

Commons Club

Brunch

SWEET POTATO BUTTERMILK DROP DOUGHNUT ^{GF}	9
Marshmallow fluff brulee, toasted pecans maple glaze	
AVOCADO TOAST ^V	14
Sunflower seed tahini, shaved vegetable salad sprouts and seeds, toasted sourdough <i>add fried egg +2</i>	
MUSHROOM FRITTATA ^{V GF}	20
Peppers, summer squash, farmers cheese fines herbs <i>add smoked salmon +8</i>	
BAGEL PLATE	19
Smoked salmon, whipped cream cheese, red onion cucumber, fried capers, dill <i>everything, sesame, or plain</i>	
COMMONS CLUB BREAKFAST	17
Bacon or turkey sausage, grits, toast 2 eggs to order	
ROASTED CORN 'ELOTE' SALAD ^V	18
Corn panna cotta, avocado, radish pepita dukkah, little gem <i>add sauteed shrimp +12</i> <i>add grilled chicken +8</i>	
PEACH & VANILLA WAFFLE ^{GF}	17
House peach preserves, sweet lemon ricotta powdered sugar	
SPINACH & ARTICHOKE CROQUE MONSIEUR SANDWICH	19
Brioche, ham, fontina, side salad <i>add egg - Croque Madame +2</i>	

YOGURT & GRANOLA ^{GF}	12
Greek yogurt, fresh berries, house made granola toasted coconut, local honey	
FRIED EGG SANDWICH	18
English muffin, applewood smoked bacon cheddar cheese, fermented chili aioli, side salad <i>add smashed avocado +\$3</i>	
GULF SHRIMP & ADLUH MILL GRITS ^{GF}	24
New Orleans-style BBQ gulf shrimp, andouille Adluh Mill heirloom grits, corn, worcestershire sauce	
LA WAGYU SMASH BURGER	25
Cave aged cheddar, horseradish beer mustard tomato aioli, caramelized onions, pickled zucchini arugula, french fries <i>add fried egg +2</i> <i>add bacon +4</i>	
QUINOA BOWL ^{GF}	17
Burrata, heirloom tomatoes, peaches cucumbers, watermelon, sprouts & seeds	

Sides

CROISSANT	5
PAIN AU CHOCOLAT	5
ADLUH MILL GRITS	4
FRIES ROASTED GARLIC AIOLI	7
TURKEY SAUSAGE	5
APPLEWOOD SMOKED BACON	6
2 EGGS POACHED, FRIED, OR SCRAMBLED	4

Cocktails

Bottomless bubbles

MIMOSAS	39
VEUVE CLICQUOT	79

12 HOURS AHEAD	16
Espresso Martini meets Vietnamese Iced Coffee with Ketel One Vodka, Evangeline's Praline & Pecan liqueur cold brew, and condensed milk. <i>*contains nuts</i>	
CRESCENT CITY CONNECTION	15
Ketel One Vodka, Cointreau, Combiere Peche cranberry, sparkling wine	
NEUTRAL GROUND	15
Hendricks, St Germain, Aperol, Lemon	
PRETTY WOMAN	18
Tanqueray, yuzu, strawberry, coconut milk, lemon orange bitters, clarified	
AMAIZE ME	16
Abasolo Whiskey, Nixta Elote, pineapple jalapeno, egg white	
BANANA BREAD OLD FASHIONED	18
High West Bourbon, Tempus Fugit Banana Averna Amaro, Nocello, orange bitters <i>*contains nuts</i>	
BRANSON'S BLOODY MARY	14
Svedka Vodka and our Secret Recipe Bloody Mary Mix <i>Spicy House-Infused Chili Vodka +1 Extra</i>	
MIMOSA	13
<i>orange, cranberry, or pineapple juice</i>	

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Sparkling *by the glass | bottle*

NV, Cavicchioli Prosecco	11 55
NV, Poggio Costa, Prosecco Rose Brut	12 60
2017, Argyle, Willamette Valley, Brut	22 110
Veuve Clicquot, Champagne, NV	150

White *by the glass | bottle*

2021, Cantina di Casteggio, Pinot Grigio	12 60
2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, Stadt Krems, Kremstal, Austria Grüner Veltliner	13 65
2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc	14 70
2021, Au Bon Climat, Chardonnay	16 80
2021, My Favorite Neighbor San Luis Obispo, CA, Chardonnay	18 90

Rosé *by the glass | bottle*

2022, Atlantique, Bordeaux Rosé, FR	11 55
2022, Chateau de Corcelles, Rosé d'une Nuit Beaujolais Rosé, FR	13 65

20% gratuity will be automatically applied for parties of six or more.
No split checks; we kindly accept up to four separate payments.
You are most welcome to bring a special selection not currently featured
in our cellar, our corkage policy is \$35 per 750ml bottle.
Thank you for observing our three bottle limit.

Spring Weekend Brunch 2024

Executive Chef Chris Borges, Sous Chef Jason Rardin

  @COMMONSCLUBNOLA

GF | Gluten Free v | Vegetarian vG | Vegan

Red *by the glass | bottle*

2021, Cooper Mountain	15 75
Willamette Valley, OR, Pinor Noir	14 70
2021, Quest, Paso Robles, California Red Blend	14 70
2022, Aguijona de Abeja, Argentina, Malbec	14 70
2021, My Favorite Neighbor Paso Robles, CA, Cabernet Sauvignon	20 100

Beer

Dogfish Head, 60 Minute IPA	8
Urban South, Paradise Park	7
Urban South, Poboy Amber	7
Kona Brewing Co. Big Wave Golden Ale	7
Peroni, Draft	7
Dos Equis, Draft	7
Abita Amber, Draft	7
Paradise Park Lo-Cal IPA, Draft	7
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7
Miller Lite, Draft	7
Mommenpop, Blood Orange Spritz	12

Zero Proof Cocktails

THE BUTTERFLY EFFECT Seedlip Garden 108, lavender peafflower tea lychee, lemon	14
ORANGE MULE Seedlip Grove 42, orange, brown sugar ginger beer	14
HIBISCUS GINGER TEA ginger ale, lemon	14

NON ALCOHOLIC DRINKS

Soda <i>Sprite, Coke, Diet Coke</i>	4
Juice <i>Orange, Grapefruit, Pineapple, Cranberry</i>	5
Iced Tea, unsweetened	4
Hot Tea <i>Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Turmeric</i>	5
Drip Coffee	5
Cold Brew	5
Espresso	5
Americano	5
Latte	6
Cappuccino	6
Lemonade	4
Red Bull	6
Sparkling Water, 1L	8
Still Water, 1L	8

Desserts

PAVLOVA Summer berries, yogurt cream, lavender caramelized honey	11
VALRHONA CHOCOLATE TART Cherries, herbsaint, cinnamon, chantilly	12
CHEESECAKE MOUSSE Peaches, blackberry curd, lace cookie	12
APRICOT BREAD PUDDING Hibiscus syrup, saffron, ginger cardamom cream cheese	12
DAILY SELECTION OF ICE CREAM	8
DAILY SELECTION OF SORBET	8