PENN COMMONS

AN AMERICAN TAVERN

Weekend Brunch Menu

Snacks, Bites, and Starters

Daily "Pick Two"
Your Custom Duo of Dips and Spreads with Grilled Country Bread
9

- House-Made Pimento Cheese
- Great Lakes Smoked Whitefish
- Hand Cut Steak Tartare, Sriracha Aioli*
- Char Roasted Eggplant, Pesto, Toasted Pine Nuts
- Roasted Bell Peppers and Feta Cheese
- Fresh Ricotta Cheese, Olive Oil, Mint, Red Chili Pepper
- Dill and Cucumber Tzatziki, Black Olive Tapenade
- Goat Cheese, Spinach, Chopped Dates

Our Daily Soup Offering
8

Beer Braised Pork Belly
Frisée Salad, Poached Egg
9

Mini Pulled Pork Hand Pies
Carolina Sauce
8

BBQ Chicken Spring Rolls
Smoked Blue Cheese Dipping Sauce
9

Crispy Point Judith Calamari
Chipotle Aioli
11

French Toast Bites
Strawberry Cream Cheese, Crispy Prosciutto Ham
9

Greek Yogurt & House Granola Parfait
Seasonal Fruit Compote
7

Smoothie Of The Day
6

SIDES 5
Brunch Potatoes
Bacon
Eggs Any Style
Mixed Green Salad
Caesar Salad
Mac & Cheese
(Old School Velveeta)

Hot Pretzel Baguette
Beer Mustard Butter
3

Hot Cinnamon & Sugar Pretzel Baguette
Strawberry Butter
3

From the Raw Bar

Oysters Fresh Daily - ½ dozen*
14

Iced Jumbo Shrimp Cocktail
15

2-Course Prix Fixe Brunch

Pick 1 item from 2 courses
$17

With Bottomless Bloody Marys Or Mimosas (available from 11:00am – 3:00pm)
$31
Bottomless a la carte $14

Please, no sharing of the Prix Fixe Menu.

Entrées

Eggs Benedict
Thick Cut Canadian Bacon, Hollandaise
13

J & B Breakfast Hash
Braised Beef Short Ribs, Yukon Gold Potatoes, Sunnyside Up Eggs
15

"Cast Iron Skillet" Huevos Rancheros
Black Beans, Avocado, XXX Sauce, Queso Fresco
14

Brunch Quesadilla
Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese
13

Skinny Omelet
Egg Whites, Spinach, Mushrooms, Roasted Peppers, Feta Cheese
12

"Steak & Eggs"
Grilled Flank Steak, Crisp Potatoes, Over Easy Eggs
16

Shrimp & Grits
Gulf Shrimp, Country Ham, Holy Trinity, Creamy Grits
17

"Chicken & Cakes"
Crispy Fried Chicken, Buttermilk Pancakes, Bacon Maple Syrup
15

Brunch Burger
Panko Fried Burger, Bacon & Eggs, Sriracha Ketchup, Grilled Onions
14

High Thigh
Fresh Ground Chicken Burger, LTOP, Cheddar Cheese, Lemon Garlic Aioli & Fries
12

Haight-Ashbury
Griddled Spicy Black Bean Patty, Pickled Slaw, Feta Cheese, Cilantro Raita & Sweet Potato Fries
12

Desserts

Buttermilk Chocolate Cake
Whiskey Cherries, Dark Chocolate Ice Cream

Nutella Cream Puffs
Toasted Hazelnuts, Salted Caramel

Lemon Chess Oatmeal Pie
Honeycomb Ice Cream, Tangerine Caramel

Nutty Buddy Sundae
Vanilla Ice Cream, Hot Fudge, Toasted Peanuts

Seasonal Sorbet Selection

*Our Prices Do Not Reflect Gratuity. We Suggest 20% Gratuity on Behalf of Our Service Staff. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server of any allergies upon ordering.*

Chef Owner Jeff Tunks ***Chef de Cuisine Clifford Wharton***