

GOT THE BRUNCHIES?

CRISPY FRENCH TOAST BITES

a basket of French toast bites with cinnamon, sugar & maple syrup 6.95

THE PANCAKE BREAKFAST

a stack of 3 pancakes, 2 eggs any style, bacon & maple syrup, served with home fries 10.95
**available with chocolate chips*

MUSHROOM OMELET

3 eggs, sautéed mushrooms, goat cheese, spinach & cherry tomatoes, served with home fries 11.95

RANCHERO OMELET

grilled chicken, pepperjack, jalapeños, peppers, onions & ranchero sauce with home fries & a side of guac 11.95

BREAKFAST SKILLET

chorizo & home fries, topped with ghost pepper cheese sauce & 2 fried eggs, served with ciabatta toast 11.95

AVOCADO BENEDICT

2 poached eggs, slices of avocado, tomato & homemade hollandaise on an English muffin, with home fries 9.95

BACON BENEDICT

2 poached eggs, applewood smoked bacon, spinach & homemade hollandaise on an English muffin, with home fries 9.95

CHICKEN BRUNCH SANDWICH

fried chicken, bacon, cheddar & fried egg, with tomato, chopped lettuce & 1667 sauce, served with home fries 12.95

GRAIN BOWLS

farro, kale, avocado, crispy chickpeas, cucumber, apple, lemon zest, cherry tomatoes, lemon vinaigrette 9.95

Grilled Chicken Bowl 14.95 **Grilled Tofu Bowl** 12.95 **Seared Salmon Bowl** 18.95 **Grilled Steak Bowl** 20.95

APPETIZERS

FRIED PICKLES

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

MAC & CHEESE BITES

answering the question: can mac & cheese really get any better? 10.95

WARM PRETZEL BITES

with ghost pepper cheese sauce 9.95

BONELESS BUFFALO WINGS

an all-time Cambridge Common fave with Buffalo sauce, celery & blue cheese 9.95

CHEESE NACHOS

crisp house-made tortilla chips loaded with cheese & jalapeños, served with salsa 11.95

GRILLED CHICKEN NACHOS 14.95

CHICKEN FINGERS

crispy tenders with honey mustard or BBQ sauce 9.95

SWEET POTATO WAFFLE FRIES

"simply amazing" ~The Phoenix 7.95

TATER TOTS

oh yeah, just like you remember them 6.95

SALADS

CRISPY COBB

crispy chicken, bacon, blue cheese, hard boiled egg, cherry tomatoes & avocado on mixed greens, your choice of dressing 12.95

CAESAR

crisp romaine lettuce and garlic croutons, tossed with Parmesan cheese & Caesar dressing 7.95

Chicken Caesar 11.95

Steak Caesar 17.95

Salmon Caesar 15.95

Tofu Caesar 10.95

GREEK SALAD WITH GRILLED CHICKEN

mixed greens, Kalamata olives, feta cheese, cuke, red onion, cherry tomatoes & marinated grilled chicken, with lemon vinaigrette 11.95

HOUSE SALAD

mixed greens with cuke, tomato, red onion, and lemon vinaigrette 6.95

with Chicken 10.95

with Steak 16.95

with Salmon 14.95

with Tofu 9.95

HOMEMADE DRESSINGS: Lemon Vinaigrette, Blue Cheese, Caesar, Ranch, Honey Mustard

BURGERS & SANDWICHES

on a roll with choice of fries (skinny or curly)

TO ANY BURGER, ADD: Cheddar, Blue Cheese, Feta, Pepperjack, Avocado, Bacon, Crispy Onions, Sautéed Onions, Jalapeños, Roasted Red Peppers, Sautéed Mushrooms, BBQ Sauce, Ghost Pepper Cheese Sauce, Guac, Chipotle Mayo, Ranch, 1667 Sauce

100% BLACK ANGUS BURGER

with lettuce, tomato & onion 9.95

THE 1667 BURGER

melted cheddar, bacon, pickles, chopped greens & seriously special sauce, on an onion roll 11.95

