

# Commons Club

## BRUNCH

<b>'CHURRO' FRITTERS</b> <sup>GF   V</sup>	8
Cinnamon sugar, dulce de leche	
<b>AVOCADO TOAST</b> <sup>V</sup>	13
Sweet potato carrot hummus, everything spice seeds, pickled vegetable salad <i>add 2 fried or poached eggs +4</i>	
<b>CROISSANT PLATE</b> <sup>V</sup>	10
Two croissants, butter, jam	
<b>MUSHROOM FRITTATA</b> <sup>V   GF</sup>	20
Roasted assorted mushrooms, tomato, truffle essence, farmer's cheese, herbs <i>add smoked salmon +8</i>	
<b>BAGEL PLATE</b>	18
Smoked salmon, shaved onion, cream cheese fried capers <i>plain or wheat bagel</i>	
<b>COMMONS CLUB BREAKFAST</b>	17
Bacon or turkey sausage, grits, toast 2 eggs to order	
<b>VIRGIN WEDGE SALAD</b> <sup>GF</sup>	15
Iceberg, crispy prosciutto, blue cheese, tomato pickled peppers, herbed buttermilk dressing toasted seeds <i>add sauteed shrimp +12</i> <i>add grilled chicken +8</i>	
<b>PEACHES AND CREAM WAFFLE</b> <sup>GF</sup>	17
Grilled peach preserves, sweet cream cinnamon & sugar waffle side of bacon or turkey sausage	



<b>FRIED EGG SANDWICH</b>	18
Bacon, fermented chili aioli, cheddar croissant, fries or grits	
<b>CAPRESE GRILLED CHEESE</b>	18
Sourdough bread, pimento cheese spiced tomato chutney, caramelized onions <i>fries or grits</i>	

<b>GULF SHRIMP &amp; BAYOU CORA GRITS</b> <sup>GF</sup>	27
New Orleans-style BBQ gulf shrimp, Andouille Bayou Cora heirloom grits, corn, worcestershire sauce	

<b>PORK BELLY BREAKFAST BOWL</b> <sup>GF</sup>	26
Bayou Cora grits, braised greens, pepper jelly crispy pork belly, sunny-side up egg	

<b>LA WAGYU SMASH BURGER</b>	25
Two patties served with smoked gouda MaMa's freezer pickles, bacon fat aioli <i>add fried egg +2</i> <i>add bacon +4</i>	

<b>BLACKENED GULF FISH</b> <sup>GF</sup>	26
Bayou Cora grits, succotash	

## SIDES

<b>BAYOU CORA GRITS</b>	4
<b>FRIES ROASTED GARLIC AIOLI</b>	7
<b>TURKEY SAUSAGE</b>	5
<b>BENTON'S BACON</b>	6
<b>2 EGGS POACHED, FRIED, OR SCRAMBLED</b>	4
<b>TOAST</b>	3
<b>YOGURT PARFAIT</b>	8

## COCKTAILS

### BOTTOMLESS BUBBLES

<b>MIMOSAS</b>	35
<b>VEUVE CLICQUOT</b>	75

<b>12 HOURS AHEAD</b>	14
Espresso Martini meets Vietnamese Iced Coffee with our Secret New Orleans recipe featuring Ketel One Vodka, Evangeline's Praline & Pecan liqueur, cold brew, and condensed milk. <i>*contains nuts</i>	

<b>SATURDAY MORNING CARTOONS</b>	14
Wake up with your favorite childhood cereal turned tippie featuring bourbon, cinnamon toast syrup, coconut liqueur, and meringue powder.	

<b>PASSIONATE LOVER</b>	16
A riff on a popular 70's martini featuring its perfect blend of Chinola passionfruit liqueur and vanilla infused Chopin vodka.	

<b>GINGER PALOMA</b>	13
Your choice of tequila or mezcal all shook up with grapefruit, ginger and lime.	

<b>BRANSON'S BLOODY MARY</b>	12
Svedka Vodka and our Secret Recipe Bloody Mary Mix. <i>Spicy House-Infused Chili Vodka +1 Extra</i>	

<b>SEASONAL 75</b>	14
A flavored version of a New Orleans favorite made with cognac	

<b>APEROL SPRITZ</b>	12
Aperol, sparkling wine, soda	



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## SPARKLING *by the glass | bottle*

Cavicchioli Prosecco, NV	11   55
Poggio Costa, Prosecco Rose Brut	12   60
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16   80
2017, Argyle, Wilamette Valley, Oregon	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,' Spain, Blanco Seco	12   60
2019, L. Métaireau, 'Petit Mouton,' Muscadet	13   65
2021, August Kessler, 'R,' Germany Riesling	13   65
2021, La Crema, California, Chardonnay	14   70
2022, Gramona Gessami, Spain, Sauvignon Blanc	14   70

## ROSÉ *by the glass | bottle*

2021, OZV, Rose of Primitivo, CA	11   55
2022, Atlantique, Bordeaux, FR	12   60
2021, Triennes, Provence, FR	14   70
2021, Ioppa, Colline Novaresi, Italy,	70
Nebbiolo Rusin	
2021, Chateau de Trinquevedel, Tavel,	80
S. Rhone Blend	

Summer Weekend Brunch 2023  
Executive Chef Alex Harrell, Sous Chef Jason Rardin

  @COMMONSCLUBNOLA

GF | Gluten Free V | Vegetarian VG | Vegan

## RED *by the glass | bottle*

2019, Apaltagua, Chile, Pinot Noir	12   60
2021, Quest, Paso Robles, California Red Blend	13   65
2020, Maquis, Chile, Cabernet Sauvignon	14   70
2018, Carrascal, Mendoza, Malbec	14   70
2020, Caymus, Napa Valley, Cabernet Sauvignon	200

## BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Kona Brewing Co. Big Wave Golden Ale	7
Golden Road, Mango Cart	7
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	6
Abita Amber, Draft	6
Gnarly Barley Jucifer IPA, Draft	7
Abita Jockamo Juicy IPA, Draft	7
Great Raft Reasonably Corrupt Lager, Draft	7
Miller Lite, Draft	6
Zony Mash, Seasonal, Draft	8



## NON ALCOHOLIC DRINKS

<b>Soda</b>	3
<i>Sprite, Coke, Diet Coke</i>	
<b>Juice</b>	5
<i>Orange, Grapefruit, Pineapple, Cranberry</i>	
<b>Iced Tea</b>	3
<b>Hot Tea</b>	3
<i>Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Turmeric</i>	
<b>Drip Coffee</b>	3
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Americano</b>	4
<b>Lemonade</b>	3
<b>Red Bull</b>	5
<b>Sparkling Water, 1L</b>	7
<b>Still Water, 1L</b>	7

## DESSERTS

<b>OLIVE OIL CAKE</b>	12
<i>Local strawberries, lemon curd, Chantilly</i>	
<b>ABITA ROOT BEER FLOAT</b>	11
<i>Buttermilk ice cream, pecan sandy</i>	
<b>DAILY SELECTION OF ICE CREAM</b>	8
<b>DAILY SELECTION OF SORBET</b>	8

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.