

APPS

**Fried Oysters*

Gulf Coast Oysters, Smokey Cabbage Slaw
Horseradish Cream
\$12

Loaded Totchos

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

Classic Hummus (vf, v)

Herb Olive Oil
Warm Pita
\$8

Crispy Kung Pao Cauliflower (vf)

Crispy Fried Cauliflower, Crushed Peanuts
Scallions
\$8

**Fried Green Tomatoes*

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

Sticky Bourbon Maple Fried Wings (gf)

House Buttermilk Dressing
\$11



BOWLS

**Salmon Poke (gf)*

Sushi Grade Atlantic Salmon
Edamame, Carrots, Radish, Sushi Rice
Crispy Shallots, Sambal Cream
\$12

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

Vegan Jackfruit or Cumin Braised Pork
Saffron Rice, Crunchy Slaw
Diced Tomatoes, Shaved Radish
Vegan Salsa Verde Crema
Pico de Gallo
\$15

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

Roasted Local Red Beets
Edamame, Carrots, Radish, Sushi Rice
Crispy Shallots, Sambal Cream
\$10

SALADS

Marinated Watermelon BLT (gf)

Alabama Watermelon, Local Arugula
Candied Bacon, Red Onion, Feta, Tomatoes
Carrots, Spicy Almonds
Aged Balsamic Vinaigrette
\$11

Classic Caesar

Chopped Romaine, Shaved Parmesan
Garlic Herb Croutons
Caesar Dressing
\$11

Asian Crunch Salad (v, vf)

Mixed Greens, Edamame, Radish, Carrots
Cabbage, Pickled Red Onion
Peanuts, Crispy Onion
Sesame Ginger Vinaigrette
\$11

Loaded Wedge (gf)

Romaine, Tomato, Bacon, Red Onion
Blue Cheese Crumbles
House Buttermilk Dressing
\$11

Add Grilled Chicken, Salmon or Shrimp \$8
Scoop Chicken Salad \$6

v vegan, vf vegetarian friendly, & gf gluten free

Parties of 6 or more Automatic 20% Gratuity

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

Sweet Onion Bacon Jam, Local Lettuces
Steak Tomatoes, Basil Mayo
Toasted Sourdough
\$10

Common House Chicken Salad Wrap

Mixed Greens, Tomato
House Made Chicken Salad
Sundried Tomato Wrap
\$10

Buffalo Cauliflower Po'boy (vf)

Buffalo Tossed Crispy Cauliflower
Lettuce, Tomato, Onion
House Buttermilk Dressing, Soft Hoagie
\$12

Chimichurri Steak Sandwich

Marinated Steak, Crunchy Slaw
Pico de Gallo, Hoagie Roll
\$12

**Common Burger*

1/2lb Patty, Lettuce, Tomato, Onion, Pickles,
Smoked Mayo
\$12

Add Bacon \$1.50 Add Cheese \$1.00
Make it a Double \$5

**Spring Street Shrimp Tacos*

Crunchy Slaw, Pico de Gallo
Salsa Verde Crema
\$14



SIDES

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

Braised Turnip Greens \$3 (vf, gf)

Roasted Brussels Sprouts \$5

Simple Side Salad \$3 (vf, gf)

French Fries \$3 (vf)

Veg of the Day \$4

Executive Chef William Rogers
Sous Chef Jason McGowen

ENTREES

**Grilled Boneless Pork Loin (gf)*

Parmesan Parsnip Potato Puree
Brussels Sprouts, Roasted Red Peppers
Balsamic Glaze
\$18

**Blackened Gulf Shrimp*

Roasted Poblano Sweet Corn Couscous
Baby Arugula, Cilantro Lime Crema
\$19

**Char-Grilled Salmon (gf)*

Butternut Squash Sage Risotto
Haricot Verts, Charred Tomatoes
Herb Honey Glaze
\$20

Blackened Cauliflower Steak (vf, gf)

Parmesan Parsnip Potato Puree
Roasted Brussels Sprouts, Charred Tomato
Baby Arugula, Smoked Tomato Vinaigrette
\$17

Southern Fried Boneless Chicken Breast

McEwen & Sons Cheese Grits
Braised Turnip Greens
Whole Grain Mustard Cream
\$17

**Char-grilled Coulotte Steak (gf)*

Herb Roasted Fingerling Potatoes
Haricot Verts, Butternut Squash
Charred Tomatoes, House Made Steak Sauce
\$22

**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.