

APPS

**Avocado Toast*

Radish, Purple Cabbage

Soft Poached Egg

\$7

**Salmon Toast*

Shaved Red Onion, Fried Capers

Citrus Cream Cheese

\$8

Vegan Beet 'Poke' Bowl (v, vf, gf)

Roasted Local Red Beets

Edamame, Carrots, Radish, Sushi Rice

Crispy Shallots, Sambal Cream

\$9

Classic Biscuits & Gravy

\$7

Loaded Totchos

Crispy Tots, Bacon, Green Onion

Queso, Sour Cream

\$8

**Fried Green Tomatoes*

Crispy BBQ Pork Belly, House Pimento

Tomato Chutney, Micro Greens

\$10



BRUNCH

Served Sunday 11-3pm

Live Music Every Sunday

Try our Bloody Mary Bar!

BRUNCH

**Build a Benedict*

Soft Poached Egg, Hollandaise

English Muffin or Biscuit

Pork Belly, Smoked Salmon, Ham,

or Sausage

\$14

**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

SALADS

Thai Crunch Salad (vf)

Chopped Romaine, Crunchy Slaw

Mandarin Oranges, Red Peppers

Edamame, Shaved Carrots

Cashews, Wonton Strips

Creamy Sesame Soy

\$8

Common House Chopped (vf, gf)

Mixed Greens, Roasted Butternut Squash

Red Onions, Grape Tomatoes, Feta

Radish, Dried Cranberries, Candied Pecans

Whole Grain Mustard Sage Vinaigrette

\$8

Add Grilled Chicken, Salmon or Shrimp \$7

SIDES

McEwen & Sons Cheese Grits \$4 (vf)

Seasonal Mixed Fruit \$4 (vf, gf)

Garlic Herb Breakfast Potatoes \$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 BBQ Pork Belly, Fried Farm Egg
Cheddar, Smoked Mayo
Toasted Sourdough
\$10

**Chimichurri Steak Breakfast Burrito*

Marinated Beef, Street Corn Relish
Scrambled Egg, Potato Hash
Flour Tortilla, Queso
\$15

205-703-9895

www.avondalecommonhouse.com

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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

(gf, vf, v)

\$5

Executive Chef William Rogers

Sous Chef Jason McGowen

ENTREES

**Common House Shrimp & Grits*

Blackened Shrimp, Grilled Leeks
McEwen & Sons Cheese Grits
Andouille Sausage, Scallions
Smoked Tomato Vinaigrette
\$18

Vegan BBQ Tofu Quinoa Bowl (v, vf, gf)

Roasted Butternut Squash, Quinoa
Charred Tomatoes, Grilled Asparagus
Radish, Crispy Onions, Spicy Almonds
BBQ Maple Glaze
\$15

Reservations for parties of 8 or more

Parties of 6 or more Automatic 20% Gratuity

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