



BERKLEY COMMON

est 2017

SNACKS & SHARES

Maple Glazed Carrots

tri-color carrots / maple bourbon / smoked cherry halves / crushed pistachio / herbs / GF V+ / \$14

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / lemongrass / corn / soy sauce / \$14

Crispy Brussels Sprouts

anchovy butter / smoked pork belly / dried chilies / crumble goat cheese / balsamic reduction / GF VR / \$15

Korean Fried Chicken

asian slaw / korean BBQ / kewpie mayo / herbs / sesame seed / GF / \$15

Marrow Toast

kalamata tapenade / panko crust / cibatta loaf / GFR / \$15

Chili

scallions / creme fraiche / (\$5 cup) (\$9 bowl with jalapeño corn bread add white cheddar \$1)

Korean BBQ Cauliflower Wings

sticky rice / kimchi / korean BBQ sauce / shishito / sesame seed / V+ GF / \$14

Burrata Board

burrata / pickled veggies / blistered cherry tomatoes / truffle cashews / toast points / \$16

SALADS

add fried egg \$1 / grilled or fried chicken \$4 / crab cake \$8

BC Shaved Salad

cucumber / tri-colored carrots / sweet onion / pickled golden raisins / radish / balsamic vinaigrette / V+ GF / \$13

Mixed Green Blue Cheese Salad

mixed green / blue cheese crumble / red onion / cherry tomato / bacon / candied nuts / blue cheese dressing / GF / \$13

Wedge Salad

kalamata olives / goat cheese / red onion / heirloom tomatoes / macerated cherries / burnt orange vinaigrette / \$14

TACO STAND

2 to an order / comes with uncommon hot sauce / add avocado \$2

Braised Chicken Taco

charred corn salsa / creme fraiche / herbs / GF / \$11

Vegan Taco

spicy fried cauliflower / asian slaw / vegan creme fraiche / V+ GF / \$11

COMMON KIDS

12 and under / served with fries / sub maple glazed sp fries \$2 *contains nuts

Kids Burger

with or without cheese / GFR / \$9

Chicken Tenders

GF / \$9

Grilled Cheese

american cheese / GFR / \$9

SIDES

French Fries \$5

Sweet Potato Fries \$6

bourbon maple / crushed nuts

Kimchi \$4

Side Salad \$6

White Rice \$2

Side of Carrots \$6

Side of Brussels \$6

SOMETHING SWEET

Bacon Bourbon Brownie

double chocolate brownie / candied bacon / vanilla bourbon caramel swirl / chocolate sauce / \$13

Dessert Board

3 slices of assorted desserts / scoop of vanilla ice cream / \$24

Scoop of Ice Cream

vanilla / \$4

HANDHELDS

all sandwiches served with fries / sub sweet potato fries \$2 *contains nuts / side salad \$4 / carrots or brussels \$4

** add fried egg \$1 / avocado \$2 / white cheddar \$1 / bacon \$2 / GF bun \$3

BC Burger

two custom blend beef patties / mixed greens / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$17 *add bacon \$2

Buttermilk Fried Chicken Sandwich

mixed greens / tomato / onion / pickle chips / garlic aioli / GFR / \$15 *add white cheddar \$1

VBLT

mixed greens / portobello bacon / vegan aioli / tomato / avocado smash / ciabatta / radish / V+ GFR / \$14

Chef Curated Burger Terry's Sliders

/ veal and pork mix / pecorino romano / mushroom ragout / cured egg yolks / \$18

ENTREES

Cauliflower Steak

roasted cauliflower / spiced cauliflower purée / mushroom demi / crispy brussels sprouts / pickled mustard seeds / herbs / GF V+ / \$19

Veggie Pho

peppers / red onion / mushrooms / 7-minute egg / lemon dashi / VR / \$18 *add chicken \$5 *add tofu \$3

Crab Cakes

lump crab / citrus greens / horseradish / red pepper coulis / chive oil / GF / \$24 *shellfish allergy

Nonna's Meatloaf

veal & pork mix / mushroom ragout / cauliflower puree / pecorino romano / \$19

COCKTAILS

Two Pentacles

bourbon / scotch /
chocolate amaro / smoked
strawberry / \$14

Jolly and Bright

gin / spiced cranberry / lime /
smoked cinnamon / \$11

Boozy Hot Chocolate

genepy de alpes / whipped
cream / \$8

Sun Chaser

cactus fruit infused tequila /
jalapeno / vanilla / lime / \$12

Quiet Night

pine nut infused bourbon /
lemon / honey / rosemary /
\$12 *contains nuts

An Evening Stroll With Friends

chamomile infused vodka /
Tozai plum / Dolin dry / honey /
lemon / \$12

Hang Dai

chai infused bourbon / pear /
allspice dram / brown sugar /
lemon / \$13

Looooong Night!

