

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

Crispy Kung Pao Cauliflower (vf)

Crispy Fried Cauliflower, Crushed Cashews, Scallions
\$7

Fried Green Tomatoes

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

Sticky Bourbon Maple Fried Wings (gf)

House Buttermilk Dressing
\$10

Reservations for Parties of 8 or more

Parties of 6 or more Automatic 20% Gratuity

205-703-9895



BOWLS

**Salmon Poke (gf)*

Sushi Grade Atlantic Salmon
Edamame, Carrots, Radish, Sushi Rice
Crispy Shallots, Sambal Cream
\$11

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

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

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

Roasted Local Red Beets
Edamame, Carrots, Radish, Sushi Rice
Crispy Shallots, Sambal Cream
\$9

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

SALADS

Baby Arugula (vf, gf)

Apples, Shaved Fennel, Red Onion
Watermelon Radish, Spiced Almonds, Goat Cheese
Aged Balsamic Vinaigrette
\$8

Common House Chopped (vf, gf)

Mixed Greens, Roasted Butternut Squash
Red Onions, Grape Tomatoes
Radish, Dried Cranberries, Candied Pecans, Feta
Whole Grain Mustard Sage Vinaigrette
\$8

Thai Crunch Salad (vf)

Chopped Romaine, Crunchy Slaw, Edamame
Shaved Carrots, Mandarin Oranges, Red Peppers
Roasted Cashews, Wonton Strips
Creamy Sesame Soy
\$8

Classic Chopped Caesar

*Chopped Romaine, Shaved Parmesan
Garlic Herb Croutons
Classic Creamy Caesar Dressing*
\$7

Add Grilled Chicken, Salmon or Shrimp \$7

www.avondalecommonhouse.com

*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 Southern Chicken

Fried Boneless Chicken Breast, Bacon, Cheddar
Tomato, Pickles, Smoked Mayo
Greens tossed in a Green Onion Mustard Vinaigrette
\$11

**Pork Belly, Egg & Cheese*

Braised BBQ Pork Belly, Fried Farm Egg, Cheddar
Smoked Mayo, Toasted Sourdough
\$10

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
\$11

**Common Burger*

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

Add Bacon \$1.50 Add Cheese \$1.00

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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 (vf, v, gf)

\$5

*Live Music Every Tuesday night and Sunday Brunch
v vegan, vf vegetarian friendly & gf gluten free*

Hours

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

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

Sunday 11:00AM - 3:00PM

Monday - Closed

Brunch served Sunday until 3pm

Executive Chef William Rogers
Sous Chef Jason McGowen

ENTREES

Slow Braised Beef Cheeks (gf)

Smoked Mashed Potatoes, Haricot Verts
Charred Tomatoes, Natural Jus
\$17

**Spring Street Shrimp Tacos*

Cilantro Lime Crunchy Slaw, Street Corn Relish
\$12

**Char-Grilled Salmon (gf)*

Butternut Squash Sage Risotto, Grilled Asparagus
Roasted Red Peppers, Mustard Cream
\$19

**Common House Shrimp & Grits (gf)*

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

Alabama Grown Veggie Plate (vf)

Roasted Cauliflower Gratin, Haricot Verts
Charred Tomatoes, Tossed Salad Greens
House Corn Bread, Tomato Vinaigrette
\$15

Southern Fried Boneless Chicken Breast

McEwen & Sons Cheese Grits
Braised Turnip Greens
Tarragon Dijon Cream
\$16

**Char-grilled Coulotte Steak*

Parmesan Crusted Cauliflower Gratin
Roasted Balsamic Brussels Sprouts
Roasted Red Peppers, Mushroom Demi
\$20

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