

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
Roasted assorted mushrooms, tomato, truffle essence, farmer's cheese, herbs <i>add smoked salmon +8</i>	
BAGEL PLATE	19
Smoked salmon, whipped cream cheese, red onion cucumber, fried capers, dill <i>proudly featuring Flour Moon Bagels everything or plain</i>	
COMMONS CLUB BREAKFAST	17
Bacon or turkey sausage, grits, toast 2 eggs to order	
KALE CAESAR SALAD ^V	14
Baby kale, yogurt caesar dressing parmesan crisps, pickled carrots <i>add sauteed shrimp +12 add grilled chicken +8</i>	
APPLE PIE WAFFLE ^{GF}	17
Cinnamon sugar waffle, apple & pear compote salted caramel, whipped cream	
CAPRESE GRILLED CHEESE ^V	19
Sourdough, fresh mozzarella, tomato, pesto balsamic glaze, side salad	

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 & BAYOU CORA GRITS ^{GF}	24
New Orleans-style BBQ gulf shrimp, andouille Bayou Cora heirloom grits, corn, worcestershire sauce	
LA WAGYU SMASH BURGER	25
Cave aged cheddar, horseradish & beer mustard caramelized onions, pickled zucchini, arugula french fries <i>add fried egg +2 add bacon +4</i>	
BLACKENED GULF FISH ^{GF}	26
Bayou Cora grits, succotash	

SIDES

CROISSANT	5
PAIN AU CHOCOLAT	5
BAYOU CORA GRITS	4
FRIES ROASTED GARLIC AIOLI	7
TURKEY SAUSAGE	5
APPLEWOOD SMOKED BACON	6
2 EGGS POACHED, FRIED, OR SCRAMBLED	4
TOAST	3

COCKTAILS

BOTTOMLESS BUBBLES

MIMOSAS	35
VEUVE CLICQUOT	75

12 HOURS AHEAD	14
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	14
Ketel One Vodka, Cointreau, Combier Peche cranberry, sparkling wine	

HOTMAIL	14
Don Q Cristal, Chinola Passionfruit, All Spice Dram lime, meringue, cinnamon	

BANANA BREAD OLD FASHIONED	18
High West Bourbon, Tempus Fugit Banana, Averna Amaro, Nocello, orange bitters <i>*contains nuts</i>	

CORDIALLY YOURS	15
Vanilla infused Hendricks Gin, Chambord, lemon meringue powder	

FRENCH QUARTER SPRITZ	14
Skyy Blood Orange, rosemary infused Aperol pomegranate, sparkling wine	

BRANSON'S BLOODY MARY	13
Svedka Vodka and our Secret Recipe Bloody Mary Mix. <i>Spicy House-Infused Chili Vodka +1 Extra</i>	

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SPARKLING *by the glass | bottle*

NV, Cavicchioli Prosecco	11 55
NV, Poggio Costa, Prosecco Rose Brut	12 60
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16 80
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, Au Bon Climat, Chardonnay	18 90
2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, J.-Francois Merieau, 'L'arpent des Vaudons'	14 70
Touraine, FR, Sauvignon Blanc,	
2021, August Kessler, 'R,' Germany Riesling	13 65
2021, My Favorite Neighbor	20 100
San Luis Obispo, CA, Chardonnay	

ROSÉ *by the glass | bottle*

2021, OZV, Rosé of Primitivo, CA	11 55
2022, Chateau de Corcelles, Rosé d'une Nuit	13 65
Beaujolais Rosé, FR	



Fall Weekend Brunch 2023
Executive Chef Chris Borges, Sous Chef Jason Rardin

  @COMMONSCLUBNOLA

GF | Gluten Free V | Vegetarian VG | Vegan

RED *by the glass | bottle*

2019, Substance, Oregon, Pinot Noir	14 70
2021, Quest, Paso Robles, California Red Blend	14 70
2020, Torre Zambra, Montepulciano d'Abruzzo	15 75
2020, Bastioni die Collazzi, Chianti Classico	14 70
2021, Architect, Sonoma, Cabernet Sauvignon	16 80
2021, My Favorite Neighbor	25 125
Paso Robles, CA, Cabernet Sauvignon	

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
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7
Miller Lite, Draft	6
Zony Mash, Seasonal, Draft	8

ZERO PROOF COCKTAILS

THE BUTTERFLY EFFECT	12
Seedlip Garden 108, lavender peafflower tea lychee, lemon	
ORANGE MULE	12
Seedlip Grove 42, ginger beer	
HIBISCUS GINGER TEA	12
ginger ale, lemon	

NON ALCOHOLIC DRINKS

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

DESSERTS

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