

COMMON BOND

BISTRO & BAKERY

SPECIALTIES

COMMON BOND BURGER • \$15

texas beef, gruyère, comté, bibb lettuce, tomato, dijonnaise, pain de mie bun, parmesan fries

BEEF BOURGUIGNON • \$16

slow braised beef, potatoes, carrots, pearl onions, baguette

QUICHE LORRAINE • \$14

jambon de paris, caramelized onions, gruyère, petit side salad

V QUICHE FLORENTINE • \$14

garlic sautéed spinach, forest mushrooms, feta cheese, petit side salad

GF SEARED SALMON • \$18

almond crust, sweet potato puree, green beans, maple glaze

STEAK FRITES • \$20

smoked petite tender, caramelized shallots, steak butter, green peppercorn bordelaise, parmesan shoestring fries

SHRIMP & GRITS • \$17

blackened gulf shrimp, cheese grits, creole sauce, cherry tomatoes, applewood smoked bacon, herb salad

DUCK CONFIT • \$18

white bean cassoulet, bacon sausage, spiced carrots, spinach, red onion relish

SALADS

GF STEAK & BLUE CHEESE • \$15

mesquite smoked steak, blue cheese, carrots, radish, tomatoes, champagne vinaigrette

V BEET, ORANGE, & GOAT CHEESE • \$12

roasted beets, baby arugula, goat cheese, blood oranges, almonds, pumpernickel, orange tarragon vinaigrette

CHICKEN BÁNH MI • \$14

ginger-soy chicken, pickled daikon, red jalapeños, carrots, radish, cucumbers, mint, cilantro, baguette with house made paté, sesame lime vinaigrette

V ANCIENT GRAINS WITH CHICKPEA CROQUETTES • \$14

farro, kamut, baby spinach, romaine, cucumbers, tomatoes, red onions, roasted sunflower seeds, sheep's milk feta, sun-dried tomato ranch

POACHED SHRIMP • \$15

poached gulf shrimp, soba noodles, carrots, shaved brussels sprouts, cucumber, mint, cilantro, cashews, soy chili vinaigrette

FLATBREADS

V WILD MUSHROOM & GOAT CHEESE • \$15

forest mushrooms, brie, mozzarella, goat cheese, balsamic onions, truffle oil

CHICKEN FLORENTINE • \$14

chicken, roasted garlic alfredo, mozzarella, sheep's milk feta, baby spinach, confit cherry tomatoes, balsamic reduction, basil

V TOMATO & HERBED RICOTTA • \$13

roasted tomatoes, herbed ricotta, pomodoro sauce, shaved shallots, pine nuts, balsamic reduction

PEPPERONI & GOAT CHEESE • \$14

pepperoni, pomodoro sauce, mozzarella, fresh jalapeños, goat cheese

SOUPS & SIDES

V ARTICHOKE DIP & FRESH BREAD • \$11

grilled artichoke hearts, fresh spinach, roasted garlic, white wine cream, raclette cheese, fresh breads

CHARCUTERIE & CHEESE • \$12

daily selection of meats, cheese, fresh breads

SOUP DU JOUR • \$6

chef's seasonal soup of the day

FRENCH ONION SOUP • \$5

caramelized onions, gruyère, croutons

V TOMATO BASIL SOUP • \$5

garlic herb croutons

GF CRISPY BRUSSELS SPROUTS • \$6

crispy brussels sprouts, pancetta, honey, balsamic onions

GF V ROASTED CAULIFLOWER • \$5

PARMESAN FRIES • \$4

truffle fries +2
poutine fries (aged cheddar & beef gravy) +3

GF V SWEET POTATO PUREE • \$4

GF V CHEESE GRITS • \$4

SANDWICHES

CROQUE-MADAME • \$13

jambon de paris, gruyère, swiss, jalapeño béchamel, 63° egg (soft yolk), classic white bread*

TEXAS CLUB • \$12

smoked turkey, applewood smoked bacon, bibb lettuce, tomato, swiss cheese, avocado, peppercorn aioli, classic white bread

FRENCH DIP • \$13

shaved tri-tip steak, wild mushrooms, caramelized onions, gruyère, dijon horseradish cream, au jus, baguette

SMOKED SALMON • \$14

smoked salmon, lemon caper aioli, arugula, pickled red onion, avocado, croissant

V TOMATO & BURRATA • \$12

fresh burrata cheese, baby arugula, tomato, balsamic onions, basil-parsley pistou, country sourdough

HAM & CHEESE BAGUETTE • \$10

jambon de paris, comté, dijon butter
(or croissant +3)

NASHVILLE HOT CHICKEN • \$13

spicy crisp chicken breast, brussels sprouts slaw, garlic aioli, pain de mie bun

CHARCUTERIE BAGUETTE • \$12

prosciutto, cotto salami, pepperoni, garlic peppadew cream cheese, baby arugula, red onions, cornichons

CHICKEN SALAD • \$13

spiced chicken salad, romaine lettuce, swiss cheese, cranberries, almonds, croissant

V GRILLED CHEESE • \$10

gruyère, swiss, raclette cheese, sprouted sourdough (tomato soup +3)

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

ROSÉ • \$6 / \$30

campo viejo, spain

CHENIN BLANC • \$6 / \$30

pine ridge, california

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, PILSNER • \$4

SHINER, BOCK • \$5

EUREKA HEIGHTS MINI BOSS, IPA • \$5

SAINT ARNOLD SANTO, BLACK ALE • \$5

NO LABEL 1980, KOLSCH • \$5

LIVE OAK, HEFEWEIZEN • \$5

BUFFALO BAYOU 1836, RED ALE • \$5

SIERRA NEVADA, PALE ALE • \$5

8TH WONDER HATERADE, GOSE • \$5

AUSTIN EASTCIDERS, CIDER • \$5

blood orange

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

SAINT 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

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, hazlenut, caramel, sugar free vanilla