

THE
COMMONER

FIRST COURSE
shared

FRESH SLICED FRUIT
Honey Whipped Ricotta

SECOND COURSE
Choice of:

OMELET

Prosciutto Ham, Fontina Cheese, Sauce Soubise, Roasted Fingerling Potatoes

COMMONER BREAKFAST

Two Eggs, Roasted Fingerling Potatoes, Bacon or House Made Sausage

FRENCH TOAST

Orange Marmalade, Vanilla Whipped Cream

MALTED WAFFLE

Blueberry Jam, Lightly Whipped Cream, Hazelnut Butter

AVOCADO TOAST

Spicy Lump Crab Salad, Grilled Sourdough, Artisan Greens Salad

CHICKEN AND WAFFLE

Pickle Brined Chicken, Sweet Cream, Hot Honey

QICHE LORRAINE

Bacon Lardons, Caramelized Onion, Swiss Cheese, Artisan Greens Salad

PORK BELLY SANDWICH

Caramelized Pork Belly, Pickled Onion, Honey Mustard, Brioche Bun

BREAKFAST SANDWICH

Maple Sausage Patties, American Cheese, Fried Egg, Honey Dijon

\$45++ per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

**Sample menus only, our full menu is updated weekly to keep with fresh, seasonal ingredients.