

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, Sesame Seeds
\$12

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
\$15

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

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

**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
\$10

Fig & Goat Cheese Salad (vf, gf)

Breezy Point Farm Figs, Roasted Eggplant
Salted Walnuts, Heirloom Tomatoes
Carrots, Mixed Greens
Raspberry Champagne Vinaigrette
\$10

Asian Crunch Salad (v, vf)

Mixed Greens, Edamame, Radish, Carrots
Cabbage, Pickled Red Onion, Shiitake Mushrooms
Cashews, Crispy Onion, Sesame Seeds
Sesame Ginger Vinaigrette
\$10

Grilled Peach Arugula Salad (vf, gf)

Tomato, Cucumber, Red Onion, Blueberries
Salted Walnuts, Balsamic Glaze, Goat Cheese
Citrus Basil Vinaigrette
\$10

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

**www.avondalecommonhouse.com
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*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

\$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, Cilantro Lime 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

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

\$19

**Spring Street Shrimp Tacos*

Red Wine Vin Crunchy Slaw, Pico de Gallo

Salsa Verde Crema

\$13

**Char-Grilled Salmon (gf)*

Summer Succotash, Baby Arugula

Shaved Radish, Citrus Basil Vinaigrette

\$20

**Common House Shrimp & Grits (gf)*

Blackened Shrimp, McEwen & Sons Cheese Grits

Andouille Sausage, Scallions, Charred Tomatoes

Smoked Tomato Vinaigrette, Fried Egg

\$19

Common House Veggie Plate (vf, v)

Summer Succotash, Shaved Radish, Baby Carrots

Fingerling Potatoes, Grilled Asparagus

Mixed Greens, 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*

Roasted Fingerling Potatoes, Grilled Asparagus

Baby Carrots, Charred Tomatoes, Steak Sauce

\$22

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