



COMMON BRUNCH

General Manager / Patrick McLennan & Executive Chef / Sean Freeman
Contemporary creativity & genuine Southern hospitality. Est. 2019

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 honey Gouda cheese sauce, bacon bits, & fresh chives. / 17

*Whipped Fish Dip

Cold whipped seasonal fish dip with cajun aioli & 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

Buttermilk Chicken & Waffle

Crispy, Battered, & Fried Chicken Breast Over A Classic Belgian Waffle, Drizzled With Mushroom Gravy, Fresh Scallions, & Rich Maple Bourbon Syrup. / 23

*Grillades & Grits

Slow-Braised Short Rib folded into Creole Tomato Gravy, over Stone-Ground Gouda Grits, & 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, & 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

SEA

*Red Snapper

Pan-Seared Red Snapper, Chilled Sweet Pea Purée, Lemon Crème Fraîche, Garlic-Ancho Oil, Avocado, & Pineapple Salad. / 23

*Shrimp & Grits

Jumbo White Shrimp, Stone-Ground Gouda Grits, Pancetta Lardons, Shallots, Fresh Red Peppers, Hondashi Aioli & Bay Leaf Oil. / 26

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 Focaccia Croutons, Shaved Parmesan, Pickled Red Onions & Fried Capers. Charred Lemon & Turmeric Hen's Egg v. 🌱 / 18

*Avocado Toast

Toasted Sourdough, Avocado, Goat Cheese, Roasted Beets, Radish, Lemon Vinaigrette, 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

Cinnamon Toast Banané

House Made Cinnamon Rolls, Vanilla Custard, Whipped Vanilla Bean Cream Cheese Mousse, Caramelized Bananas, & Brown Butter Bourbon Fosters Sauce. 🌱 / 19

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, Farmers 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



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, Scofflaw Juice Quest / 9, Dogfish Sea-Quench Sour / 9, Blake's American Apple Cider / 8, Wicked Weed Pernicious IPA / 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 Tomāto

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.

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