

### 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)*

Herb Olive Oil  
Warm Pita  
\$7

#### *Crispy Kung Pao Cauliflower (vf)*

Crispy Fried Cauliflower, Crushed Cashews, Scallions  
\$7

#### *Fried Green Tomatoes*

Citrus Blue Crab Relish, Micro Greens  
Stone Ground Mustard Cream  
\$12

#### *Sticky Bourbon Maple Fried Wings (gf)*

House Buttermilk Dressing  
\$10

**Reservations for Parties of 6 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

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

### SALADS

#### *Marinated Watermelon BLT (vf, gf)*

Alabama Watermelon, Local Arugula  
Candied Bacon, Red Onion, Feta, Tomatoes  
Carrots, Spicy Almonds  
Aged Balsamic Vinaigrette  
\$9

#### *Common House Chopped (vf, gf)*

Charred Asparagus, Squash, Zucchini, Tomato  
Roasted Corn, Mixed Greens, Parmesan  
Spiced Pecans  
Red Wine Vinaigrette  
\$9

#### *Asian Crunch Salad (v, vf)*

Mixed Greens, Edamame, Radish, Carrots  
Cabbage, Pickled Red Onion, Shiitake Mushrooms  
Cashews, Crispy Onion  
Sesame Ginger Vinaigrette  
\$9

#### *Grilled Peach Arugula Salad (vf, gf)*

Tomato, Cucumber, Red Onion, Blueberries  
Salted Walnuts, Balsamic Glaze, Goat Cheese  
Citrus Basil Vinaigrette  
\$9

*Add Grilled Chicken, Salmon or Shrimp \$7  
Scoop Chicken Salad \$6*

**[www.avondalecommonhouse.com](http://www.avondalecommonhouse.com)  
Follow us on Facebook & Instagram**

\*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

\$11

*Chimichurri Steak Sandwich*

Marinated Steak, Cilantro Lime Slaw

Pico de Gallo, Hoagie Roll

\$11

*\*Common Burger*

1/2lb Patty, Lettuce, Tomato, Onion, Pickles,

Smoked Mayo

\$10

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

**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

\$8

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

\$5

### SIDES

French Fries \$3 (vf)

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

Braised Turnip Greens \$3 (vf, gf)

Simple Side Salad \$3 (vf, gf)

Veg of the Day \$4

Parmesan Mash \$4

### ENTREES

*Slow Braised Beef Cheeks (gf)*

Parmesan Mashed, Broccolini

Grilled Carrots, Red Onion, Mushroom Thyme Demi

\$18

*\*Spring Street Shrimp Tacos*

Cilantro Lime Crunchy Slaw, Pico de Gallo

Salsa Verde Crema

\$12

*\*Char-Grilled Salmon (gf)*

Summer Succotash, Baby Arugula

Shaved Radish, Citrus Basil Vinaigrette

\$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)*

Summer Succotash, Shaved Radish, Baby Carrots

Fingerling Potatoes, Grilled Asparagus

Mixed Greens, Smoked Tomato Vinaigrette

\$16

*Southern Fried Boneless Chicken Breast*

McEwen & Sons Cheese Grits

Braised Turnip Greens

Whole Grain Mustard Cream

\$16

*\*Char-grilled Coulotte Steak*

Roasted Fingerling Potatoes, Grilled Asparagus

Baby Carrots, Charred Tomatoes, Steak Sauce

\$20

\*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.

\*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.