

# Commons Club

## BRUNCH

<b>'CHURRO' FRITTERS</b> <sup>GF   V</sup> cinnamon sugar, dulce de leche	8
<b>AVOCADO TOAST</b> <sup>V</sup> romesco, sunflower seeds, herbs <i>add 2 fried or poached eggs +4</i>	11
<b>KALE &amp; PEAR SALAD</b> <sup>GF   V</sup> Benton's Ham, mustard greens, parmesan spiced hazelnuts	15
<b>SPRING VEGETABLE FRITTATA</b> <sup>V   GF</sup> farmer's cheese, seasonal vegetables, herb salad tomato <i>add smoked salmon +8</i>	18
<b>COMMONS CLUB BREAKFAST</b> bacon, grits, toast, 2 eggs to order	15
<b>BRIOCHE FRENCH TOAST</b> apple pear compote, salted caramel candied pecan, whipped cream, bacon	19

## SIDES

<b>BAYOU CORA GRITS</b>	4
<b>BENTON'S BACON</b>	6
<b>2 EGGS POACHED, FRIED, OR SCRAMBLED</b>	4
<b>TOAST</b>	3
<b>YOGURT PARFAIT</b>	8

<b>FRIED EGG SANDWICH</b> Benton's bacon, fermented chili aioli, cheddar croissant, fries or grits	18
<b>BRAISED SHORT RIB GRILLED CHEESE</b> sourdough bread, pimento cheese spiced tomato chutney, caramelized onions fries or grits	23
<b>GULF SHRIMP &amp; BAYOU CORA GRITS</b> New Orleans-style BBQ gulf shrimp Bayou Cora heirloom grits, worcestershire sauce	27
<b>PORK BELLY BREAKFAST BOWL</b> <sup>GF</sup> Bayou Cora grits, braised greens, pepper jelly crispy pork belly, sunny-side up egg	26
<b>WAGYU BURGER</b> Double stacked, freezer pickles, smoked gouda bacon fat mustard aioli, potato bun, fries <i>add fried egg +2</i> <i>add Benton's bacon +4</i>	24
<b>GULF FISH COURT BOUILLON</b> <sup>GF</sup> Smoked tomato court bouillon, gulf fish of the day herbed rice pilaf	30

## FOR THE TABLE

<b>BUILD YOUR OWN MIMOSA</b>	65
Bottle of sparkling wine served with a variety of juices	

## COCKTAILS

<b>APPLE OF MY CHAI</b> A warm and cozy approach to sipping champs with apple cider, chai spice syrup, and sparkling wine.	14
<b>12 HOURS AHEAD</b> Espresso Martini meets Vietnamese Iced Coffee with our Secret New Orleans recipe featuring Svedka Vodka, La Colombe cold brew, and condensed milk.	14
<b>SATURDAY MORNING CARTOONS</b> Wake up with your favorite childhood cereal turned tipple featuring bourbon, cinnamon toast syrup, coco- nut liqueur, and meringue powder.	14
<b>UPSTATE AMERICANO</b> An Americano-style cocktail with a pear & juniper syrup, white cranberry juice, and bubbles on top; it's sure to tickle your nose with the flavors of fall.	14
<b>LATE RISE MARTINI</b> A Bloody Mary inspired martini for those who needed a little extra sleep this morning. Horseradish and toma- to house-infused vodka, Fino sherry, Atxa vermouth, and spicy bean dirt.	14
<b>GINGER PALOMA</b> Your choice of tequila or mezcal all shook up with grapefruit, ginger and lime.	13
<b>RUM ANTICS</b> A clarified milk punch with three types of rum, bran- dy, pineapple, and fall spices. A morning eye opener that makers for a perfect New Orleans day.	15
<b>BRANSON'S BLOODY MARY</b> Svedka Vodka and our Secret Recipe Bloody Mary Mix. <i>Spicy House-Infused Chili Vodka (\$1 Extra)</i>	12
<b>SEASONAL 75</b> A flavored version of a New Orleans favorite made with cognac	14
<b>APEROL SPRITZ</b>  Aperol, sparkling wine, soda	12

Friday Brunch 2022

Chef Alex Harrell | Sous Chef Jason Rardin

  @COMMONSCLUBNOLA

GF | Gluten Free V | Vegetarian VG | Vegan

# Commons Club

## SPARKLING *by the glass | bottle*

Cavicholi Prosecco, NV	11   55
NV, Bertolani Rosso All'Antica, Italy, Lambrusco	12   60
NV, Bulli 'Julius,' Italy, Orange Frizzante	15   75
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16   80
Veuve Clicquot, Champagne, NV	150
Ruinart, Champagne Brut Rose, NV	185

## WHITE *by the glass | bottle*

2020, Guiliano Rosati, Pinot Grigio	12   60
2019, Louis Métaireau, 'Petit Mouton,' Muscadet	13   65
2020, Raeburn, Russian River Valley Chardonnay	13   65
2020, Fournier Pere & Fils, Sauvignon Blanc	13   65
2020, Au Bon Climat, Santa Barbara, Chardonnay	70

## RED *by the glass | bottle*

2018, Apaltagua, Chile, Pinot Noir	12   60
2019, C.V.N.E, 'Cune,' Rioja, Tempranillo Blend	13   65
2018, Coster dels Olivers, Spain, Priorat Blend	13   65
2018, Oracle, Mendocino, Cabernet Sauvignon	14   70
2018, Domaine Paul Garaudet, Bourgogne Rouge	18   90
2019, Belle Glos 'Las Alturas,' Santa Lucia, Pinot Noir	175
2019, Caymus, Napa Valley, Cabernet Sauvignon	200

## ROSÉ *by the glass | bottle*

2022, 'Lazy Lucy,' South Africa, Grenache	12   60
2022, Sacha Lichine 'The Pale,' Provence Blend	13   65

## BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Cajun Fire, Honey Ale	7
Zony Mash, Jungle Juice Fruit Punch Radler	8
Dos Equis, Draft	6
Abita Amber, Draft	6
Abita Jockamo Juicy IPA, Draft	7
Great Rt Reasonably Corrupt Lager, Draft	7
Miller Lite, Draft	6
Zony Mash, Side Eye Sour, 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>	2.5
<b>Hot Tea</b>	2.5
<i>Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Tumeric</i>	
<b>Drip Coffee</b>	3
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Americano</b>	4
<b>Lemonade</b>	2.5
<b>Sparkling Water, 1L</b>	7
<b>Still Water, 1L</b>	7
<b>Red Bull / Sugar Free</b>	5

## DESSERTS

<b>DAILY ICE CREAM OR SORBET <sup>GF</sup></b>	10
<i>Pecan shortbread cookie</i>	
<b>SEASONAL FRUIT COBBLER</b>	12
<i>Brown butter, oat, seed crumble</i>	
<i>Add a scoop of buttermilk ice cream +4</i>	

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.