

COMMON BOND

BISTRO & BAKERY

WEEKDAY BREAKFAST

- V SOFT SCRAMBLE • \$9**
eggs, fresh herbs, parmesan, baguette
(add canadian bacon or applewood bacon +2)*
- BISCUITS & GRAVY • \$12**
buttermilk biscuits, jalapeño pork sausage
gravy, two 63° eggs (soft yolk)*
- FRENCH TOAST & BACON • \$13**
classic white toast, vanilla-soaked
strawberries, chantilly, maple syrup,
applewood smoked bacon
- SAUSAGE & EGG SANDWICH • \$11**
breakfast sausage, white cheddar, aioli,
arugula, 63° egg (soft yolk), pain de mie bun*
- V FRESH YOGURT • \$5**
common bond granola, jam, fresh berries

BREAD BOARD • \$6
daily selection of bread, jam, butter

CHEF'S SCRAMBLE • \$15
three eggs scrambled with daily selection of
seasonal ingredients, crispy hatch potatoes,
choice of bacon or sausage patty, choice of
biscuits or toast with jam

AVOCADO & BACON TOAST • \$12
avocado, applewood smoked bacon, alfalfa
sprouts, cherry tomatoes, 63° egg (soft yolk),
multigrain toast*

LOX TARTINE • \$15
smoked salmon, lemon cream cheese, shallots,
capers, boiled egg, sunflower rye toast

MONDAY — FRIDAY • 7AM — 11AM

WEEKEND BRUNCH

- BISCUITS & GRAVY • \$12**
buttermilk biscuits, jalapeño pork sausage
gravy, two 63° eggs (soft yolk)*
- FRENCH TOAST & BACON • \$13**
classic white toast, vanilla-soaked
strawberries, chantilly, maple syrup,
applewood smoked bacon
- SAUSAGE & EGG SANDWICH • \$11**
breakfast sausage, white cheddar, aioli,
arugula, 63° egg (soft yolk), pain de mie bun*
- V FRESH YOGURT • \$5**
common bond granola, jam, fresh berries
- BREAD BOARD • \$6**
daily selection of bread, jam, butter
- BACON & EGG FLATBREAD • \$15**
applewood smoked bacon, soft scrambled eggs,
crispy potatoes, mozzarella cheese, maple
salsa roja
- TAMALE BENEDICT • \$16**
ancho pork tamales, fresh avocado, ranchero,
two 63° eggs (soft yolk), chipotle hollandaise*

V SOFT SCRAMBLE • \$9
eggs, fresh herbs, parmesan, baguette
(add canadian bacon or applewood bacon +2)*

BEEF & GRITS • \$15
slow braised beef, cheese grits, pearl onions,
mushrooms, 63° egg (soft yolk)*

FRIED CHICKEN & BISCUITS • \$17
jalapeño sausage gravy, 63° egg (soft yolk)*

LOX TARTINE • \$15
smoked salmon, lemon cream cheese, shallots,
capers, boiled egg, sunflower rye toast

CHEF'S SCRAMBLE • \$15
three eggs scrambled with daily selection of
seasonal ingredients, crispy hatch potatoes,
choice of bacon or sausage patty, choice of
biscuits or toast with jam

AVOCADO & BACON TOAST • \$12
avocado, applewood smoked bacon, alfalfa
sprouts, cherry tomatoes, 63° egg (soft yolk),
multigrain toast*

SHRIMP & GRITS • \$17
blackened gulf shrimp, cheese grits, creole
sauce, cherry tomatoes, applewood smoked
bacon, herb salad

SATURDAY & SUNDAY • 7AM — 4PM

V VEGETARIAN **GF GLUTEN FREE**

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

COFFEE BAR

- DRIP COFFEE • \$3
- ESPRESSO • \$3
- AMERICANO • \$3
- MACCHIATO • \$3.25
- CORTADO • \$3.25
- CAPPUCCINO • \$3.25
- LATTE • \$3.50
- CHAI LATTE • \$5
- MOCHA • \$5
- HOT CHOCOLATE • \$5
- COLD BREWED ICED COFFEE • \$4
- HOT TEA • \$3.50
green, english breakfast, earl grey,
chamomile, peppermint
- MILK SUBSTITUTES • +.75
almond, coconut, soy, oat
- FLAVORING SYRUPS • +.50
vanilla, lavender, hazelnut, caramel,
sugar free vanilla

COLD

- ICED TEA • \$1.50
- LEMONADE • \$2
- HIBISCUS LEMONADE • \$2.50
- ARNOLD PALMER • \$1.75
- ORANGE JUICE • \$3
- MANGO JUICE • \$3
- HIBISCUS TEA • \$3
- MEXICAN COKE • \$3
- ST ARNOLD ROOT BEER • \$3
- DIET COKE • \$2.50
- SPRITE • \$2.50
- DR PEPPER • \$2.50
- TOPO CHICO • \$3
- ACQUA PANNA • \$3
- IZZE SPARKLING JUICE • \$3
clementine, blackberry, peach

WINE

- MIMOSA • \$5 / \$15
traditional, hibiscus, mango
- SPARKLING BRUT • \$12
mumm brut prestige, napa valley
- CHARDONNAY • \$7 / \$35
mer soleil reserve, california
- SAUVIGNON BLANC • \$8 / \$40
craggy range, new zealand
- CHENIN BLANC • \$6 / \$30
pine ridge, california
- ROSÉ • \$6 / \$30
campo viejo, spain

- PROSECCO • \$10
avissi, italy
- SPARKLING ROSÉ • \$8
jp. chenet, france
- CABERNET • \$11 / \$55
quilt, napa valley
- PINOT NOIR • \$9 / \$45
copain, sonoma coast
- MALBEC • \$7 / \$35
susana balbo, argentina
- RED BLEND • \$7 / \$35
decoy, sonoma

BEER

- MILLER LITE • \$4
- SHINER BOCK • \$5
- EUREKA HEIGHTS MINI BOSS • \$5
- SAINT ARNOLD SANTO • \$5
- NO LABEL 1980 • \$5
- LIVE OAK HEFEWEIZEN • \$5
- BUFFALO BAYOU 1836 • \$5
- SIERRA NEVADA PALE ALE • \$5
- 8TH WONDER HATERADE • \$5
- AUSTIN EASTCIDERS • \$5
blood orange