COMMON BRUNCH

Contemporary creativity & genuine Southern hospitality. Est. 2019
Executive Chef | Sean Freeman

FIRST

*Smoked Oysters Rockefeller
Chesapeake Bay Smoked Oysters, Creamed Collard Greens, Crispy Pork Lardons, Muenster Cheese, & Aged Sherry Reduction. | 22

Crispy Gouda Grit Croquettes
Gouda Cheese Grit Balls, Fried & Served In A Gouda Cheese Sauce, Bacon Bits, & Fresh Chives. | 17

*Whipped Fish Dip
Cold Whipped Seasonal Fish Dip With Cajun Aioli, Sliced Radish, & House-Made Toasted Sourdough. | 16

Heirloom Tomato & Pickled Peach Caprese
Fresh Heirloom Tomatoes, Pickled Peach & Shallots, Fresh Burrata, Black Garlic Basil Pesto, & Aged Balsamic Reduction. v. | 21

LAND

*Duck Confit Benedict
Crispy Duck Confit Over Warm Buttermilk Biscuits, Sunny Side Up Hen's Eggs, Herb Mascarpone, House Giardiniera & Red Wine Hollandaise. | 25

*Grillades & Grits
Slow-Braised Short Rib, Creole Tomato Gravy, Stone-Ground Gouda Grits, Melted Shallots, Pickled Red Onions, & A Sunny-Side-Up Hen's Egg. | 24

*Smoked Angus Brisket & Grits
Angus Brisket, Creamy Stone-Ground Gouda Grits, Caramelized Sweet Onions, A Sunny-Side-Up Hen's Egg, House Sliced Sourdough, & Savory Jus. | 26

*Andouille & Gouda Macaroni Au Gratin
Hand-Made Pasta Baked In A Smoked Gouda Mornay, Cajun Andouille Sausage, Red Peppers, Bacon Lardons, & A Sunny-Side-Up Hen's Egg. | 25

Buttermilk Chicken & Corn Cake
Crispy, Battered, & Fried Chicken Breast Over House Fried Corn Cake, Drizzled With Mushroom Gravy, Fresh Chives, & Rich Maple Bourbon Syrup. | 23

SEA

*Red Snapper
Pan-Seared Red Snapper, Chilled Sweet Pea Purée, Lemon Crème Fraîche, Garlic-Ancho Oil, Avocado, & Pineapple Salad. | 25

*Salmon & Grits
Seared Atlantic Salmon, Stone-Ground Gouda Grits, Pancetta Lardons, Shallots, Fresh Red Peppers, Hondashi Aioli, & Bay Leaf Oil. | 27

VEGETARIAN FARE

Sweet Potato Gnocchi
Hand-Rolled Sweet Potato Dumplings, Sweet Corn Nagé, Shaved Asiago, Crispy Leeks, Herb Gremolata & Ancho Chili Oil v. | 24

*Savvy Frisée Salad
Scarlett Kale, Bitter Frisée, & Spinach, Caesar Dressing. House Sourdough Croutons, Shaved Parmesan, Pickled Red Onions & Fried Capers. Charred Lemon & Turmeric Hen's Egg v. | 18

*Avocado Toast
Toasted Sourdough, Avocado, Crumbled Goat Cheese, Roasted Beets, Radish, Lemon Herb Vinaigrette, Mixed Greens, Melted Shallots, Sunny-Up Hen's Egg, & Aged Balsamic Reduction. v. | 17
Add - Sautéed Shrimp | $9
Add - Buttermilk Grilled Chicken | $8

Wild Mushroom Tartine & Tomato Bisque
Forager Mushrooms & Black Garlic Pesto, Toasted Sourdough, Mozzarella, Shaved Radish. With A Roasted Tomato Basil Bisque topped with Gouda Fondue & Aged Balsamic Reduction. | 19

B.COMMON
est. 2019

SOUTHERN COMFORTS

*Day Burger
House-Ground Prime Angus Beef Blend, Muenster, Garlic Aioli, Crisp Greens, Caramelized Onions, Smoky Bacon, & Sunny-Up Hen's Egg On House Brioche, & Truffle & Parm Frites. | 21

Brisket Grilled Cheese
Slow Smoked Angus Brisket On House-Made Sourdough, Muenster Cheese, Bacon, Greens, Pickled Red Onions, Garlic Aioli, Served With A Roasted Tomato Basil Bisque topped with Gouda Fondue & Aged Balsamic Reduction. | 23

