

BREAKFAST (Served all day)

	House-made Crunchy Granola , spiced nuts & seeds, coconut, goji berries, Greek yogurt & plum compote	18
	Brioche French Toast , coffee toffee salted caramel, banana, whipped vanilla ricotta (swap ricotta to ice-cream + \$3)	22
	Common Man Fluffy Pancakes , with caramelized bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis	23
V*	Marmite Mushrooms , on avocado toast topped with chilli flakes & micro-greens	20
	Croissant Croque Monsieur , ham, béchamel & Emmental cheese (+ fried egg \$2)	18
V	Sauteed Kale & Creamy Egg White Scramble , broccolini, Thai asparagus, crispy panko crumbs & preserved lemon (+ grilled "chilli" chicken \$7)	23
V	Common Man Veggie Wonderland , two free range organic eggs in any style, halloumi, spinach, broccolini, herbed roma tomato, portobello mushrooms, avocado lemon & chili, served with a beetroot BBQ sauce & sourdough or wholemeal toast	27
	Organic Eggs Benedict , tender braised ox cheeks, two poached organic eggs & chive hollandaise with artisanal sourdough or wholemeal toast	26
V	Turkish Common Man Breakfast , phyllo-wrapped soft-boiled organic egg, crispy feta, fresh cucumber, tomatoes, olives, chives & hummus with pita bread drizzled with honey	27
	Common Man Full Breakfast , two free range organic eggs in any style, bacon, pork sausage, herbed roma tomato, hash browns, portobello mushrooms, house-made baked chorizo beans & buckwheat ketchup served with artisanal sourdough or wholemeal toast	28

EXTRAS

House-made tomato relish	2
Artisanal sourdough, wholemeal or The Whole Kitchen GF sourdough toast (2 slices)	6
Chorizo baked beans / Bacon / 2 Organic eggs / Pork sausage / Halloumi / Mushrooms / Herbed Roma tomato / Avocado (half) / Sautéed spinach / 2 Hashbrowns	6

LUNCH (Served from 10am to 5.30pm)

V	Kumara Quinoa Salad , beetroot soaked quinoa, roasted and crispy kumara, goat's cheese & honey raisin yoghurt (+ grilled "chilli" chicken \$7 or chickpea falafel \$5)	22
GF	Crab Salad , flaked crab, mixed leaves, endive, avocado & pomegranate in a mango mint dressing, topped with a toasted coconut crumb	26
V*	Warm Ancient Grains Bowl , barley & quinoa, roasted portobello mushrooms, pumpkin, topped with a poached egg, seeds, hazelnuts & parmigiano-reggiano	24
GF	Chilli Chicken , supreme cut chicken breast with chunky avocado salsa, burnt lemon & Harissa	26
	Cubanos Sandwich , sliced slow cooked pork, gherkins, jalapenos, honey baked ham, provolone & raisin chutney served with herbed fries	26
	Common Man Burger , house-made beef patty, provolone cheese, sweet onion jam, crisp lettuce & pickle on a fluffy brioche bun served with herbed fries	28
	Fish Burger , house-made fish patty with caper crumb, creamy coconut bok choy, grilled tomatoes, romaine & tartare sauce on a fluffy brioche bun served with herbed fries	27

SIDES

	Housemade Hummus & Freshly Baked Pita	14
V*	Herbed Fries , French fries tossed with paprika, crispy rosemary & thyme	10
V	Pickled Fennel Salad , butterhead lettuce, green apple, halloumi, lemon honey dressing & black sesame seeds	12
	Hashbrowns , served with almond aioli & Harissa	12

DESSERT (Check the counter for daily treats!)

GF	Almond Cake , caramel sauce, vanilla ice cream, white chocolate bark, berries & rhubarb raspberry compote	14
	Classic New York Cheesecake	12
GF	Flourless Valrhona Chocolate Cake , with vanilla ice cream	14
	Common Man Churros , crisp & sugar-dusted with caramel & chocolate dipping sauces	12
	Croissant Bread & Butter Pudding , twice baked in a vanilla custard, studded with berries, served with chocolate sauce & vanilla ice cream	15

COFFEE

We aim to provide delicious, quality coffee, in a way that celebrates the relationships formed during the journey between bean & cup: from the farmers & millers, to the baristas & drinkers. Our sustainably sourced, specialty coffees are all roasted fresh, right here in Singapore & expertly prepared by baristas we trained in the CMCR Academy to ensure you get the best from every sip.

FILTER COFFEE

Slow Brew

Scan the QR code to view our available single origins, manually brewed & prepared to order.



Fast Brew

Our barista's favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go.

Cold Brew

ESPRESSO COFFEE

	Reg.	Large
Black	5	6
Iced Black		6.5
White	6	7
Hot Chocolate	6	7
Mocha	6.5	7.5
Iced White Coffee / Chocolate / Mocha		7.5
Artisan Teas (English Breakfast/ Earl Grey/ Green/ Chamomile/ Peppermint/ Chai)	7	
Nitro Honey Oat Latte		9.5
Nitro Iced Tea		7
Chai Latte	7	8
Iced Chai Latte		8.5

JUICES & SODAS

Fresh orange juice	8
Fresh watermelon, cucumber, mint juice	8
Fresh orange, carrot & ginger juice	8
Fresh kale, green apple & spinach juice	9
Gingerella Ginger Beer/ Lemmy Lemonade	8
San Pellegrino (500ml)	8
Acqua Panna (500ml)	6
Kombucha	8

SMOOTHIES

PB & J, peanut butter, banana, berries, honey & oat milk 10

Lean & Green, mixed leafy greens, pineapple, apple, grapes, flax seeds, honey & coconut water 10

BOOZE

Little Creatures Pale Ale 12

Pipsqueak Cider 12

Ginger Blush, gin, rose water, lemon & a dash of ginger beer 15

22 Martini, espresso, hazelnut liqueur & coconut sugar syrup 15

G&T, Monkey 47 gin, tonic, grapefruit & rosemary 15

Classic Bloody Mary, vodka, spices, tomato juice & celery 15

Penicillin, whiskey, honey, fresh ginger & lemon served on the rocks 15

WINE

Our wines are thoughtfully sourced by our friends at the Drunken Farmer; they are organic, biodynamic, delicious and easy to knock back at brunch! Right now we're serving a selection from Parés Baltà, Catalunya, Spain.

	Glass	Bottle
Cava Brut Nature, A light and vibrant sparkling, notes of brioche & mature fruits, pairs well with just about anything!		55
Cosmic, A crisp dry white, aroma of flowers, citrus & apples; it's fresh with good acidity & a long finish.	10	55
Honeymoon, A semi-sweet white, aroma of orange blossom, pear & apricot; it's elegant with some acidity balancing out a gentle sweetness.	10	50
Mas Petit, A medium to full-bodied red, full of fruit ripeness which balances its oak notes.	10	55

**COMMON
MAN
COFFEE
ROASTERS**

commonmancoffee

commonmancoffeeiroasters

commonmancoffeeiroasters.com

22 Martin Road, #01-00, Singapore 239058

With regrets, we only accept a maximum of two cards per bill.
All prices are exclusive of service charge & taxes.