



SUNDAY BRUNCH

CRISPY FRENCH TOAST BITES

cinnamon, powdered sugar, maple syrup
4.95

FRIED SWEET PLANTAINS

with chipotle ranch
4.95

BASKET OF CORNBREAD

served warm with
whipped maple butter
5.95

FRENCH TOAST

thick sliced French toast topped
with glazed strawberries
& whipped mascarpone,
served with bacon & home fries
9.95

THE PANCAKE BREAKFAST

a stack of four pancakes,
two eggs any style
& two sausage links,
served with home fries
9.95

POWER BRUNCH

two eggs any style, bacon, *and*
sausage, served with home fries
& buttered toast
8.95

HUEVOS RANCHEROS

2 fried eggs, chorizo sausage,
black beans & rice, with crispy
tortilla chips, guacamole, sour cream,
spicy roasted tomato sauce,
and a grilled jalapeño
8.95

BENNIES & OMELETS

EGGS BENEDICT

poached eggs, applewood smoked
bacon & homemade hollandaise
on an English muffin,
with home fries
8.95

AVOCADO BENEDICT

poached eggs, slices of avocado,
tomato & homemade hollandaise
on an English muffin,
with home fries
8.95

PULLED PORK BENEDICT

slow cooked pork, arugula,
tomato & homemade hollandaise
on an English muffin,
with home fries
8.95

KC's OMELET

three eggs with avocado, asparagus,
roasted red pepper, spinach
& fresh mozzarella, with home fries
& buttered toast
9.95

WILD MUSHROOM OMELET

three eggs, crimini & portabello
mushrooms, spinach, goat cheese
& sundried tomatoes, with home fries
& buttered toast
9.95

BREAKFAST B.L.T.

smoked bacon, fried egg,
avocado, baby spinach,
tomato & chipotle mayo
on multi-grain toast,
served with home fries
8.95

HANGOVER BURGER

premium Angus beef, bacon,
fried egg, crispy potatoes, melted
pepperjack & spicy mayo
on an onion roll
8.95

CHORIZO HASH SKILLET

with melted pepperjack cheese,
2 fried eggs & buttered toast
8.95

FULLY LOADED

PULLED PORK SANDWICH

slow-cooked pork with
cheddar, tomato, arugula,
chipotle mayo & a fried egg,
on toasted challah
8.95

SIDES

English muffin	1.95
toast	1.95
smoked bacon (3 strips)	2.95
pork sausage (2 links)	2.95

BRUNCH COCKTAILS MIMOSAS

UNCOMMON BLOODY

wickedly spicy house-infused
jalapeño vodka & our bloody mix,
with pickled green beans,
pickled asparagus &
pickled carrots
8.95

*a Milder Mary
is always available*

CLASSIC MIMOSA

the perfect combination of
fresh squeezed orange juice & bubbles
7.95

HIBISCUS MIMOSA

Fruitlab Hibiscus Organic Liqueur,
fresh squeezed OJ, simple syrup & bubbles
7.95

SUPER MIMOSA

Stoli O, mango purée, fresh squeezed OJ
& bubbles, on ice, in a pint glass
8.95

FRESH FRUIT SMOOTHIE

strawberries & bananas
blended with
orange juice for a delicious
AND nutritious smoothie
5.95

SPIKED SMOOTHIE

kick it up a notch with
a spike of rum
7.95

SOUPS, SNACKS, SALADS & SANDWICHES

APPETIZERS

FRIED PICKLES

dill pickle spears fried in spicy beer batter, served with ranch dressing & chipotle aioli
7.95

BONELESS BUFFALO WINGS

an all-time Cambridge Common favorite with your choice of Buffalo or BBQ sauce
8.95

BUFFALO WINGS

with Buffalo or BBQ sauce
10.95

MAC & CHEESE BITES

answering the question: can mac & cheese really get any better?
8.95

CHEESE NACHOS

crisp house-made tortilla chips loaded with cheese, scallions, tomatoes & jalapeños, served with salsa
8.95

PULLED CHICKEN NACHOS 11.95 CHILI NACHOS 12.95

CHEESEBURGER SLIDERS

three scrumptious Angus sliders with cheddar, pickles, fries & plenty of special sauce
7.95

DEVILED EGGS

straight up traditional, sprinkled with Old Bay. So darn good
3.95

SOUTHWESTERN QUESADILLA

grilled chicken, avocado, a corn, black bean & roasted red pepper salsa, and Monterey Jack cheese in a flour tortilla (available vegetarian) 9.95

SPINACH & ARTICHOKE DIP

served warm with crispy pita chips
6.95

TATER TOTS

oh yeah, just like you remember them
4.95

SWEET POTATO FRIES

"simply amazing" ~The Phoenix
6.95

SOUPS

TODAY'S HOMEMADE SOUP

always vegetarian, always yummy
cup 3.95 / bowl 5.95

CLAM CHOWDER

cup 4.95 / bowl 6.95

BURGERS

Served on a roll with your choice of fries (straight or curly) and a pickle

CAMBRIDGE COMMON BURGER

quarter pound Angus burger, with lettuce, tomato, onion
5.95

BLACK ANGUS BURGER

half pound certified Black Angus, with lettuce, tomato, onion
7.95

THE 1667 BURGER

melted cheddar, bacon, pickles, chopped greens & seriously special sauce on an onion roll
8.95

