

## BREAKFAST (Served all day)

**Fresh Seasonal Fruit with a Hearty Breakfast Smoothie**

**V\* House-made Crunchy Granola**, fresh fruit & Greek-style honey yoghurt

**Brioche French Toast**, berries compote, maple syrup & vanilla ice-cream

**Common Man Fluffy Pancakes**, with caramelised bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis

**V\* Marmite Mushrooms**, on avocado toast topped with chilli flakes & micro-greens

**Croissant Croque Monsieur**, provolone, ham & a creamy béchamel sauce

**V Sautéed Kale & Egg White Scramble**, with asparagus, sweet pea, broccoli topped with shaved parmesan, & lemon zest crumbs (+\$7 with grilled “chilli” chicken)

**House-baked Beans with Confit Chorizo**, two fried organic eggs & wild rocket with artisanal sourdough or wholemeal toast

**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

**Organic Eggs Benedict**, tender braised ox cheeks, two poached organic eggs & chive hollandaise with artisanal sourdough or wholemeal toast

**V Turkish Common Man Breakfast**, phyllo-wrapped soft-boiled organic egg, crispy feta, fresh cucumber, tomatoes, olives & hummus with pita bread

**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

### Extras

House-made tomato relish

Artisanal sourdough, wholemeal or GF sourdough toast (2 slices)

Chorizo baked beans / Bacon (2 slices) / 2 Organic eggs / Pork sausage / Mushrooms / Fresh pesto tomatoes / Avocado (half) / Sautéed spinach

**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

**Cold Buckwheat Soba Noodles Salad**, with green papaya, asparagus & toasted seeds (+ \$7 with grilled “chilli” chicken)

**V Quinoa Salad with Grilled & Crispy Kumara**, spinach, coriander, mint, goat’s cheese & honey-raisin yoghurt

**Seared Salmon Salad**, with fish crackling, pea shoots, baby radish, Japanese cucumber, pickled daikon & alfalfa sprouts in a wasabi vinaigrette

**GF Grilled Juicy “Chilli” Boneless Chicken**, with crushed avocado salsa & caramelised lemon

**Cubanos Sandwich**, sliced slow cooked pork, gherkins, jalapenos, honey baked ham, provolone & raisin chutney served with fries

**Common Man Burger**, house-made beef patty, vintage cheddar, sweet onion jam, crisp lettuce & pickle on a fluffy brioche bun served with fries

**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

### Sides

**Crunchy Parsley & Chilli Fries**

**VGF Grilled Portobello Mushrooms**, parmesan, pine nuts & fresh pesto

**GF Truffle Polenta Batons**, with relish & aioli

**V Hummus & Freshly Baked Pita**

## DESSERT

**GF Grilled Almond Cake**, with salted caramel ice cream

**Salted Maple Syrup Cheesecake**

**Common Man Churros**, sugar-dusted, softer on the inside & served with luscious chocolate sauce

**GF The Whole Kitchen**, Gluten, Dairy & Refined Sugar Free Cakes Choose from: Chocolate Peanut Butter or Banana Vanilla Bean (+\$3 with honey Greek yoghurt)

**Sweet Potato Carrot Cake**, with cream cheese frosting & walnut crumb (+\$3 with ice cream)

**Valrhona Flourless Chocolate Cake** (+\$3 with ice cream)

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

Slow Brew

your choice of available single origins, manually brewed & prepared to order

Nitro Iced Tea

Nitro Cold Brew

### Espresso Coffee

Black

White

Hot Chocolate

Iced Coffee / Chocolate

Artisan Teas

(English Breakfast / Earl Grey / Green / Chamomile / Peppermint / Chai)

## JUICE & BOOZE

Fresh pear, apple & celery juice

Fresh orange, carrot & ginger juice

Fresh kale, apple, spinach & mint juice

Gingerella Ginger Beer / Lemmy Lemonade

San Pellegrino (500ml)

Acqua Panna (500ml)

Little Creatures Pale Ale

Pipsqueak Cider

### G & T

St George Terroir gin served with East Imperial tonic & cucumber

### Bloody Mary

Sipsmith vodka, spices & tomato juice

### Kentucky Mary

Redemption rye bourbon, smokey bacon, spices, tomato juice, touch of red wine

### White Wine

Nautilus Savignon Blanc, Marlborough, New Zealand

### Red Wine

Yalumba Merlot, Connawarra, South Australia

### Sparkling

Janzz Premium Cuvee NV, Tasmania, Australia