

# THE COMMON TABLE



## CAN I KICK IT

**BUTTERMILK BISCUIT FRIED CHICKEN SLIDERS | 9**  
Honey jalapeño jelly

**THREE LITTLE PIGS | 9**  
3 different local sausage kolaches

**GREEK YOGURT & FRESH FRUIT PLATE | 8**  
With yogurt & honey

**WHISKEY-BUTTERED PRETZEL BITES | 9**  
Dusted with cinnamon sugar & cream cheese icing

## THINK GREEN

**FRIED CHICKEN COBB | 15**  
Battered chicken, chopped greens, Applewood-smoked bacon, semi-dried tomato, avocado, boiled egg, gorgonzola dolce & red wine vinaigrette

**CHICKEN CAESAR | 13**  
Romaine hearts, parmesan crisp, & house Caesar dressing

**HOUSE | 7**  
Mixed greens, shaved carrots, tomato, cucumber, radish, & mimosa dressing

## STRICTLY BUSINESS

**CLASSIC BENEDICT | 12**  
Toasted English muffin, Canadian bacon, poached eggs, hollandaise & breakfast potatoes

**BREAKFAST FLAT BREAD | 12**  
Applewood smoked bacon, scrambled eggs, cheese, peppers, onions & white gravy

**BCT | 13**  
Grilled sourdough, scrambled eggs, cheddar and provolone cheese, choice of chorizo, bacon, or sausage with tomato & breakfast potatoes

**BREAKFAST WRAP | 13**  
Flour tortilla, scrambled eggs, ranchero sauce, cheddar cheese, choice of chorizo, bacon, or sausage with breakfast potatoes

**GRILLED CHEESE | 13**  
Roasted pork loin, smoked cheddar, provolone, mozzarella, parmesan, sourdough, marinara dipping sauce & breakfast potatoes

**THE HANGOVER BURGER | 15**  
Applewood-smoked bacon, tomato, beer cheese fondue, sunny side up egg, on a buttery toasted croissant bun with breakfast potatoes

**CHEF'S BREAKFAST TACOS | 12**  
Always changing, so just ask. Comes with breakfast potatoes

**CHICKEN FRIED RIBEYE | 17**  
Black pepper gravy, scrambled eggs, breakfast potatoes & toast

**SHORT RIB HASH | 16**  
Braised short rib, spicy potatoes, peppers, onions, sunny side egg & smoked gouda béchamel

**BLACKENED CHICKEN | 15**  
Cheddar grits, eggs over easy, blackened chicken & Cajun hollandaise

**VEGGIE GARDEN OMELETTE | 10**  
Mixed veggies & egg whites with breakfast potatoes

**BREAKFAST SCHNITZEL | 15**  
Breaded schnitzel topped with over easy egg, bacon & a sweet jalapeño sauce & served with breakfast potatoes

**THE ORIGINAL WAFFLE | 10**  
Plain greatness  
Add fresh strawberries & cream for \$2

**CHICKEN & WAFFLES | 15**  
Fresh waffle, fried chicken fingers, Frank's hot sauce & syrup

## ANTE UP All side items - \$6

APPLEWOOD-SMOKED BACON	ENGLISH MUFFIN
SAUSAGE PATTY	BREAKFAST POTATOES
CHEDDAR GRITS	EGGS
	WAFFLE

## HAIR OF THE DOG

**MIMOSA TOWER | LIL KIM 25 | BIGGIE 40**  
Fresh OJ & sparkling wine *\*Make Tropical for 5*

**GANGSTA'S PARADISE | 35**  
Tequila, Triple Sec, fresh lime and lemon juice, 7-Up, Bottle of Blue Raspberry MD 20/20 (Serves 6)

