

# 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
- Tuscan White Bean, Crispy Prosciutto
- 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

#### Country Fried Pork Ribs

Creamed Southern Gravy

11

#### The Big "O" Rings

Tower Of Crisp Onion Rings, Comeback Sauce

7

#### Crispy Point Judith Calamari

Chipotle Aioli

11

#### French Toast Bites

Strawberry Cream Cheese, Crispy Prosciutto Ham

9

#### Silver Dollar Coconut Pancakes

Roasted Pineapple, Agave Nectar Syrup

8

#### Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote

7

#### Smoothie Of The Day

6

#### SIDES 5

#### French Fries

#### Sweet Potato Fries

#### 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\* - 1/2 dozen

14

Iced Jumbo Shrimp Cocktail

15

### 3 Course Prix Fixe Brunch

Choose 1 item from our  
Snacks, Bites & Starters,  
1 Entrée and 1 Dessert.

\$19

Add Bottomless Bloody Marys

Or Mimosas

\$32

Please no sharing of the  
Prix Fixe Menu.

### Entrees:

#### 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

#### "Pain Perdue" New Orleans Style

#### French Toast

Toasted Pecans, Bananas Foster Sauce

12

#### 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

#### Pumpkin & Parmesan Ravioli

Frisse Salad, Sage Dressing  
Whiskey Cranberry Sauce, Seasoned Pepitas

15

#### Southwestern Chopped Chicken Salad

Black Beans, Corn, Queso Fresco,  
Cilantro Ranch Dressing

14

#### 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 Black Bean Patty,  
Pickled Slaw, Feta Cheese,  
Cilantro Raita & Sweet Fries

12

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