BLACKJACK BURGER

Cajun spices, chipotle mayo, melted pepperjack, lettuce, tomato & onion
8.95

SMOKEHOUSE BURGER

bacon, cheddar, BBQ sauce, crunchy fried onions, lettuce, tomato & onion
8.95

BAJA TURKEY BURGER

bacon, pepperjack cheese, guacamole, pico de gallo, lettuce, tomato & onion
8.95

HOMEMADE VEGGIE BURGER

with avocado, melted cheddar & sundried tomato mayo
7.95

TO ANY BURGER, ADD:

Swiss, Cheddar, American, Blue, Feta, Provolone, Pepperjack, Bacon, Fried Egg, Salsa, BBQ Sauce, Guacamole, Cajun Spices, Mushrooms, Avocado, Jalapeños, Sautéed Onions, Sautéed Peppers, Crispy Fried Onions (price varies)

SALADS

CRISPY COBB

rows of crispy chicken, bacon, blue cheese, hard boiled egg, cherry tomatoes & avocado on mixed greens, choice of dressing
9.95

GREEK SALAD WITH GRILLED CHICKEN

mixed greens, pearl couscous, olives, feta, cherry tomatoes, cukes, red onion & lemon vinaigrette
8.95

CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmesan cheese & Caesar dressing
5.95
Add Grilled Chicken 8.95

PAN SEARED SALMON SALAD

fresh salmon fillet, arugula, asparagus, baby spinach, pearl couscous & mango salsa, with lemon vinaigrette
13.95

CHOPPED SALAD WITH CRISPY CHICKEN

chopped iceberg, radicchio, bacon, blue cheese, grilled corn, crispy chicken & jalapeño ranch dressing
8.95

OUR HOMEMADE DRESSINGS:

Balsamic Vinaigrette, Caesar, Blue Cheese, Lemon Vinaigrette, Honey Dijon, Jalapeño Ranch, Sesame Ginger

SANDWICHES

TURKEY CLUB

sliced turkey, smoked bacon, tomato, baby spinach & tarragon mayo on toasted wheat
8.95

GRILLED CHEESE & SOUP

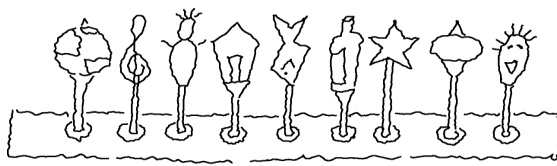
on ciabatta bread with a cup of homemade tomato basil soup
7.95

UNCOMMON B.L.T.

applewood-smoked bacon, baby spinach, tomato & avocado with spicy mayo on toasted multigrain bread
7.95

BONELESS BUFFALO WING SANDWICH

with Buffalo sauce & a side of blue cheese
8.95
make it vegetarian with BUFFALO TOFU
7.95



31 BREWS ON TAP

10 ALWAYS ON DRAFT

ALLAGASH WHITE ALE

5.95

Brewed with lots of wheat and a special blend of spices 5% abv (14oz)

CAMBRIDGE AMBER ALE

5.95

One of our all-time favorites. Smooth and well-balanced, with a deep ruby color 4.7% abv

DOWNEAST CIDER HOUSE

5.95

Downeast's Original Blend, made with freshly pressed Maine Red Delicious, McIntosh, Cortland & Gala apples (*gluten free*) 5.1% abv

GUINNESS

5.95

Over two centuries of brewing have yielded this deep, dark, velvety classic Irish Stout 4.2% abv

HARPOON IPA

4.95

English-style IPA, a Boston classic 5.9% abv

ITHACA FLOWER POWER IPA

5.95

Simultaneously punchy & soothing 7.5% abv

JACK'S ABBY HOUSE LAGER LANDBIER

5.95

Sweet & golden with full body from traditional German malt varieties 5.4% abv

REVIVAL NIGHT SWIM'AH

5.95

Belgian Wheat Ale with classic notes of orange peel & coriander, with a twist: raspberries & Citra hops 4.7% abv

SMUTTYNOSE FINESTKIND IPA

4.95

Hopheads, unite! "Hands-down one of the best American-style IPAs ever crafted ... insanely drinkable." (Jason & Todd Alström, Weekly Dig) 6.9% abv

VICTORY GOLDEN MONKEY

4.95

Strong, sensual, Belgian-style tripel 9.5% abv (13oz)

13 DAILY FEATURED BREWERIES

EVERETT BREWING • BANTAM CIDER COMPANY • BALLAST POINT BREWING
CAMBRIDGE BREWING • FOUNDERS BREWING • GREEN FLASH
LAGUNITAS BREWING • MAINE BEER COMPANY • NEW BELGIUM BREWING
NOTCH BREWING • SAM ADAMS • TRÖEGS • TWO ROADS BREWING

7 ROCKIN' ROTATING TAPS

including a **NITRO** tap and one **DAILY CASK**

BOTTLES & CANS

AMSTEL LIGHT 4.95

BLUE MOON 4.95

BUD / BUD LIGHT 3.50

CLAUSTHALER (*non-alcoholic*) 4.95

CORONA 4.95

ESRTELLA DAMM DAURA (*gluten-free*) 6.50

HEINEKEN 4.95

MAGNERS CIDER (*gluten-free*) 5.95

MILLER HIGH LIFE 3.50

MILLER LITE 3.50

NARRAGANSETT (16oz) 3.50

PABST BLUE RIBBON 3.50

CAMBRIDGE COMON BEER PUNCH

Holly's wicked combination of vodka, lemonade & one cool can of Sam Adams Summer Ale

Served by the pitcher (minimum 2 people)

19.95