

BRUNCH

SHARE

CHARCUTERIE BOARD | 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, whole grain mustard, crackers

SMOKED SALMON PLATTER | 27

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

WHIPPED RICOTTA | 21 V

Hot honey, lemon oil, candied jalapenos, pistachio dukkah, grilled rustique bread

TRUFFLE FRIES | 11 GF

Parmesan & herbs, garlic aioli



SALADS

FRUTA LOCA | 18 VG GF

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

LITTLE GEMS | 16 VG GF

Citrus, radish, pistachio, avocado, honey-lemon vinaigrette

add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

HOUSE CAESAR | 15 V

Romaine, 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, brisket, 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

Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles

Served with French fries

BLACKENED SNAPPER SANDWICH* | 25

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

Upgrade to Truffle Fries +\$4

MAINS

HAM & CHEESE OMELET* | 17 GF

Three-eggs omelet, Gruyere, ham

Egg whites available upon request

POWER BOWL* | 15

Poached egg, quinoa, wild rice, farro, 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

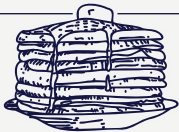
Sourdough toast, avocado, arugula, baby heirloom tomatoes, toasted pepitas, queso fresco, balsamic fig glaze

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 GF

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 VG

Brown sugar, seasonal berries

ACAI PARFAIT | 10 V

SWEETS | 9



CHEF ANDY'S KEY LIME PIE

Pecan & white chocolate crust, coconut meringue, guava glaze

BANANAS FOSTER BREAD PUDDING

Rum caramel, vanilla ice cream

CHOCOLATE PARFAIT GF

Peanut butter syrup, cookie crumble, chocolate custard

SCOOP OF ICE CREAM | 7

Vanilla, chocolate or banana

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.