

# BREAKFAST

(Served all day)

	<b>Fresh Seasonal Fruit with a Hearty Breakfast Smoothie</b>	15
<b>V</b>	<b>House-made Crunchy Granola</b> , fresh fruit & Greek-style yoghurt & raw honey	18
	<b>Common Man Fluffy Pancakes</b> , with caramelized bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis	23
<b>V*</b>	<b>Marmite Mushrooms</b> , on avocado toast topped with chilli flakes & micro-greens	20
	<b>Croissant Croque Monsieur</b> , provolone cheese, ham, mustard & bechamel sauce (make it a Madame + fried egg \$2)	18
	<b>Sautéed Kale &amp; Egg White Scramble</b> , with asparagus, sweet pea, broccoli, topped with shaved parmesan, & lemon zest crumbs (+\$7 with grilled “chilli” chicken)	23
	<b>House-baked Beans with Confit Chorizo</b> , two fried organic eggs & wild rocket with artisanal sourdough or wholemeal toast	23
<b>V</b>	<b>Common Man Veggie Wonderland</b> , two free-range organic eggs in any style, halloumi, spinach, herbed roma tomato, portobello mushrooms, avocado, lemon & chilli, with artisanal sourdough or wholemeal toast	27
	<b>Organic Eggs Benedict</b> , tender braised ox cheeks, two poached organic eggs & chive hollandaise with artisanal sourdough or wholemeal toast	26
<b>V</b>	<b>Turkish Common Man Breakfast</b> , phyllo-wrapped soft-boiled organic egg, crispy feta, fresh cucumber, tomatoes, olives, chives & hummus with pita bread drizzled with honey	27
	<b>Common Man Full Breakfast</b> , two free-range organic eggs in any style, bacon, pork sausage, herbed roma tomato, vegetable rosti, portobello mushroom, house-made chorizo baked beans 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	7


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

# COMMON MAN COFFEE ROASTERS

 commonmancoffee

 commonmancoffeeoasters

 commonmancoffeeoasters.com

 22 Martin Road, #01-00, Singapore 239058

# LUNCH

(Served from 10am to 5.30pm)

<b>V</b>	<b>Quinoa Salad</b> , with grilled & crispy kumara, spinach, coriander, mint, goat’s cheese & honey-raisin yoghurt (+ grilled “chilli” chicken \$7 or chickpea falafel V \$5)	20
<b>GF</b>	<b>Grilled Organic “Chilli” Boneless Chicken</b> , with crushed avocado salsa & caramelized lemon	26
	<b>Cubanos Sandwich</b> , sliced slow cooked pork, gherkins, jalapenos, honey baked ham, provolone & raisin chutney served with fries	26
	<b>Common Man Burger</b> , house-made beef patty, provolone cheese, sweet onion jam, crisp lettuce & pickle on a fluffy brioche bun served with fries	28
	<b>Fish Burger</b> , house-made fish patty with caper crumb, creamy coconut bok choy, grilled tomatoes, romaine & tartare sauce on a fluffy brioche bun served with fries	27

# SIDES

	<b>Crunchy Parsley &amp; Chilli Fries</b>	12
<b>VGF</b>	<b>Hummus &amp; Freshly Baked Pita</b>	12

# DESSERT / PASTRY

	<b>Banana Teacake</b> , with caramel & pecans	11
	<b>Gula Melaka Teacake</b> , coconut flakes	10
	<b>Classic New York Cheesecake</b>	12
	<b>Common Man Churros</b> , sugar-dusted, softer on the inside & served with luscious chocolate sauce	
	<b>Fresh Croissants</b>	
	Plain	5
	Chocolate, Almond	5.5
	Matcha	6

*We are open for pre-orders, take-away and delivery, via our partners at Deliveroo, FoodPanda and GrabFood.*

*Keep an eye on our social media for any further updates or special treats we might be whipping up.*

With regrets, we only accept a maximum of two cards per bill, evenly split. All prices are exclusive of taxes. No service charge for takeaway.

# 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 CMC Academy to ensure you get the best from every sip.

<b>Filter Coffee</b>		
Fast Brew		6.5
Our barista’s favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go		
Slow Brew		market price
Your choice of available single origins, manually brewed & prepared to order		
Nitro Honey Oat Latte		9.5
Cold Brew		8
<b>Espresso Coffee</b>	<b>Reg.</b>	<b>Large</b>
Black	5	6
Iced Black	6.5	
White	6	7
Hot Chocolate	6	7
Iced White Coffee / Chocolate / Mocha	7.5	
Mocha	6.5	7.5
Artisan Teas (English Breakfast/ Earl Grey/ Green/ Chamomile/ Peppermint/ Chai)	7	
Nitro Iced Tea	7	

<b>Juice &amp; Sodas</b>		
Avocado smoothie, avocado, milk & raw honey		12
Fresh watermelon, cucumber, mint		8
Fresh orange, carrot & ginger juice		8
Fresh kale, green apple & spinach		9
Gingerella Ginger Beer/ Lemmy Lemonade		8
San Pellegrino (500ml)		8
Acqua Panna (500ml)		6
Kombucha		8

# BOOZE

Little Creatures Pale Ale		12
Pipsqueak Cider		12
<b>G &amp; T</b> St George Terroir gin served with East Imperial tonic & cucumber		14
<b>22 Martini Espresso</b> , vodka, Frangelico & coconut sugar syrup		15
<b>Chilli Punch Housemade</b> chilli infused gin, pineapple & lime		15
<b>Bloody Mary</b> Sipsmith vodka, spices & tomato juice		17

**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.

**Sparkling Jansz Premium Cuvee NV**, Tasmania, Australia

Glass 15  
Bottle 60  
Bottle 98