rum / cognac / Pedro ximenez
sherry / pimento dram / orange
bitters / \$13

Thanks A Latte!

coffee infused bourbon / creme
de mure / cinnamon / steamed
milk / coffee / \$11

The Woodsman

16oz PBR / shot of Old Grand
Dad / smoked sausage / \$9

BOTTLES & CANS

Bud Light bottle / 12oz / \$4

Budwiser bottle / 12oz / \$4

Coors Banquet bottle / 12oz / \$4

Corona bottle / 12oz / \$5

Miller High Life bottle / 12oz / \$4

Miller Light bottle / 12oz / \$4

Mikkeller Finger Guns can / 16oz / \$8

Omission Lager GF bottle / 12oz / \$5

Pabst can / 16oz / \$5

Strohs bottle / 12oz / \$4

St. Pauli N/A bottle / 12oz / \$4

Tecate can / 12oz / \$4

DRAFTS

3 Floyds Zombie Dust pale ale / 6.3% / tulip / \$8

Austin Bros Brown Ale 5.7% / pint / \$7

Ayinger Bavarian Pils pilsner / 5.3% / pint / \$8

Bells Two Hearted IPA / 7% / pint / \$6

Blackrocks Grand Rabbits cream ale / 5.5% / pint / \$7

Brew Detroit Cold Brew nitro stout / 5.8% / tulip / \$7

Midland Brewing Copper Harbor amber ale / 5.3% / pint / \$7

Mikkeller Henry's Holiday Cheer spiced fruit sour / 5% / tulip / \$10

Mikkeller Mull It Over fruited kettle sour / 5.4% / tulip / \$13

Roak Brewing Oatmeal nitro stout / 8.3% / tulip / \$7

Perrin Blackberry IPA / 5% / pint / \$8

Perrin Call Me Hazy hazy IPA / 7.5% / pint / \$9

Perrin No Rules imperial porter / 15% / snifter / \$10

Shorts Local Light lager / 5% / pint / \$4

Tandem Ciders Greenman cider / 5.5% / tulip / \$8

BEVERAGES

Soda - \$3

Ginger Beer - \$4

Mexican Coke - \$4

Arnold Palmer - \$3

Coffee - \$3

Hot Tea - \$4

Iced Coffee - \$3

Hot Chocolate - \$3

Mocktail - \$5

WINE

WHITE

Sauvignon Blanc

Maison Idiart / France \$10/36

Pinot Grigio

Toshi Vineyards / California \$9/32

Riesling

Kung-Fu Girl / Washington \$9/34

Furmint

Evolucio / Hungary \$9/34

Chardonnay

Sea Sun / California \$10/36

Chardonnay

Mer Soleil / California \$48

RED

Pinot Noir

Lease & Fitch / California \$9/32

Malbec

Padrillos / Argentina \$10/36

Red Blend

Confidential / Portugal \$8/30

Tempranillo

Camina / Spain \$8/28

Cabernet Sauvignon

Broadside / California \$9/34

Cabernet Sauvignon

Smith & Hook / California \$56

SPARKLING, ROSE & SANGRIA

Cava

Valdelavia / Spain \$9/32

Sparkling Rose

Cantine Maschio / Italy \$12

Red Sangria

Red Box California \$8

Champagne

Taittinger / France \$75

Still Rose

Chapoutier / France \$10/\$36

White Sangria

De La Costa / California \$8/\$30

**Buy A Round For the
Kitchen Staff! \$20**

- GUEST WIFI -

Name - JLG Hospitality Guests
Password - JLGHospitalityPublic

HAPPY HOUR

Tuesday - Friday | 4pm - 6pm

DRINKS

2 DOLLARS OFF ALL DRAFT BEER AND WINE POURS

5 DOLLAR COCKTAILS

GIMLET
WHISKEY SOUR
DAIQUIRI
MARGARITA

BITES

VEGGIE DUMPLINGS

asian slaw / ginger pesto / chili oil /
side of soy sauce - \$7

MAPLE GLAZED CARROTS

tri-color carrots / maple bourbon / smoked cherry halves / crushed
peanuts and pistachio / herbs / V+ GF - \$8

