

# BREAKFAST (Served all day)

- V **House-made Crunchy Granola**, spiced nuts & seeds, coconut, goji berries, Greek yogurt, mandarin orange & plum compote 18
- Savoury Stack**, buttermilk pancakes, crispy bacon, fried egg, maple syrup & seasoned creamy butter 24
- V **Common Man Fluffy Pancakes**, with caramelized bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis 24
- V\* **Umami Mushroom Avocado Toast**, oyster & shimeji mushrooms, red onions pickle & togarashi (+ poached egg \$2) 23
- Croissant Croque Monsieur**, ham, béchamel & aged cheddar cheese (+ fried egg \$2) 18
- V **Sauteed Kale & Creamy Egg White Scramble**, broccolini, fine beans & crispy panko crumbs (+ grilled "chilli" chicken \$7) 24
- 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 29
- Organic Eggs Benedict**, tender braised ox cheeks, two poached organic eggs & chive hollandaise with artisanal sourdough or wholemeal toast 27
- V **Turkish Common Man Breakfast**, phyllo wrapped soft boiled egg, crispy feta, pumpkin hummus, fresh cucumber, pomegranate & fresh herbs, served with pita bread & a drizzle of honey 28
- 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 served with artisanal sourdough or wholemeal toast 30

## EXTRAS

- Beetroot BBQ sauce 2
- Artisanal sourdough or wholemeal (2 slices) 7
- The Whole Kitchen GF sourdough toast (2 slices) 8
- Chorizo baked beans / Bacon / 2 Organic eggs / Pork sausage / Halloumi / Mushrooms / Herbed Roma tomato / Avocado (half) / Sautéed spinach / 2 Hashbrowns 6

**COMMON  
MAN  
COFFEE  
ROASTERS**

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# LUNCH (Served from 10am to 5pm)

- Common Man Caesar**, baby romaine lettuce, chicken breast, grilled brussel sprouts, creamy stracciatella cheese & sourdough crumbs 26
- 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, mesclun leaves, pumpkin, topped with a poached egg, seeds, hazelnuts & parmigiano-reggiano 25
- GF **Chilli Chicken**, supreme cut chicken breast, avocado salsa, crushed sweet potato, burnt lemon & harissa 32
- Cubanos Sandwich**, sliced slow cooked pork, gherkins, jalapenos, ham, mustard mayo, aged cheddar & raisin chutney served with herbed fries 28
- Smash Burger**, house-made "crispy on the outside, juicy inside" beef patties, cheddar, onion jam, lettuce, mayo, beetroot BBQ sauce & herbed fries 28

## SIDES

- V **Pumpkin Hummus**, fresh baked pita bread 14
- V\* **Herbed Fries**, French fries tossed with paprika, crispy rosemary & thyme 10
- V **Pickled Fennel Salad**, baby romaine lettuce, green apple, pickled beetroot onion, lemon honey dressing & black sesame seeds 12
- V **Hashbrowns**, served with almond aioli & Harissa 12

## DESSERT (Check the counter for daily treats!)

- GF **Not Your Common Chocolate Cake**, served with vanilla ice cream 14
- V **Common Man Churros**, crisp & sugar-dusted with caramel & chocolate dipping sauces 13
- Okinawa Black Sugar Tiramisu**, topped with Kinako powder & sourdough crumbs, with Okinawa & soy caramel syrup 16
- Yuzu Cheesecake**, served with chantilly cream, green oil, orange segment & crushed pistachio, lime zest 14
- V\* **Açai Bowl**, with sliced banana, nut butter, cacao granola, cacao nibs, coconut flakes 18

V – Vegetarian GF – Gluten Free V\* – Can be made vegan, please ask!

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

# 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

7

8.5

## ESPRESSO COFFEE

### Black

Reg. 5.5 Large 6.5

### Iced Black

7

### White

6.5 7.5

### Hot Chocolate

6 7

### Mocha

7 8

### Iced White Coffee / Chocolate / Mocha

8

### Handcrafted Teas by Ripple Effect Tea Co.

Ruby Breakfast / Earl Grey / Meaningful Green / Herb Garden / Peppermint / Feel Good Chai

8

### Nitro Honey Oat Latte

9.5

### Nitro Iced Tea

7

### Chai Latte

7 8

### Iced Chai Latte

8.5

(We have Bonsoy and Outside available on request.)

## JUICES & SODAS

### Fresh orange juice

8

### Dragonfruit, beetroot & pomegranate

9

### Carrot, green apple, turmeric

9

### Kale, cucumber, apple, mint & ginger

9

### Gingerella Ginger Ale / Lemmy Lemonade

8

### San Pellegrino (500ml)

8

### Acqua Panna (500ml)

6

### Kombucha (Yuzu Lavender / Koffee Kombucha)

8

## SMOOTHIES

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

10

**Lean & Green**, mixed leafy greens, pineapple, green apple, grapes, flax seeds & coconut water

10

## BOOZE

### Rotating Craft Beer on Tap

14

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

18

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

18

**G&T**, gin, tonic, grapefruit & rosemary

18

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

18

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

18

## WINE

Our wines are thoughtfully sourced by our friends at the Drunken Farmer; organic, biodynamic, delicious.

**Parés Baltà - Honeymoon**,  
A semi-sweet, delicate wine with notes of ripe pear and apricot. The perfect brunch companion.

Glass 15 Bottle 75

**Parés Baltà - Mas Petit**,  
A dry red with beautiful floral aromas. Fruit forward, dark and intense flavours.

15 75

**Lammidia - Miscela Rosato (200ml)**,  
A dry rosato, with aromas of caramelised raspberry and spices. Reminiscent of a wild berry lemonade.

22

**Lammidia - Miscela Bianco (200ml)**,  
A dry and light orange wine with citrus and passionfruit aromas. A fresh wine with good acidity and a crisp finish.

22

**Parés Baltà - Cava Brut Nature**,  
A light and vibrant sparkling, notes of brioche & mature fruits, pairs well with just about anything.

65

**Champagne Fleury - Blanc de Noirs Brut**,  
A classic style of champagne made from 100% Pinot Noir. Notes of pears, praline and brioche.

120