



COMMON BRUNCH

est. 2019

Executive Chef / Sean Freeman

Contemporary creativity & genuine Southern hospitality

START HERE

*Smoked Oyster Rockefeller

Plump smoked oysters baked with creamy collard greens, savory pork belly, & Muenster cheese, finished with a delicate sherry vinagre 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

Spiced Apple Hot Cakes

Fluffy velvet hot cakes stacked high, adorned with vanilla bean mousse, Granny Smith apple compote, powdered sugar, and our signature apple cider sauce. (V) / \$16

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

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



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*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. / \$14

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

The Rambler

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

Flightless Bird

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

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

BEER

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

Miller Light \$5, Budweiser \$5, Michelob Ultra \$5, Deschutes King Crispy Pilsner \$7,

Peach State Light Lager \$7, Bells Two Hearted Ale \$7, Scofflaw Juice Quest \$7,

Lagunitas IPA \$7, Dogfish Sea-Quench Sour \$7, Back Forty Truck Stop Honey Brown \$7, Blake's

American Apple Cider \$7 *This list changes, so ask us about what we aren't showing you*

BRUNCH LIFE BOTTOMLESS BRUNCH!

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

Bottomless Mimosas - Classic sparkling white wine & fresh orange juice. / \$12

Bottomless Bruscosas - Sparkling Lambrusco wine & orange juice! / \$12

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