**2 LIVE BREW | 12**  
Elijah Craig Bourbon, Mr. Black Cold Brew Coffee liqueur, chocolate bitters

**BOTTLE O' BOONE'S | 12**  
Bottle of Boone's Farm Strawberry Hill Wine

**5 ON IT | 10**  
Vodka, Gin, Whiskey, Rum, Triple Sec, topped w/ fresh pineapple juice and OJ

**IRISH COFFEE | 9**  
Jameson, Bailey's & coffee

**UNCOMMON BLOODY MARY | 7/35**  
Vodka, fresh lime, Zing Zang, dash of cayenne & Tajin rim

**MICHELADA | 9**  
Fresh lime juice, celery bitters, Sriracha & bloody mary mix

**TURN-TINI | 11**  
Ketel One Vodka, Triple Sec, sweet vermouth, fresh OJ, topped with champagne

**COMMON TABLE PUNCH | 45**  
Bulleit Rye, strawberry purée, lemon juice, Segura Viudas Cava & fresh fruits (Serves 6)

**SUMMER BEER | 10**  
Wheat beer with choice of Skyy Grapefruit or Citrus Vodka

## SHOTS! SHOTS! SHOTS!

**BREAKFAST SHOT | 8**  
Jameson, Butterscotch Schnapps, fresh OJ, garnished with slice of bacon

**BLACKOUT SHOT | 9**  
Kruto Vodka, Mr. Black Cold Brew Coffee liqueur, soda water, over ice with two straws

**WALK OF SHAME | 10**  
Amaretto and Southern Comfort, Avery Lager back with a splash of OJ

**HANGOVER HELPER | 2**  
Pedialyte, served chilled, straight up, or added on the side to any drink

## HOT IN HERRE

ESPRESSO   3.5/5.5	AMERICANO   5.5
LATTE   5.5	HOT CHOCOLATE   4
CAPPUCCINO   5.5	

## CHECK YO SELF BEFORE YOU WRECK YO SELF!

\$2 Charge for Split Plate  
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



Parties of 6 or more will have an added gratuity of 18%. \$3 Charge For Split Plate, To-Go and In-House.  
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Liquid Swords

**WATER LILY | 12**  
Zephyr, Aperol, Lime Juice, Plum Bitters

**HOLIDAY SMASH | 13**  
Sagamore Rye, Mixed Berry Tea Syrup, Cranberry Juice, Ginger Ale

**SOUTH OF THE BORDER | 12**  
Espolon Blanco, Ancho Reyes, Chipotle Syrup, Lime Juice, Chili Bitters

**NOT SO OLD FASHIONED | 14**  
Longbranch, Amaro Nonnino, Turbinado Syrup, Angostura Bitters

**LEMONBERRY MULE | 12**  
Ketel One Family Made Vodka, Gosling's Ginger Beer, Fresh Lemon, Fresh Blueberries

BUBBLES

**RUFFINO PROSECCO | 10/39**  
Italy – Bouquet is bursting with fruit notes, apples, pear and citrus

**PERRIER JOUET GRAND BRUT | 99**  
France – Delicate and balanced brut champagne, with crisp acidity, Meyer lemon and tropical fruit flavors with a honey and brioche toast frame

**ACE OF SPADES | 299**  
Champagne – Complex, full-bodied, fresh & lively, racy fruit character

**NICOLAS FEUILLATE PALMES D'OR | 275**  
France – Endless notes of fine honey, bees wax, dried fruits and tropical fruits

CHARDONNAY

**FOLIE À DEUX | 10/39**  
Sonoma – Bright with notes of pear, apple, pineapple, apricot, nutmeg and vanilla

**ST. FRANCIS CHARDONNAY | 11/44**  
Sonoma, CA – This bright and balanced Chardonnay has aromas of tropical fruit, mango peel, peach and honey

**TRUE MYTH CHARDONNAY | 9/34**  
Edna Valley – Flavors of beautiful tropical fruit with mineral undertones

SAUVIGNON BLANC

**POMELO | 10/40 ON TAP**  
California – Fragrant white blossoms and ripe citrus notes. Crisp and refreshing

**MOHUA | 11/44**  
New Zealand – Notes of passionfruit, gun smoke, pink grapefruit and fresh cut herbs

INTERESTING WHITES

**BENVOLIO PINOT GRIGIO | 8/32**  
Italy – Crisp wiht notes of peach, almond and freash flowers

**CHARLES & CHARLES RIESLING | 8/32**  
Washington – Crisp and clean with stone fruit and floral notes

**TERRA D'ORO MOSCATO | 10/40**  
California – Aromas of perfumed peach blossom and fresh honeysuckle flowers

**SMOKE & MIRRORS | 13**  
Convite Mezcal, Espolon Blanco, Lemon Juice, Rosemary Syrup, Ginger Bitters

**RISE & GRIND | 14**  
Grey Goose, Irishman Irish Cream, Espresso, Turbinado Syrup

**SKINNY MARGARITA | 12**  
Patron Silver Tequila, Lime, Agave & Soda

**CROWN FOR A KING | 11**  
Crown Royal, Lemon Juice, Mixed Berry Tea Syrup, Ginger Ale

CABERNET SAUVIGNON

**JOEL GOTT | 10/40 ON TAP**  
California - Aromas of bright red fruit, black cherry and blackberry with notes of clove and vanilla

