



## 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

### Rosé Strawberry Hot Cakes

Fluffy rose velvet hot cakes stacked high, adorned with vanilla bean mousse, sweet strawberry compote powdered sugar, and our signature Strawberry rosé syrup. (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



# 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. / \$14

### The Notorious P.I.G.

Bacon-infused bourbon, cinnamon honey simple syrup, black walnut, rich cold brew, & a smooth milk foam. / \$13

### Nutty Negroni Twist

Gin, red vermouth, coffee amaro, a hint of Nutella, cold brew, coconut cold foam, clarified for a smooth finish. / \$12

### Coffee Coffee Coffee:

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

### Killer Coffee Buzz

Dark rum, spiced rum, demerara, cold brew, with tropical notes of pineapple, orange, & a coconut cold foam. / \$12

## ZERO PROOF

### No Gin, Just Juice

Wilderton non-alcoholic gin, bright clementine & aromatic cardamom juice. / \$12

### Sunday Morning Reviver

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

## HAND CRAFTED COCKTAILS

### Bacon Old Fashioned

Our legendary bacon-infused bourbon, bitters, sugar, & garnished with candied bacon. A smoky delight. / \$15

### This Is Not A Mimosa

A sophisticated blend of Gin, dry curaçao, fresh lemon & orange juice, simple syrup, & a splash of sparkling wine. / \$13

### The Green Machine

Refreshing Gin, Yellow Chartreuse, cool cucumber juice, lime, & orange bitters. / \$12

### 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, & orange bitters. / \$13

### Pineapple Dream

Genepy alpine liqueur beautifully paired with freshly whipped pineapple juice. Light & dreamy. / \$12

### Lavender & Smoke

An exciting mix of Tequila, Gin, lavender pea tea syrup, fresh lime juice, all enveloped in lavender smoke. / \$14

### The Visitor

house made Origin cold brew, allspice, Angostura bitters, & cola. / \$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 \$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

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\*