

APPS

Fried Oysters

Gulf Coast Oysters, Sweet Potato Puree
Horseradish Cream
\$12

Loaded Totchos

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

Classic Hummus (vf, v)

Baby Arugula Pesto
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

Common House 'Carnitas' Bowl (v, vf, gf)

Vegan Jackfruit or Cumin Braised Pork
Saffron Rice, Cilantro Lime Carrot Slaw
Heirloom Tomatoes, Shaved Radish, Pico de Gallo
Vegan Salsa Verde Crema
\$14

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)

Braised Turnip Greens \$3 (vf, gf)

Simple Side Salad \$3 (vf, gf) Side Caesar \$4

Veg of the Day \$4

Sweet Potato Mash \$4

SALADS

Marinated Watermelon BLT (vf, gf)

Alabama Watermelon, Local Arugula
Candied Bacon, Red Onion, Feta, Tomatoes
Carrots, Spicy Almonds
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, 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

Scoop Chicken Salad \$6

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

Bacon Jam, Local Lettuces
Owl's Hollow Farm Steak Tomatoes, Basil Mayo
Toasted Sourdough
\$9

Common House Chicken Salad Wrap

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

Buffalo Cauliflower Po'boy (vf)

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

Cuban

Cumin Braised Pork, Ham, Pickles, Swiss,
Cubano Mustard, Hoagie Roll
\$10

**Common Burger*

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

Add Bacon \$1.50 Add Cheese \$1.00

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



DESSERTS

S'mores Pot De Crème (vf)

Milk Chocolate Custard, Graham Cracker Crust
Toasted Marshmallows
\$7

Apple Pie Nachos (vf)

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

Bruleed Banana Pudding (vf)

Classic Banana Pudding, Homemade Vanilla Cookies
Bruleed Bananas
\$7

Buy a round of drinks for the kitchen (vf, v, gf)

\$5

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 Pork Cheeks (gf)
Sweet Potato Puree, Haricot Verts
Charred Tomatoes, Natural Jus
\$17

**Spring Street Shrimp Tacos*

Cilantro Lime Crunchy Slaw, Pico de Gallo
Salsa Verde Crema
\$12

**Char-Grilled Salmon (gf)*

Local Steak Tomatoes, Mixed Greens
Marinated Cucumber Field Pea Relish
Baby Arugula Pesto
\$19

**Common House Shrimp & Grits (gf)*

Blackened Shrimp, McEwen & Sons Cheese Grits
Andouille Sausage, Scallions, Charred Tomatoes
Smoked Tomato Vinaigrette, Fried Egg
\$18

Common House Veggie Plate (vf)

Marinated Cucumber Field Pea Tomato Stack
Fingerling Potatoes, Baby Carrots, Grilled Asparagus
Cornbread, Mixed Greens, Tomato Vinaigrette
\$15

Southern Fried Boneless Chicken Breast

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

**Char-grilled Coulotte Steak*

Roasted Fingerling Potatoes, Grilled Asparagus
Baby Carrots, Charred Tomatoes, Steak Sauce
\$20

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