SMOKEHOUSE BURGER

bacon, melted cheddar, BBQ sauce, crispy onions, lettuce, tomato & onion 11.95

BLACKJACK BURGER

Cajun spices, chipotle mayo, melted pepperjack, lettuce, tomato & onion 10.95

OUR HOMEMADE VEGGIE BURGER

with avocado, roasted red pepper & feta cheese 10.95

THE IMPOSSIBLE BURGER™

the Impossibly delicious plant-based burger with lettuce, tomato & onion 12.95

GRILLED CHICKEN SANDWICH

with bacon, avocado, chipotle mayo, pepperjack, lettuce, tomato & onion 12.95

FRIED CHICKEN SANDWICH

crispy fried chicken, melted pepperjack, sliced pickles, tomato & 1667 sauce 11.95

GRIDDLED CHEDDAR & TURKEY

sliced turkey, cheddar, avocado, tomato, greens & mayo on griddled multigrain bread 11.95

Consuming raw or undercooked foods may increase your risk of food-borne illness. Please tell us if you have a food allergy.

COCKTAILS

CLASSIC MIMOSA

the perfect combination of fresh OJ & bubbles 7.95

THE PATIO MIMOSA

Tito's, Campari, OJ, blood orange purée & bubbles 9.95

SUPER MIMOSA

Absolut Mandrin, mango purée, OJ & bubbles 9.95

UnCOMMON BLOODY

Tito's & our house bloody mix 9.95

GARDEN BLOODY

Effen Cucumber Vodka & house bloody mix 9.95

ESPRESSO MARTINI

Tito's, Atomic cold brew, Bourghetti Espresso Liqueur & Molly's Irish Cream 10.95

BOOZY ICED COFFEE

French vanilla vodka, crème de cacao, Molly's Irish Cream & iced coffee 7.95/gl 29.95/pitcher

PURPLE HAZE

Hendrick's Gin & lemon, topped with Prosecco & a drop of pea flower extract 10.95

TITO'S MULE

Tito's Vodka, ginger beer & fresh lime 9.95

UNCOMMON SPIKED CIDER

Bacardi Spiced Rum, Giffard Ginger Liqueur, hot apple cider & a dash of cardamom bitters 9.95

PINK CADILLAC

Grey Goose Strawberry & Lemongrass, Triple Sec, strawberry purée, lemon & cranberry 10.95

FISTFUL OF DOLLARS

Fistful of Bourbon, ginger, honey, lemon, Luxardo 10.95

DIPLOMATIC IMMUNITY

Ghost Spicy Tequila Blanco, carrot juice & turmeric ginger chai 10.95

DOWN THE RABBIT HOLE

Grey Goose Watermelon & Basil, watermelon purée & citrus, with a splash of soda 10.95

ED SHEERAN

Bacardi Spiced Rum, Giffard Ginger Liqueur, apple juice & Angostura Bitters 9.95

STRAWBERRY FIELDS

Tullamore D.E.W. Irish Whiskey, Drambuie, strawberry purée & lemon 11.95

SHARE. DRINK. REPEAT.

Pitchers are for 2 or more to share

MIND BLOWING BEER PUNCH

Holly's wicked combination of Vodka, Lemonade, and one cool can of Sam Adams Summer Ale
Served by the Pitcher 22.95

FIESTA SANGRIA

classic Spanish Sangria, a party in a pitcher!
Glass 8.95 / Pitcher 29.95

MIMOSAS

BY THE BOTTLE

a chilled bottle of champagne with a trio of juices: orange, grapefruit & cranberry
29.95

BLOOD ORANGE MARGARITA

El Jimador Blanco Tequila, triple sec, blood orange purée & our house-made sour mix
Glass 9.95 / Pitcher 34.95

MANGO HABANERO TEQUILA STINGER

house-infused mango habanero tequila, triple sec, mango purée & house-made sour mix
Glass 9.95 / Pitcher 34.95

