

# BRUNCH

## SHARE

### CHARCUTERIE BOARD 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, beer grain mustard, crusty bread

### TRUFFLE FRIES 11 **GF**

Roasted garlic aioli

### SMOKED SALMON PLATTER 27

Bagels, smoked salmon, Boursin cheese, capers, red onion, salmon roe

### BURRATA 22 **V**

Seasonal stone fruit, hot honey, lemon oil, basil, mint, almond dukka, candied jalapenos, grilled bread

## SALADS

### FRUTA LOCA 18 **V**

Mango, pineapple, cantaloupe, kiwi, lime, watermelon, tajin, Chamoy, pepitas, coconut

### THE CHOP 18

Romaine, hard boiled eggs, green onions, red onions, bacon, corn, tomatoes, radish, Ravigote dressing, cheesy bread  
*add chicken +10 | salmon\* +9 | snapper\* +13 | shrimp\* +11*

### HOUSE CAESAR 15 **V**

Romaine, baby kale, heirloom tomatoes, Parmesan, crispy capers  
*add chicken +10 | salmon\* +9 | snapper\* +13 | shrimp\* +11*

## BENEDICTS

### CLASSIC\* 19

English muffin, Canadian bacon, poached eggs, Hollandaise, seasoned potatoes

### ROYALE\* 25

Smoked salmon, crispy capers, Hollandaise, salmon roe, arugula salad



## HANDHELDS

### BROKEN YOLK BRISKET SANDWICH\* 18

Two eggs over easy, brisket, sourdough toast, Cheddar cheese, spicy ketchup, bacon, seasoned potatoes

### BRUNCH TACOS 18

Flour tortillas, braised beef, scrambled egg, cotija, pico, salsa verde, lime crema

### TURKEY CLUB 18

Multigrain bread, roasted turkey, roasted garlic aioli, bibb lettuce, heirloom tomato, avocado, red onion, bacon, French fries  
*Upgrade to Truffle Fries +4*

### UNCOMMON BURGER 24

Pressed prime burger, toasted brioche, Swiss cheese, bacon, guava aioli, lettuce, tomato, onion, house pickles, French fries  
*Make it Impossible +5*  
*Upgrade to Truffle Fries +4*

### BLACKENED SNAPPER SANDWICH\* 25

Slaw, remoulade, house pickles, brioche bun, French fries

## MAINS

### HAM & CHEESE OMELET\* 17 **GF**

Three-eggs omelet, Gruyere, ham  
*Egg whites available upon request*

### POWER BOWL\* 15 **GF**

Poached egg, quinoa, wild rice, bulgar, arugula, feta, harissa tahini  
*add chicken +10 | salmon\* +9 | snapper\* +13 | shrimp\* +11*

### STEAK & EGGS\* 32 **GF**

Two fried eggs, churrasco, salsa verde, salsa roja, truffle fries



### BREKKY\* 20

Two eggs, seasoned potatoes, bacon or chicken sausage, sourdough or multi-grain toast

### AVOCADO TOAST 16 **V**

Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, balsamic fig glaze  
*Add two poached eggs\* +5 | smoked salmon\* +6*

### CREOLE BRISKET HASH\* 24

Crispy potatoes, smoked brisket, sunny side eggs, tomatoes, jalapenos, andouille sausage

## FROM THE GRIDDLE



### VEGAN PANCAKE 16 **VG**

Old-fashioned oats, almond milk, agave, cinnamon, mixed berries

### STACK OF PANCAKES 17 **V**

Three buttermilk pancakes, whipped cream, maple syrup, mixed berries, powdered sugar

### PECAN BOURBON WAFFLE 16 **V**

Cinnamon whipped cream, maple syrup, toasted pecans, powdered sugar

## SIDES

### TWO FARM EGGS (ANY STYLE) 6

### AVOCADO 5 **VG GF**

### APPLEWOOD SMOKED BACON 9 **GF**

### CHICKEN SAUSAGE 7 **GF**

### SMOKED SALMON 6 **GF**

### SEASONED POTATOES 5 **V GF**

### TOAST 5

Choice of sourdough, multi-grain, gluten free, english muffin

### OATMEAL 10 **V**

Brown sugar, seasonal berries

### ACAI PARFAIT 10 **V**

## SWEETS



### CHEF ANDY'S KEY LIME PIE 9

Pecan & White Chocolate Crust, Coconut Meringue, Guava Glaze

### PECAN TOFFEE BREAD PUDDING 9

Bourbon Caramel, Ice Cream

### CHOCOLATE PARFAIT 9 **GF**

Chocolate cake, milk chocolate mousse, sable cookie crumble, cocoa nibs

Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

# Commons Club

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\* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.