Duck Confit Tacos
Crispy Duck Confit, Warm Mitla Tortillas, Shaved Pickled Cabbage & Fresh Micro-Greens, House Giardiniera & Thai Chili Citrus, With Stone Ground Gouda Cheese Grits. | 24

BRUNCH SUPPLEMENTS
Creamed Bacon Collard Greens | 8,
Stone Ground Gouda Cheese Grits | 10,
Wild Mushroom Sauté | 8, Tomato Basil Bisque | 9,
Caesarish Salad | 9, House Salad | 9

= 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

COMMON BRUNCH

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

ZERO PROOF

Sunday Morning Reviver
A vibrant blend of lemon, ginger, agave, turmeric & a pinch of cayenne. | 14

Designated Driver
ISH spiced rum alternative, giffard n/a pineapple, orgeat, & lime. | 13

The Rind Up
Pineapple chilled "tea", ginger, cinnamon, & agave. | 14

Golden Hour
Ritual alternative gin, giffard n/a aperitivo, turmeric brine, & orange. | 13

COFFEE COCKTAILS

Signature Espresso Martini
Vodka, coffee liqueur, house cold brew, & vanilla cold foam. | 16

Notorious P.I.G.
Bacon fat washed bourbon, coffee liqueur, house cold brew, vanilla cold foam, & candied bacon. | 15

Banana Man Brew
Apple brandy, dark rum, cachaca, banana liquor, cream of coconut, house cold brew, & cinnamon. | 15

Coffee With A Shot Of Cynicism #2
Peanut butter fat-washed cinnamon whiskey, cold brew, demerara, lemon, apple bitters, milk clarified. | 15

BEER

Miller High Life Pony | 3 - *seven ounces of palate cleansing goodness for discerning gentle-person.*

Miller Light | 6, Budweiser | 6, Peach State Light Lager | 7,
Michelob Ultra | 6, Michelob Ultra Zero | 6, Lagunitas IPA | 9,
Deschutes King Crispy Pilsner | 8, Bells Two Hearted Ale | 9,
Deschutes FS IPA | 9, Dogfish Sea-Quench Sour | 9,
Blake's American Apple Cider | 8,
Wicked Weed Pernicious IPA | 9,
Wicked Weed Mango Cart Wheat Ale | 9
Back Forty Truck Stop Honey Brown | 9
This list changes, so ask us about what we aren't showing you

BARISTA COFFEE

Flat White - Double shot of espresso & a layer of Velvety steamed milk. | 6

Coffee Vienna - Single shot of espresso topped with whipped cream & dusted with cocoa. | 5.5

Black Eye - Double shot of espresso topped with tusk Ethiopian drip coffee. | 6

Drip - Tusk Ethiopian medium dark roast drip. | 4.5 - *Decaf Available*

SESSIONABLE

Charlie Chaplin
Sloe Gin, apricot, & lime. | 14

Dream Cycle
House made citrus vanilla cordial, soda water, & vanilla cold foam. | 14

Italicus Spritz
Italicus Rosolio di Bergamotto, lemon, sparkling wine, club soda, & olive. | 15

FULL PROOF

My Oh My Mary
Bloody Mary infused vodka, house-made mix, lime, hot sauce, & Worcestershire. | 13

The Pickled Mary
Green hatch chili vodka, house pickled bloody mary mix, lime juice, & hot sauce. | 14

Bacon Old Fashioned
Bacon infused bourbon, bitters, sugar & candied bacon. | 16

Savannah Breeze
Dark rum, white rum, chinola passionfruit liqueur, pomegranate, pineapple, & lime. | 15

Pink Flying Squirrels
Strawberry gin, frais des bois, crème de cacao, coconut cream, lemon juice, rose water, & nutmeg. | 14

Honey Pot
Brown butter bourbon, vanilla liqueur, cinnamon honey simple, cold foam, & orange zest. | 13

Tomato Tomãto
Vodka, clarified tomato brine, blanc vermouth, & olive bitters. | 15

Fresh oysters daily from our raw bar

*RAW BAR OYSTERS (available after 11am)

*House Oyster - Kellum Oysters, ***Eastern Oyster***
A plump, delicate, tender, & slightly salty staple from James River, VA. | 2 each

*Local Oyster - Tybee Oyster Company, ***Salt Bombs***
Full ocean salinity & a good amount of umami ... grassy & anise notes with a light, earthy finish. Grown at the mouth of the Bull River within sight of the Atlantic Ocean. They are polished and shaped by the brisk current and high energy waves rolling-in off Wassaw Sound. | 5 each

*Seasonal Oysters - Daily selections from our Raw Bar Capitan David. These can change daily. | mkt.

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