



BRUNCH

Served Sunday 11-3pm

**Build a Benedict*

Soft Poached Egg, Hollandaise
English Muffin or Biscuit
Pork Belly, Smoked Salmon, Ham,
or Sausage
\$15

**Avondale Common House Breakfast*

2 Eggs-Any Way, Biscuit
Choice of Fruit, Home Fries, or Grits
Bacon, Sausage, or Ham
\$12

Churro French Toast (vf)

Cinnamon Sugar French Toast
Cream Cheese Icing
Side of Fruit, Home Fries, or Grits
\$14

APPS

**Avocado Toast*

Radish, Purple Cabbage
Soft Poached Egg
\$7

**Salmon Toast*

Shaved Red Onion, Fried Capers
Citrus Cream Cheese
\$8

Classic Biscuits & Gravy

\$7

Yogurt Berry Parfait Bowl (vf)

\$8

Loaded Totchos

Crispy Tots, Bacon, Green Onion
Queso, Sour Cream
\$8

**Fried Green Tomatoes*

Crispy Pork Belly, House Pimento Tomato
Chutney, Micro Greens
\$10

SALADS

Marinated Watermelon BLT

Alabama Watermelon, Local Arugula
Candied Bacon, Shaved Red Onion, Feta
Owl's Hollow Farm Tomatoes, Carrots
Spicy Almonds, Aged Balsamic Vinaigrette
\$8

Common House Chopped (vf)

Cucumber, Tomato, Corn, Avocado
Red Onion Cabbage, & Peppers
Crispy Fried Chick Peas
Mixed Greens, Cusabi Dressing
\$8

Add Grilled Chicken, Salmon or Shrimp \$7

SIDES

McEwen & Sons Cheese Grits \$4 (vf)

Seasonal Mixed Fruit \$4 (vf, gf)

Crispy Home Fries \$4 (vf)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farm raised fish or wild fish.



SANDWICHES

Southern BLT

Crispy Bacon, Local lettuce
Fried Green Tomatoes
House Pimento, Toasted Sourdough
\$9

**Pork Belly, Egg & Cheese*

Braised Pork Belly, Fried Farm Egg
Cheddar, Toasted Sourdough
\$9

DESSERTS

Apple Pie Nachos (vf)

Spiced Apples, Caramel, Candied Pecans
Vanilla Whipped Cream
Cinnamon Sugar Chips
\$8

Sweet Blueberry Biscuits (vf)

Tart Lemon Glaze
Whipped Chantilly Cream
\$7

Buy a round of drinks for the kitchen
\$5

ENTREES

**Common House Shrimp & Grits*
Blackened Shrimp, Andouille Sausage
Peppers, Onions, Scallions
Cheesy Grits
\$17

**Char-grilled Coulotte Steak*
Roasted Sweet Potato Hash
Tossed Salad, Soft Poached Egg
Shaved Red Onion
Common House Steak Sauce
\$20

205-703-9895
www.avondalecommonhouse.com
Follow us on Facebook & Instagram

Executive Chef William Rogers
Sous Chef Jason McGowen

No Reservations
Parties of 6 or more Automatic 20% Gratuity

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