

# Common Pub Brunch

## Saturday 10 am to 3 pm

### BISCUITS AND GRAVY

HOUSE MADE BISCUIT. LAMB CHORIZO GRAVY. FRIED EGG. PICKLED JALAPEÑO. \$9

### RED FLANNEL HASH

ROASTED BEETS. POTATOES. PICKLED RED ONION. ARUGULA. POACHED EGG. \$8

### THE CLASSIC

TWO EGGS. TOAST. POTATOES. CHOICE OF MEAT. \$7

### PAIN PURDUE

TEXAS TOAST. CUSTARD ROYALE. BOURBON CARAMEL. \$9

### MUSHROOM OMELETTE

CONFIT MUSHROOMS. GOAT CHEESE. ARUGULA. \$8

### MEAT TORNADO

OMELETTE WITH BACON. HAM. SAUSAGE. PORK BELLY. AMERICAN CHEESE. \$9

### DEVILED EGGS OF THE DAY \$6

### BEET CURED SALMON

HOUSE MADE DILL BAGEL. CREAM CHEESE. ONION. CUCUMBER. \$8

### BONE 'N EGGS

ROASTED MARROW. TWO EGGS. POTATOES. TOAST. BACON JAM. \$12

### BREAKFAST SAMMY

PORK BELLY. AMERICAN CHEESE. FRIED EGG. \$8

### NOODLES

HAND CUT BACON. POACHED EGG. RAMEN. TONKATSU. SCALLION. PICKLED RED ONION. JALAPENO. \$11

### SHORT RIBS AND EGG

BRAISED SHORT RIB. TOMATO. FRIED EGG. POTATOES. \$11