

### 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 Cashews,  
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

**v vegan, vf vegetarian friendly, & gf gluten free**

**Parties of 6 or more Automatic 20% Gratuity**



### 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, Cilantro Lime Carrot Slaw  
Heirloom 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

#### *Pozole Verde (gf)*

*Vegan Jackfruit or Cumin Braised Pork*  
Carrots, Cilantro, Pico de Gallo, Tortilla  
Salsa Verde Crema  
\$13

### SALADS

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

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

#### *Roasted Sweet Potato Quinoa Salad (v, vf, gf)*

Mixed Greens, Red Onion, Tomato  
Dried Cranberries, Spiced Pecans  
Whole Grain Mustard Sage Vinaigrette  
\$11

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

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

#### *Common Wedge Salad (gf)*

Romaine, Red Onion, Tomato  
Crispy Bacon, Bleu Cheese Crumbles  
House Made Buttermilk Ranch  
\$11

*Add Grilled Chicken, Salmon or Shrimp \$8*

*Scoop Chicken Salad \$6*

**[www.avondalecommonhouse.com](http://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*

Sweet Onion Bacon Jam, Local Lettuces  
Grateful Acres 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*

*Make it a Double \$5*

### *\*Spring Street Shrimp Tacos*

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



## 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

Roasted Brussels Sprouts \$5

**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  
La Bella 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

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