



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 Bacon Lardons, Muenster Cheese, & Aged Sherry Reduction. / 21

Crispy Gouda Grit Croquettes
Stone-Ground Grit Croquettes, Smoked Gouda Mornay Sauce, Crispy Bacon Lardons, & Fresh Chives. / 16

*Whipped Fish Dip
Cold whipped seasonal fish dip with cajun aioli & house-made toasted sourdough. / 15

Brussels Sprouts
Crispy Fried Brussels Sprouts Glazed With Citrus & Thai Chili, Pancetta Lardons, & Red Pepper. / 14

LAND

*Short Rib Benedict
Braised Beef Short Rib Over Warm Buttermilk Biscuits, Sunny Side Up Hen's Eggs, Herb Mascarpone, House Giardiniera & Red Wine Hollandaise. / 23

Buttermilk Chicken & Waffle
Crispy, Battered, & Fried Chicken Breast Over A Classic Belgian Waffle, Drizzled With Mushroom Gravy, Fresh Scallions, & Rich Maple Bourbon Syrup. / 22

*Duck Confit & Sweet Potato Hash
Crispy Duck Confit, Roasted Sweet Potatoes, Caramelized Sweet Onions, Forager Mushroom Sauté, Fresh Peppers, Sunny-Side-Up Hen's Egg & Orange-Gochujang Glaze. / 26

*Smoked Angus Brisket & Grits
Angus Brisket, Creamy Stone-Ground Gouda Grits, Caramelized Sweet Onions, A Sunny-Side-Up Hen's Egg, & Savory Jus. / 24

*Andouille & Gouda Macaroni Au Gratin
Hand-Made Pasta Shells Baked In A Smoked Gouda Mornay Sauce, Cajun Andouille Sausage, Red Peppers, Bacon Lardons, & A Sunny-Side-Up Hen's Egg. / 24

SEA

*Red Snapper
Pan-Seared Red Snapper, Chilled Sweet Pea Purée, Lemon Crème Fraîche, Garlic-Ancho Oil, Avocado, & Pineapple Salad. / 21

*Shrimp & Grits
Jumbo White Shrimp, Stone-Ground Gouda Grits, Pancetta Lardons, Shallots, Fresh Red Peppers, Hondashi Aioli & Bay Leaf Oil. / 25

VEGETARIAN FARE

Sweet Potato Gnocchi
Hand-Rolled Sweet Potato Dumplings, Sweet Corn Nagé, Shaved Asiago, Crispy Leeks, Herb Gremolata & Ancho Chili Oil v.🌱 / 23

*Savvy Frisée Salad
Scarlett Kale, Bitter Frisée, & Spinach, Caesar Dressing. House Cornbread Croutons, Shaved Parmesan, Pickled Red Onions & Fried Capers. Charred Lemon & Turmeric Hen's Egg v.🌱 / 17
Add - Buttermilk Grilled or Fried Chicken / 8

*Avocado Toast
Toasted Baguette, Avocado, Goat Cheese, Roasted Beets, Radish, Lemon Vinaigrette, Shallots, Sunny-Up Hen's Egg, & Aged Balsamic Reduction. v.🌱 / 16
Add - Sautéed Shrimp / \$9
Add - Buttermilk Grilled or Fried Chicken / \$8

Wild Mushroom Tartine & Tomato Bisque
Forager Mushrooms & Black Garlic Pesto, Toasted Sourdough, Muenster Cheese, Shaved Radish. With A Roasted Tomato Basil Bisque 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.🌱 / 18

SOUTHERN COMFORTS

Fried Chicken Sandwich
Southern-Fried Chicken Breast With Black Garlic Pesto, Fresh Mozzarella, Balsamic Glaze, Zesty Asian Giardiniera, Garlic Aioli, & Crisp Greens On House Brioche, & Pickled Pommes Frites. / 17

*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, & Pickled Pommes Frites. / 19

Brisket Grilled Cheese
12 Hour Slow Smoked Angus Brisket On House-Made Sourdough, Muenster Cheese, Bacon, Pickled Red Onions, Garlic Aioli. & Pickled Pommes Frites. / 22

*BRUNCH SUPPLEMENTS - Sweet potato hash / 8
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. / 12

The Rind Up

Pineapple chilled "tea", ginger, cinnamon, & agave. / 13

Golden Hour

Ritual alternative gin, giffard n/a aperitivo, turmeric brine, & orange. / 12

SESSIONABLE

Americano

Aperitivo, sweet vermouth, soda, & lemon. / 13

Maria Maria

Reposado tequila, pimente de espellete, house bloody mary mix, hot sauce & miller high life. / 14

Dream Cycle

House made citrus vanilla cordial, soda water, & vanilla cold foam. / 14

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*

COFFEE COCKTAILS

Signature Espresso Martini

Vodka, coffee liqueur, house cold brew, & vanilla cold foam. / 15

Notorious P.I.G.

Bacon fat washed bourbon, coffee liqueur, house cold brew, vanilla cold foam, & candied bacon. / 14

Banana Man Brew

Apple brandy, dark rum, cachaca, banana liquor, cream of coconut, house cold brew, & cinnamon. / 14

Coffee Coffee Coffee

Bourbon, Montenegro, house cold brew, & cold foam. / 14

FULL PROOF

My Oh My Mary

Bloody Mary infused vodka, house-made mix, lime, hot sauce, & Worcestershire. / 12

The Pickled Mary

Green hatch chili vodka, house pickled bloody mary mix, lime juice, & hot sauce. / 13

Bacon Old Fashioned

Bacon infused bourbon, bitters, sugar & candied bacon. / 15

Savannah Breeze

Dark rum, white rum, chinola passionfruit liqueur, pomegranate, pineapple, & lime. / 14

Pink Flying Squirrels

Strawberry gin, frais des bois, crème de cacao, coconut cream, lemon juice, rose water, & nutmeg. / 13

Honey Pot

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

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