla cold foam, & house candied bacon. / \$13

### Sail Not Drift

Port, house, cold brew, Demerara, bourbon cream, & cinnamon. / \$12

### Coffee Coffee Coffee

A bourbon kick with Montenegro, cold brew, & cold foam. / \$12

### Clara-Jillo

Reposado, mezcal, Licor 43, cold brew, citrus, Cinnamon Toast Crunch milk, honey cinnamon cold foam, clarified. / \$14

## ZERO PROOF

### Invasion of the Bunny Snatcher

Ish N/A tequila, Giffard N/A ginger, acid adjusted carrot juice, pineapple, agave, saline. / \$12

### Sunday Morning Reviver

A vibrant blend of lemon, ginger, agave, turmeric, & a pinch of cayenne. / \$14

## HOUSE COCKTAILS

### Bacon Old Fashioned

Bacon-infused bourbon, bitters, sugar, & garnished with candied bacon. / \$15

### Not A Poinsettia

Vodka, Dry Curacao, lime juice, cranberry juice, & topped with sparkling wine. / \$13

### Cocktail With No Name

Reposado tequila, Benedictine, lime juice, agave, Havana & Hide bitters, black lemon, egg. / 14

### Savannah Breeze

A tropical escape with Dark Rum, White Rum, Chinola passion fruit liqueur, pomegranate, pineapple, & lime. / \$14

### The Honey Pot

House-made brown butter bourbon, vanilla liqueur, cinnamon honey simple syrup, cold foam, & orange zest. / \$13

### Pink Flying Squirrels

Strawberry gin, Frais de Bois, Creme de Cacao, coconut cream, lemon juice, rose water, nutmeg. / \$13

### Fallen Leaves

Peach bourbon, apple brandy, genepy, simple, Tiki bitters, & lemon peel. / \$14

### "Good Morning Indeed"

Sweet potato vodka, house made pumpkin liqueur, acid balanced carrot juice, cardamom, & nutmeg. / \$14

### The Rambler

Ritual N/A gin, Giffard N/A elderflower, lemon juice, cherry simple. / \$12

### Flightless Bird

ISH rum-ish (non-alcoholic), N/A aperitivo, demerara, pineapple, & fresh lime juice. / \$11

## Beer

Miller High Life Pony / 3, - seven ounces of pallet cleansing goodness for discerning gentle-person.

Miller Light / 6, Budweiser / 6, Bud Light / 6,  
Michelob Ultra / 6, Golden Road Mango Cart / 9,  
Deschutes King Crispy Pilsner / 8, Peach State Light Lager / 7,  
Bells Two Hearted Ale / 9, Scofflaw Juice Quest / 9,  
Lagunitas IPA / 9, Dogfish Sea-Quench Sour / 9,  
Back Forty Truck Stop Honey Brown / 9,  
Blake's American Apple Cider / 8, Michelob Ultra Zero / 6,  
Wicked Weed Pernicious IPA / 9,

*This list changes, so ask us about what we aren't showing you*

## Coffee

Flat White - Double shot of espresso and a layer of velvety steamed milk. / 6

Coffee Vienna - Single shot of espresso topped with whipped cream and dusted with cocoa. / 5.5

Black Eye - Double shot of espresso topped with Origin Brazilian drip coffee. / 6

Brazil Drip - Origin Brazilian medium roast drip. / 4.5 - Decaf available

Bottomless Mimosas - Classic sparkling white wine & fresh orange juice. / \$15

*Requires purchase of a entree & is always subject to responsible alcohol service.*

v. vegetarian friendly - 21.4% Gratuity for parties of 6 or more

\*THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, & EGGS MAY CONTAIN HARMFUL BACTERIA & MAY CAUSE SERIOUS ILLNESS OR DEATH\*