



Common Quarter

Snacks

Warm Cinnamon Muffin Cream Cheese Icing	\$4.25
House Made Cornbread & Pot Likker	\$3.00
Fresh Seasonal Fruit Greek Yogurt, Granola, Georgia Honey	\$7.25
House Made Pimento Cheese & Crackers	\$6.75

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Libations

Classic Bloody Mary Tito's Vodka, Zing Zang	\$10
Maria En Fuego Tito's Vodka, Charleston Bloody Mary Mix, Sriracha	\$10
Redeye from Texas PBR, Zing Zang, Slim Jim	\$10
Bellini Peach Nectar, Prosecco	\$10
Mimosa Organic OJ, Prosecco	\$10
TN Roadhouse Coffee Whisper Creek Cream Whiskey, Grand Marnier, Rev Coffee	\$10



Welcome to Common Quarter

Thank you for visiting Common Quarter. We are here to take care of you! If we can ever make your experience more accommodating, please let us know.

Our menu celebrates local, natural, and sustainable foods. We focus on sourcing our products and ingredients from the Southern Coast and Farmland: your meal was netted, hooked, harvested, pickled, butchered, and cured so close to home that you will feel like

Soup & Salad

Cesar Salad Little Gem Lettuce, Parmesan, Croutons, Garlic Dressing	\$6.75
Salad of Baby Mixed Greens Shaved Vegetables, Toasted Almonds, Champagne Vinaigrette	\$6.25
Creamy Tomato Soup Basil, Goat Cheese	\$4.50 \$7
Yesterday's Soup Because it always tastes better on the second day...	\$4.50 \$7

Scrambles

All Scrambles come with roasted breakfast potatoes, simple green salad, and toast

Cheddar Cheese	\$9.25
Spinach, Mushroom & Goat Cheese	\$10
Smoked Salmon Cream Cheese, Capers, Dill	\$13
Country Ham & Pimento Cheese	\$11

Sides

Smoked Bacon 3 pieces	\$4
Logan Turnpike Grits	\$3
Breakfast Potatoes	\$2
Toast or English Muffin	\$2

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Dessert

Breakfast

Crab Cake Benedict Soft Poached Eggs, English Muffins, Creole Mustard Hollandaise, Logan Turnpike Grits	\$16.25
"Bananas Foster" French Toast Whipped Cream Cheese, Smoked Bacon	\$10.25
"Quiche Lurleen" Collards, Bacon, Cheddar, Simple Salad	\$11.75
"Ronnie's Breakfast" English Muffins, Country Ham, American Cheese, Poached Eggs, Pickled Chiles, Breakfast Potatoes	\$10.50
Buttermilk Pancakes Maple Syrup, Spiced Pecan Butter	\$9.75
Steak & Eggs Grilled Flatiron, Eggs Over Easy, Breakfast Potatoes, Red Eye Gravy	\$15.25

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Lunch

Shrimp & Grits Georgia Wild Shrimp, Logan Turnpike Grits, Andouille, Tomato Butter	\$17.25
"Look West" Burger Grass Fed Beef Patties, American Cheese, Lettuce, Onion, "Not so Secret" Sauce, Fries	\$12.75
"Nashville Hot Chicken" Spicy Fried Breast, Cheddar, Slaw, Cayenne	\$11.00
Winter Harvest Salad Kale, Roasted Vegetables, Dried Cranberries, Manchego, Sherry Vinaigrette	\$11.75
Fried Green Tomato BLT	\$9.75

you were there. Each dish was created, prepared, and presented with a lot of love. We will always do our best to work with any dietary restrictions or food allergies. Now, please sit deep, relax, and enjoy the experience.

-Chris Talley, Chris Hall, Ryan Turner, Todd Mussman

Peanut Butter Pie

\$7.25

Herb Mayonnaise, House Made Potato Chips

Banana Pudding

\$6.75

BBQ Gulf Redfish
Broccoli "Slaw", Golden Raisins, Toasted Almonds

\$16.50

Please be sure to visit our other restaurants: [Muss & Turner's](#) and [Local Three](#)

Hours of Operation: Lunch: Mon - Fri 11:30 - 2 pm, Sat - Sun Brunch 10 - 3 pm | Dinner: Sun - Thurs 5:30 - 9:30 pm, Sat - Sun 5:30 - 10 pm

*THIS ITEM IS SERVED RAW OR UNCOOKED. CONSUMING RAW OR UNCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.