

### APPS

*Reuben Rangoons*  
Corned Beef, Swiss, Sauerkraut  
Russian Dressing  
\$7

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

*Black-Eyed Pea Hummus (vf)*  
Roasted Jalapeno Crema  
Served with Warm Pita  
\$7

*\*Salmon Poke (gf)*  
Sushi Grade Atlantic Salmon  
Edamame, Carrots, Radish, Sushi Rice  
Crispy Shallots, Sambal Cream  
\$11

*Crispy Kung Pao Cauliflower (vf)*  
Crispy Fried Cauliflower, Crushed Cashews, Scallions  
\$7

*Fried Green Tomatoes*  
Crispy Pork Belly, House Made Pimento Cheese  
Tomato Chutney, Micro Greens  
\$10

*Sticky Bourbon Maple Fried Wings (gf)*  
House Buttermilk Dressing  
\$10



*Brunch served Sunday until 3pm*

### Hours

*Tuesday - Thursday 11:00AM - 9:00PM*

*Friday - Saturday 11:00AM - 10:00PM*

*Sunday 11:00AM - 3:00PM*

*Monday - Closed*

**Executive Chef William Rogers**  
**Sous Chef Jason McGowen**

***vf vegetarian friendly & gf gluten free***

*No Reservations*

*Parties of 6 or more Automatic 20% Gratuity*

### SALADS

*Marinated Watermelon BLT (gf)*  
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, gf)*  
Cucumber, Tomato, Corn, Avocado, Red Onion  
Cabbage, & Peppers, Crispy Fried Chick Peas  
Mixed Greens, Cusabi Dressing  
\$8

*Avondale Asian Crunch (vf, v)*  
Edamame, Local Radish, Carrots  
Shiitake Mushrooms, Mandarin Oranges  
Crispy Shallots, Cashews, Romaine  
Sesame Ginger Vinaigrette  
\$8

*Loaded Wedge (gf)*  
Romaine, Tomato, Bacon, Blue Cheese Crumbles,  
Fried Onion, House Buttermilk Dressing  
\$7

*Add Grilled Chicken, Salmon or Shrimp \$7*

### SIDES

French Fries \$3 (vf)

McEwen & Sons Cheese Grits \$4 (vf, gf)

Smoked Mashed Potatoes \$4 (vf)

Battlefield IPA Braised Greens \$3 (vf, gf)

Simple Side Salad \$3 (vf, gf)

Street Corn Relish \$3 (vf, gf)

Veg of the Day \$4

\*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

*Common House Chicken Salad Wrap*

Mixed Greens, Tomato, House Made Chicken Salad  
Sundried Tomato Wrap  
\$8

*\*Pork Belly, Egg & Cheese*

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

*Buffalo Cauliflower Po'boy (vf)*

Buffalo Tossed Crispy Cauliflower  
Lettuce, Tomato, Onion  
House Buttermilk Dressing  
\$10

*\*Chimichurri Steak*

Marinated Beef, Street Corn Relish,  
Cilantro Lime Slaw, Chimichurri, Toasted Roll  
\$10

*\*Common Burger*

1/2lb Patty, Lettuce, Tomato, Onion, Pickles,  
Smoked Mayo  
\$10

*Add Bacon \$1.50 Add Cheese \$1.00*



DESSERTS

*Cast Iron S'mores Dip (vf)*

Melted Milk Chocolate, Toasted Marshmallow  
Graham Cracker  
\$7

*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 (vf, v, gf)*

\$5

*Vegan Meals available upon request*

205-703-9895

[www.avondalecommonhouse.com](http://www.avondalecommonhouse.com)

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ENTREES

*Slow Braised Beef Cheeks (gf)*

Parmesan Parsnip Puree, Haricot Verts  
Charred Tomatoes, Natural Jus  
\$16

*\*Spring Street Shrimp Tacos*

Cilantro Lime Crunchy Slaw, Street Corn Relish  
\$12

*\*Char-Grilled Salmon (gf)*

Purple Mashed Sweet Potatoes, Asparagus  
Roasted Red Peppers, BBQ Maple Glaze  
\$18

*\*Common House Shrimp & Grits (gf)*

Blackened Shrimp, Andouille Sausage  
Cheesy Grits, Peppers, Onions, Scallions  
\$17

*Alabama Grown Veggie Plate (vf)*

Summer Squash Gratin, Haricot Verts  
Charred Tomatoes, Tossed Salad Greens  
House Corn Bread, Smoked Tomato Vinaigrette  
\$15

*Southern Fried Boneless Chicken Breast*

Battlefield IPA Braised Greens  
Smoked Mashed Potatoes, Sawmill Gravy  
\$15

*\*Char-grilled Coulotte Steak*

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

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