WINES

WHITES, PINK & SPARKLING

PINOT GRIGIO, Spasso (Italy)

an easy drinking Pinot Grigio from Tuscany, dry and deliciously crisp with a bright finish 8.95

SAUVIGNON BLANC, Wildsong (New Zealand)

a vibrant, aromatic Sauvignon Blanc with a creamy texture, with a fresh finish 8.95

CHARDONNAY, Coppola (California)

aged in French oak barrels, this is a full-bodied California Chard with a long, balanced finish 9.95

ROSÉ, Chateau Nicot (France)

a lovely, light & luscious Rosé from Bordeaux 9.95

PROSECCO, Mionetto (Italy)

soft & smooth with delicate bubbles 8.95

REDS

MALBEC, Tilia (Argentina)

a lush, medium-bodied Malbec with silky tannins and 90 points from wine reviewer, James Suckling 8.95

CABERNET, Broadside (California)

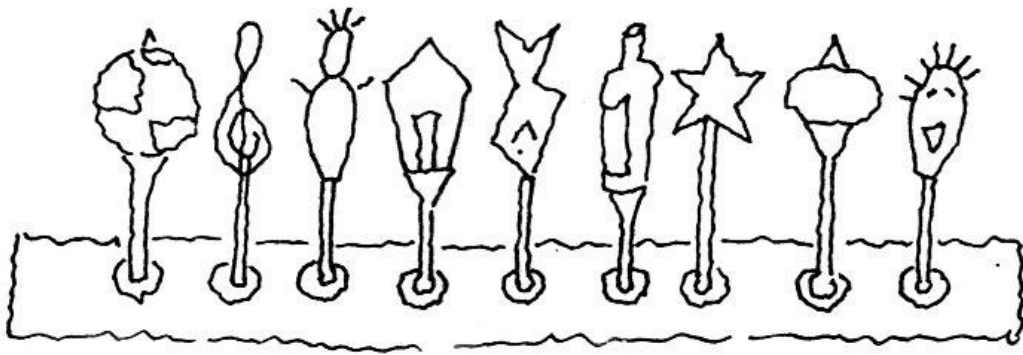
a bold, juicy Cabernet from the sustainably farmed Broadside Paso Robles Vineyard. Balanced tannins lend structure to this rich, delicious pour. 9.95

GORU GOLD RED BLEND, Ego Bodegas (Spain)

full, ripe and lush, this Spanish blend gets 93 points from Wine Spectator 8.95

PINOT NOIR, Contour (California)

a light to medium-bodied red with silky tannins and delicious, bright berry flavors 9.95



CAMBRIDGE COMMON

FUN FACTS



We have **FREE PARKING** in our lot directly behind the restaurant!



We are now open until **MIDNIGHT** Thursday through Saturday.



Making Cambridge Common **RESERVATIONS** is a breeze!

Just go to [RESY.com](https://www.revy.com). For bigger parties, email us:

parties@cambridgecommonrestaurant.com.



Can't make it to the restaurant? You can place your **TAKEOUT** order online by going to our website:

www.cambridgecommonrestaurant.com.

CAMBRIDGE COMMON SAFETY STANDARDS

OUR STAFF VACCINATION POLICY

Our staff members are all required to be fully vaccinated.

AIR FILTRATION SYSTEMS

Cambridge Common has three separate air filtration systems – one for each section of the restaurant – with state-of-the-art filters. These HVAC systems bring fresh air into the restaurant on a continuous basis throughout the day.

In addition, under the guidance of HVAC specialists, we have upgraded the air filtration and purification systems in each unit by including UV lighting. The UV light continually purifies the HVAC units and their filters, thereby purifying the air that circulates through the restaurant.

SANITATION STANDARDS

Each table is disinfected before opening, and between customers, with EPA-registered disinfectant.

High touchpoint surfaces are disinfected throughout the day.

We follow frequent handwashing guidelines issued by the CDC and the State.

Our kitchen staff members wear gloves and change them regularly.