



BRUNCH

CRISPY FRENCH TOAST BITES

cinnamon, powdered sugar,
real maple syrup
4.95

BACON DEVILED EGGS

old school deviled eggs with
bacon and a sprinkle of Old Bay
4.95

AVOCADO TOASTS

fresh avocado on toasted ciabatta,
with crumbled bacon & pickled onions
5.95

SMOTHERED TOTS

tater tots & ghost pepper cheese sauce
6.95

3 BREAKFAST TACOS

scrambled eggs, chorizo, avocado,
roasted red pepper, red onion,
cheddar-jack cheese,
and tomatillo sauce on corn tortillas
available vegetarian with blackened tofu
9.95

POWER BRUNCH

2 eggs any style, bacon, sausage,
home fries & buttered toast
8.95

THE PANCAKE BREAKFAST

a stack of 4 pancakes, 2 eggs any style,
2 sausage links & real maple syrup,
served with home fries
9.95

STUFFED FRENCH TOAST

thick slices of French toast stuffed
with strawberries & mascarpone,
served with bacon & real maple syrup
10.95

BENNIES & OMELETS

EGGS BENEDICT

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

AVOCADO BENEDICT

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

GREEK OMELET

3 eggs, feta, Kalamata olives,
baby spinach & pickled red onions,
with home fries & buttered toast
8.95

WILD MUSHROOM OMELET

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

HUEVOS RANCHEROS

2 fried eggs, chorizo, black beans & rice,
crispy tortilla chips, guacamole,
sour cream, spicy Ranchero sauce,
and a grilled jalapeño
9.95

QUINOA BRUNCH BOWL

quinoa, avocado, kale, strawberries,
shaved carrots, crispy chickpeas
& lemon vinaigrette,
with 2 poached eggs
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 potato strings,
melted pepperjack & spicy mayo
on an onion roll with fries
9.95

FRIED CHICKEN SANDWICH

butter-milk-battered fried chicken,
gravy, bacon, cheddar & a fried egg,
with chopped lettuce, tomato, and
chipotle mayo on an Iggy's brioche bun
with skinny fries
11.95

SIDES

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

BRUNCH DRINKS

UNCOMMON BLOODY

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

*a Milder Mary
always available*

MIMOSAS

CLASSIC MIMOSA

the perfect combination of
fresh orange juice & bubbles
7.95

MASON JAR MIMOSA

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

SUPER MIMOSA

Absolut Mandrin, mango purée, fresh OJ
& bubbles, on ice, in a pint glass
8.95

BOOZY ICED COFFEE

French vanilla vodka, crème de cacao,
Irish cream & iced coffee
6.95 / glass
29.95 / pitcher (for 2 or more)

FRESH FRUIT SMOOTHIE

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

SPIKED SMOOTHIE WITH RUM

7.95

SOUPS, SNACKS, SALADS & SANDWICHES

APPETIZERS

FRIED PICKLES

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

WARM PRETZEL BITES

with homemade ghost pepper cheese sauce
7.95

BONELESS BUFFALO WINGS

an all-time Cambridge Common favorite with Buffalo or BBQ sauce
9.95

BUFFALO WINGS

the original: plump, marinated wings (BBQ or Buffalo) with celery, carrots & homemade blue cheese
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
10.95

PULLED CHICKEN NACHOS 12.95
CHILI NACHOS 13.95

CHEESEBURGER SLIDERS

three scrumptious Angus sliders with cheddar, pickles, fries & plenty of special sauce
8.95

SOUTHWESTERN QUESADILLA

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

SPINACH & ARTICHOKE DIP

served warm with crispy pita chips
7.95

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

cup 3.95 / bowl 5.95

CLAM CHOWDER

cup 4.95 / bowl 6.95

BURGERS

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

CAMBRIDGE COMMON BURGER

quarter pound Angus burger, with lettuce, tomato, onion
6.95

BLACK ANGUS BURGER

hand pattied certified Black Angus, with lettuce, tomato, onion
7.95

THE IMPOSSIBLE BURGER™

the Impossibly delicious plant-based burger with cheddar, sliced pickles, chopped lettuce & chipotle aioli (available vegan)
14.95

THE 1667 BURGER

melted cheddar, bacon, pickles, chopped greens & seriously special sauce on an onion roll
9.95

BLACKJACK BURGER

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

SMOKEHOUSE BURGER

bacon, melted cheddar, BBQ sauce, crispy onions, lettuce, tomato & onion
9.95

BAJA TURKEY BURGER

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

HOMEMADE VEGGIE BURGER

with avocado, melted cheddar & sundried tomato mayo
8.95

TO ANY BURGER, ADD (price varies)

Swiss, Cheddar, American, Blue, Provolone, Pepperjack, Bacon, Fried Egg, Avocado, Ghost Pepper Cheese Sauce, Salsa, BBQ Sauce, Guacamole, Pickle Chips, Cajun Spices, Mushrooms, Jalapeños, Sautéed Onions, Crispy Fried Onions