CRAB CAKE

lemon aioli / pickled mustard seeds / herbs / GF - \$10

DUCK FAT FRIES

smoked pork belly / goat cheese / GF - \$9

BC LUNCH

served until 3:30 on Saturdays / 4:00 on Sundays

BREAKFAST

Simple Breakfast

2 eggs your way / choice of pork sausage or bacon / sour dough toast or biscuit / GFR / \$13 *comes with jam and hot sauce

Country Omelette

mushrooms / onions / peppers / tomatoes / white cheddar / gravy / toast or biscuit / GFR / \$15

Veggie Scramble

goat cheese / tomatoes / mushrooms / onions / scallions / toast or biscuit / GFR / \$15

Maple Squash Benedict

spiced squash / brown butter maple hollandaise / poached egg / pepitas / herbs / served on a biscuit / \$15

Breakfast BLT

grilled ciabatta / white cheddar / bacon / fried egg / lettuce / tomato / garlic aioli / GFR / \$12

Biscuits and Gravy

miso buttermilk biscuits / sausage gravy / poached eggs / herbs / \$13

Apple French Toast

spiced brandy apple compote / mascarpone whipped cream / candied pepitas / \$15

Yogurt Parfait

rotating jam / citrus tofu / fruit / lavender granola / \$8

SIDES

Toast \$2

Biscuit \$3

Bacon \$4

Pork Sausage \$5

Sausage Gravy \$5

French Fries \$5

Sweet Potato Fries \$6 bourbon maple / crushed nuts

Kimchi \$3

White Rice \$2

Chili scallions / creme fraiche / \$5

KIDS

12 and under / sub maple glazed sp fries
\$2 *contains nuts

Kids Grilled Cheese

american cheese / side of fries / GFR / \$9

Kids Burger

with or without cheese / side of fries / GFR / \$9

Kids Tenders

chicken tenders / side of fries / GF / \$9

SOMETHING SWEET

Dessert Board

3 slices of assorted cakes / scoop of vanilla ice cream / \$22

Bacon Bourbon Brownie

double chocolate brownie / candied bacon / vanilla bourbon caramel swirl / chocolate sauce / \$13

Red Velvet Cake

whipped cream / \$6

Scoop of Ice Cream

vanilla / \$4

LUNCHABLES

all sandwiches served with fries
sub SP fries \$2 *contains nuts /
side salad 3\$

Korean BBQ Cauliflower Wings

sticky rice / kimchi / korean BBQ sauce / shishito / sesame seed / V+ GF / \$13

Korean Fried Chicken

asian slaw / korean BBQ / kewpie mayo / herbs / sesame seed / GF / \$14

Lemongrass Chicken Dumplings

asian slaw / ginger pesto / chili oil / lemongrass / corn / soy sauce / \$12

Burrata Board

burrata / pickled veggies / blistered cherry tomatoes / truffle cashews / toast points / \$15

Braised Chicken Tacos

charred corn salsa / creme fraiche / herbs / side of tortilla chips / hot sauce / GF / \$10 *2 tacos to an order

Vegan Tacos

spicy fried cauliflower / asian slaw / lemon vin / side of tortilla chips / hot sauce / V+ GF / \$10 *2 tacos to an order

BC Burger

two custom blend beef patties / lettuce / tomato / onion / garlic aioli / american cheese / pickle chips / GFR / \$15

Fried Buttermilk Chicken Sandwich

lettuce / tomato / onion / pickle chips / garlic aioli / GFR / \$14

VBLT

mixed greens / portobello bacon / vegan aioli / tomato / radish / avocado smash / ciabatta / V+ GFR / \$14

Veggie Pho

peppers / red onion / mushrooms / 7-minute egg / lemon dashi / VR / \$17 *add chicken \$4 *add tofu \$2

Crab Cakes

lump crab / citrus greens / horseradish / red pepper coulis / chive oil / GF / \$23 *shellfish allergy

SALADS

add fried egg \$1 / grilled or fried chicken \$4
/ crab cake \$8

Mixed Green Blue Cheese Salad

gem lettuce / blue cheese crumble / red onion / cherry tomato / bacon / candied nuts / blue cheese dressing / GF / \$13

BC Shaved Salad

cucumber / tri-colored carrots / sweet onion / pickled golden raisins / radish / balsamic vinaigrette / V+ GF / \$13

