

BREAKFAST (Served all day)

Fresh Seasonal Fruit with a Hearty Breakfast Smoothie	15
V House-made Crunchy Granola , fresh fruit & Greek-style honey yoghurt	17
Brioche French Toast , berries compote, maple syrup & vanilla ice-cream	20
Common Man Fluffy Pancakes , with caramelised bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis	22
V* Marmite Mushrooms , on avocado toast topped with chilli flakes & micro-greens	19
Croissant Croque Monsieur , provolone, ham & a creamy béchamel sauce	17
House-baked Cornbread , with smashed avocado & black bean salsa, streaky bacon, organic poached egg	25
V Sautéed Kale & Egg White Scramble , with asparagus, sweet pea, broccoli topped with shaved parmesan, & lemon zest crumbs (+\$7 with grilled “chilli” chicken)	21
House-baked Beans with Confit Chorizo , two fried organic eggs & wild rocket with artisanal sourdough or wholemeal toast	22
V Common Man Veggie Wonderland , two free-range organic eggs in any style, halloumi, spinach, fresh pesto tomatoes, portobello mushrooms, avocado, lemon & chilli, with artisanal sourdough or wholemeal toast	26
Organic Eggs Benedict , tender braised ox cheeks, two poached organic eggs & chive hollandaise with artisanal sourdough or wholemeal toast	25
V Turkish Common Man Breakfast , phyllo-wrapped soft-boiled organic egg, crispy feta, fresh cucumber, tomatoes, olives & hummus with pita bread	26
Common Man Full Breakfast , two free-range organic eggs in any style, back bacon, pork sausage, fresh pesto tomatoes, vegetable rosti, minted sour cream, portobello mushroom, house-made chorizo baked beans with artisanal sourdough or wholemeal toast	27
Extras	
House-made tomato relish	2
Artisanal sourdough, wholemeal or The Whole Kitchen GF sourdough toast (2 slices)	6
Chorizo baked beans / Bacon (2 slices) / 2 Organic eggs / Pork sausage / Mushrooms / Fresh pesto tomatoes / Avocado (half) / Sautéed spinach	7
V - Vegetarian GF - Gluten Free V* - can be made vegan, please ask!	

**COMMON
MAN
COFFEE
ROASTERS**

☎ commonmancoffee
 📍 commonmancoffeeoasters
 🌐 www.commonmancoffeeoasters.com
 📍 22 Martin Road, #01-00, Singapore 239058

LUNCH (Served from 11am to 5.30pm)

Crab Salad with Wild Rocket , romaine, endive, sugar snaps, avocado, mint pomegranate & caper crumbs with a mango mint dressing	26
Cold Buckwheat Soba Noodles Salad , with green papaya, asparagus & toasted seeds (+ \$7 with grilled “chilli” chicken)	19
V Quinoa Salad with Grilled & Crispy Kumara , spinach, coriander, mint, goat’s cheese & honey-raisin yoghurt	19
Seared Salmon Salad , with fish crackling, pea shoots, baby radish, Japanese cucumber, pickled daikon & alfalfa sprouts in a wasabi vinaigrette	26
GF Grilled Juicy “Chilli” Boneless Chicken , with crushed avocado salsa & caramelised lemon	25
Cubanos Sandwich , sliced slow cooked pork, gherkins, jalapenos, honey baked ham, provolone & raisin chutney served with fries	24
Common Man Burger , house-made beef patty, vintage cheddar, sweet onion jam, crisp lettuce & pickle on a fluffy brioche bun served with fries	27
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 fries	26
Sides	
Crunchy Parsley & Chilli Fries	12
VGF Grilled Portobello Mushrooms , parmesan, pine nuts & fresh pesto	12
GF Truffle Polenta Batons , with relish & aioli	14
V Hummus & Freshly Baked Pita	12
GF Grilled Almond Cake , with salted caramel ice cream	14
Ondeh-Ondeh Cake , pandan & gula melaka sponge cake	10
GF Banana Loaf , topped with a banana chip & crushed walnuts	7
Carrot Cake , with cream cheese frosting	9
Valrhona Flourless Chocolate Cake (+\$3 with ice cream)	11
Common Man Churros , sugar-dusted, softer on the inside & served with luscious chocolate sauce	12

DESSERT

With regrets, we only accept a maximum of two cards per bill, evenly split. All prices are exclusive of service charge & taxes. **Please understand that during busy times we may not be able to accept special requests/swaps.**

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

Fast Brew
 our barista’s favourite single origin of the moment, prepared as a tasty batch brew coffee, ready to go 6.5

Slow Brew
 your choice of available single origins, manually brewed & prepared to order market price

Nitro Iced Tea 6
 Nitro Cold Brew 8

Espresso Coffee Reg. Large

Black	5	
Iced Black	5.5	
White	5.5	6.5
Hot Chocolate	5.5	6.5
Iced White Coffee / Chocolate	7.5	7.5
Artisan Teas <small>(English Breakfast / Earl Grey / Green / Chamomile / Peppermint / Chai)</small>	7	7

Juice & Sodas

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

BOOZE

Little Creatures Pale Ale	11
Pipsqueak Cider	12

G & T

St George Terroir gin served with East Imperial tonic & cucumber	14
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22 Martini

Espresso, vodka, frangelico & coconut sugar syrup	15
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Chilli Punch

Housemade chilli infused gin, pineapple & lime	15
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Bloody Mary

Sipsmith vodka, spices & tomato juice	17
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Wine

We’re proud to be working with **Brown Bag Wines**, showcasing a range of **natural & biodynamic wines**. Ask us about what we are currently pouring. Glass 15
Bottle 60

Sparkling

Jansz Premium Cuvee NV, Tasmania, Australia	Bottle 98
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