



COMMON BRUNCH

est. 2019

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

START HERE

*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

BRUNCH FAVORITES

*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

*Unicorn Fish

Pan-Seared Fillet Of Unicorn Fish, 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

*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

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 - Mimosa Poached 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 Fondu & Aged Balsamic Reduction. v. / 19

Cinnamon Toast Banané

House Made Cinnamon Rolls, Vanilla Custard, Whipped Vanilla Bean Cream Cheese Mousse, Caramelized Bananas, & Brown Butter Bourbon Fosters Sauce. v. / 18

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 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
- Single OP Pork Belly Donut Slide / 8

* = 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. / \$15

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

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, Blake's American Apple Cider / 8, Dogfish Sea-Quench Sour / 9, 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

Bottomless Mimosas - Classic Sparkling White Wine & Fresh Orange Juice. / \$15

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

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

The Rambler

Ritual N/A Gin, Giffard N/A Elderflower, Lemon Juice, Cherry Simple. / \$12

Flightless Bird

ISH Rum-Ish (Non-Alcoholic), N/A Aperitivo, Demerara, Pineapple, & Fresh Lime Juice. / \$11

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 Origin Brazilian Drip Coffee. / 6

Brazil Drip - Origin Brazilian Medium Roast Drip. / 4.5 - Decaf Available

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