Wegde Salad

kalamata olives / goat cheese / onion / heirloom tomatoes / macerated cherries / burnt orange vinaigrette / \$14

Side Salad

mixed greens / house veggies / choice of dressing / \$5

BRUNCHTAILS

BC Bloody Mary

spicy or mild bloody mix / vodka / \$8

Sun Chaser

cactus fruit infused tequila / jalapeno / vanilla / lime / \$11

Granna Smith

peanut butter bourbon / green apple juice / sherry syrup / lime / \$13 *contains peanuts

BYO Mimosa

valdelavia cava / your choice of orange juice, pineapple, pear or grapefruit / \$8

Thanks A Latte!

coffee infused bourbon / creme de mure / cinnamon / steamed milk / coffee / \$11

Quiet Night

pine nut infused bourbon / lemon / honey / rosemary / \$12 *contains nuts

An Evening Stroll With Friends

chamomile infused vodka / Tozai plum / Dolin dry / honey / lemon / \$12

Hang Dai

chai infused bourbon / pear / allspice dram / brown sugar / lemon / \$13

Looooong Night!

Appleton rum / cognac / Pedro Ximenez sherry / pimento dram / or-

DRAFTS

3 Floyds Barbarian Haze hazy IPA / 6.5% / pint / \$8

3 Floyds Zombie Dust pale ale / 6.3% / tulip / \$8

Austin Bros Brown Ale 5.7% / pint / \$7

Ayinger Barvarian Pils pilsner / 5.3% / pint / \$8

Bells Two Hearted IPA / 7% / pint / \$6

Blackrocks Grand Rabbits cream ale / 5.5% / pint / \$6

Brew Detroit Cold Brew nitro stout / 5.8% / tulip / \$9

Greenbush Brewing Party Wolf IPA / 7.5% / pint / \$10

Midland Brewing Copper Harbor amber ale / 5.3% / pint / \$7

Mikkeller Mull It Over fruited kettle sour / 5.4% / tulip / \$13

Roak Brewing Oatmeal nitro stout / 8.3% / tulip / \$7

Perrin Blackberry IPA / 5% / pint / \$8

Perrin No Rules imperial porter / 15% / snifter / \$11

Shorts Local Light lager / 5% / pint / \$4

Tandem Smackintosh cider / 4.5% / tulip / \$7

WINE

RED

Pinot Noir

Lease & Fitch / California \$9/28

Malbec

Padrillos / Argentina \$10/33

Red Blend

Confidential / Portugal \$8/28

Tempranillo

Camina / Spain \$8/39

Cabernet Sauvignon

Broadside / California \$9/32

Cabernet Sauvignon

Smith & Hook / California \$56

WHITE

Pinot Grigio

Toshi Vineyards / California \$9/25

Riesling

Kung-Fu Girl / Washington \$9/32

Furmint

Evolucio / Hungary \$9/32

Chardonnay

Match Book / California \$10/32

Chardonnay

Mer Soleil / California \$48

SPARKLING, ROSE & SANGRIA

Cava

Valdelavia / Spain \$9/28

Champagne

Taittinger / France \$60

Sparkling Rose

Cantine Maschio / Italy \$12

Still Rose

Chapoutier / France \$10/\$26

Red Sangria

Red Box California \$8

White Sangria

De La Costa / California \$8/\$28

BOTTLES/CANS

Bud Light bottle / 12oz / \$4

Budwiser bottle / 12oz / \$4

Coors Banquet bottle / 12oz / \$4

Corona bottle / 12oz / \$5

Miller High Life bottle / 12oz / \$4

Miller Light bottle / 12oz / \$4

Mikkeller Finger Guns can / 16oz / \$8

Omission Lager GF bottle / 12oz / \$5

Pabst can / 16oz / \$5

Strohs can / 12oz / \$3

St. Pauli N/A bottle / 12oz / \$4

Tecate can / 12oz / \$4

BEVERAGES

Coffee - \$3

Ice Tea - \$3

Hot Tea - \$4

Hot Chocolate - \$3

Soda - \$3

pepsi / diet pepsi / mountain dew /

sierra mist / lemonade / ginger ale

Arnold Palmer - \$3

Mexican Coke - \$4

Ginger Beer - \$4

Root Beer - \$4

Topo Chico - \$3

Mocktail - \$5

**Buy a Round for the
Kitchen Staff! \$20**

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