GRAIN BOWLS

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

Classic Bowl 8.95

Grilled Chicken Bowl 12.95

Grilled Tofu Bowl 11.95

Seared Salmon Bowl 15.95

Blackened Shrimp Bowl 13.95

SALADS

to any salad, add grilled chicken, salmon, tofu, shrimp (price varies)

CRISPY COBB

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
9.95

CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmesan cheese & Caesar dressing
5.95
Grilled Chicken Caesar 9.95

PAN SEARED SALMON SALAD

fresh salmon fillet, arugula, asparagus, baby spinach, pearl couscous, mango salsa & lemon vinaigrette
15.95

GRILLED SHRIMP SALAD

blackened shrimp, fresh mango, avocado, edamame, radishes, cherry tomatoes & greens tossed with ranch dressing
12.95

OUR HOMEMADE DRESSINGS:

Balsamic Vinaigrette, Caesar, Blue Cheese, Lemon Vinaigrette, Basil Vinaigrette, Ranch

SANDWICHES

TURKEY CLUB

a traditional club with sliced turkey, smoked bacon, tomato, baby spinach & tarragon mayo on toasted multigrain
10.95

GRILLED CHEESE & SOUP

on ciabatta bread with a cup of homemade creamy tomato basil soup
8.95

UNCOMMON B.L.T.

applewood-smoked bacon, baby spinach, tomato & avocado with chipotle mayo on toasted multigrain bread
8.95

BONELESS BUFFALO WING SANDWICH

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

COCKTAILS

Rosé Sangria

Beyra rosé, Lillet Blanc, triple sec, fresh strawberries and strawberry purée, topped with soda 8.95

Blackberry Bourbon Lemonade

Four Roses Bourbon, fresh blackberry purée, simple syrup, fresh lemon & cardamom bitters, topped with California Champagne 8.95

Blood Orange Margarita

Tequila Arette Blanco, triple sec, blood orange purée, and our fresh-squeezed sour mix 8.95

Texas Mule

Tito's Handmade Vodka, Gosling's Ginger Beer & fresh lime, on the rocks, in a copper cup 7.95

Bee's Knees

one of our favorite classics: Bombay Dry Gin, local St. Elder Elderflower Liqueur, honey simple syrup & fresh lemon 8.95

Patio Punch

Tito's house-infused pear vodka, green tea simple syrup, lemon juice, and a splash of soda 8.95

Sara's Gin Mojito

Short Path Gin, strawberry purée, mint & lime, topped with ginger beer 9.95

Mango Habanero Tequila Stinger

house-infused mango habanero tequila, triple sec, mango purée, and fresh-squeezed sour mix, on ice 7.95

Mai Tai

Bacardi Light, Cointreau, pineapple & orange juices, a splash of grenadine, and a Coruba Dark Rum float 7.95

Dark & Stormy

Gosling's Black Seal Rum & Gosling's Ginger Beer 7.95

SHARE. DRINK. REPEAT.

CAMBRIDGE COMMON MIND BLOWING BEER PUNCH

Holly's wicked combination of Vodka, Lemonade, and one cool can of Sam Adams Summer Ale
Served by the Pitcher 19.95

FIESTA SANGRIA

classic Spanish Sangria ... party in a pitcher!
Glass 6.95 / Pitcher 29.95

MIMOSAS BY THE BOTTLE

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

ROSÉ SANGRIA

Beyra rosé, Lillet Blanc, triple sec, fresh strawberries and strawberry purée, topped with soda
Glass 8.95 / Pitcher 37.95

Pitchers are for 2 or more to share.

WINES

WHITES & PINK

PINOT GRIGIO, Spasso (Italy)

an easy drinking, light bodied, crisp Pinot Grigio with a bright finish 6.95/gl 26.95/btl

SAUVIGNON BLANC, Kato (New Zealand)

classic, fresh, crisp, and perfect with food ... or, let's face it, just for sipping 7.95/gl 30.95/btl

CHARDONNAY, J. Lohr (California)

beautiful balance, creamy texture, a touch of oak, and 90 points from Wine Enthusiast - this is one delicious Chardonnay 8.95/gl 34.95/btl

ROSÉ, Honoro Vera (Spain)

a rosé that's fresh and smooth, from Tempranillo & Syrah grapes 7.95/gl 30.95/btl

ROSÉ, Wölffer (Argentina)

an elegant, vibrant rosé made from hand-harvested grapes, with beautiful berry & peach aromas (bonus points: spectacular bottle design) 10.95/gl 42.95/btl

REDS

MALBEC, HandCraft (California)

a juicy, smooth Malbec with a 90 point rating from *Wine Enthusiast* 7.95/gl 30.95/btl

CABERNET FRANC, Villa Locatelli (Italy)

a medium-bodied, bright, and exceptionally flavorful red from Italy – a new staff favorite 8.95/gl 34.95/btl

PINOT NOIR, Castle Rock (Oregon)

from the Willamette Valley, a medium-bodied Pinot Noir with soft berry & plum flavors, and a long, velvety finish 7.95/gl 30.95/btl

SPARKLING

PROSECCO, Bellafina (Italy)

soft & smooth, delicate bubbles 7.95/gl 30.95/btl

HOUSE WINES BY THE GLASS

5.95

CHARDONNAY • CABERNET SAUVIGNON