**FORTRESS | 14/55**  
Sonoma – Aromas of dark fruit, mocha and baking spices

**SILVER PALM CABERNET | 11/44**  
California – Aromas of sweet cherries, cassis, blackberries, cigar box and spicy oa

PINOT NOIR

**MEIOMI | 13/52 ON TAP**  
Santa Barbara County – Aromas of bright strawberry and jammy fruit, mocha, and vanilla

**SEAGLASS PINOT NOIR | 10/40**  
Monterey – Approachable and bright, rich red fruit compote on the palate; accentuated by soft & silky tannins

**BAILEYANA FIREPEAK PINOT NOIR | 12/46**  
Edna Valley – Supple tannins with dark fruit, blueberry, mocha and cola flavors

INTERESTING REDS

**ANGOVE FAMILY CREST SHIRAZ | 12/48**  
McLaren Vale – Deep red with purple hues. Spice, pepper, red cherry and black chocolate aromas

**THE SHOW MALBEC | 9/36**  
Argentina- Deep red, almost purple with aromas of concentrated black fruits and cigar box

**COMPLICATED RED BLEND | 13/52**  
Central Coast – Light and fresh, dark strawberries meet with wet gravel and dried earth

**SEVEN DEADLY ZINS ZINFANDEL | 11/44**  
Lodi, CA – Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes

**NAPA CELLARS MERLOT | 15/45**  
Napa – Aromas of dark fruit, rich black cherry, blackberry, red plum and violet

FOR THE GROUP

**SKITTLES SANGRIA | 8 | PITCHER 30**  
Traditional Sangria, Fresh Fruit & Skittles Candy

**COMMON TABLE PUNCH | 45**  
Bulleit Rye, Strawberry Purée, Lemon, Segura Viudas Cava & Fresh Fruit

**THE FOUNTAIN OF YOUTH | 45 | GROWLER 65**  
Segura Cava, Grey Goose, St. Germaine

**R&D INFUSIONS**  
A selection of different liquors, infused with various fresh fruits and spices. These are always changing, so ask your server what's currently available.

ROSE

**POMELO ROSÉ | 9/36 ON TAP**  
California – Blossoms on the nose, framed by melon, strawberries and stone friui

**BELLE GLOS PINOT NOIR | 65**  
Santa Barbara – Bright ruby red with fresh, vibrant aromas of wild blackberry, raspberry jam and cedar box accented by rich floral notes

**PRISONER RED BLEND | 75**  
Napa – Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, & vanilla

**CAKEBREAD CHARDONNAY | 95**  
Napa – Bright, creamy, golden apple, white peach, pear & melon aromas, with hints of mineral, yeast & introduce rich, full-bodied, apple, pear & melon flavors

**NEYERS CHARDONNAY | 65**  
Carneros – Subtle but irresistible aromas of pear and white flowers persist on the palate, along with lemon, quince, tangerine blossom, and defined salinity

**SILVER OAK CABERNET | 125**  
Alexander Valley – Aromas of vanilla, cassis and sage fill the glass, revealing the influence of American oak barrel aging

**DALLA VALLE COLLINA CABERNET | 230**  
Napa – Made with hillside fruit this wine shows great structure and length. Aromas of fresh raspberries, nutmeg, vanilla and toasty oak

**CAYMUS CABERNET | 175**  
Napa – Deep purple-black in color, lifted crème de cassis, violets & chocolate box notes plus hints of lilacs, raspberry leaves, anise & cardamom

**DARIOUSH CABERNET | 300**  
Napa – Full bodied, the palate has a firm, grainy texture and a lively line carrying spicy blackberry preserves flavors to a nice long finish

Daily Happenings

Monday

**POUR MAN'S BEER DINNER**  
4 COURSES + 4 BEER PAIRINGS = \$29  
A NEW MENU PREPARED EACH WEEK

Tuesday

**ALL DAY HAPPY HOUR SPECIALS**

Wednesday

**LIVE TRIVIA STARTING AT 7PM**

Thursday

**HALF OFF BOTTLES OF WINE**

Saturday

**HIP HOP BRUNCH 10AM-3PM**  
\$3 MIMOSAS, \$7 BLOODY MARYS

Sunday

**HIP HOP BRUNCH 10AM-3PM**  
\$3 MIMOSAS, \$7 BLOODY MARYS

**FREE LIVE MUSIC**  
EVERY FRIDAY & SATURDAY  
STARTING AT 10:00PM!



FRISCO

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