

TERI COMMON GROUNDS CAFÉ & COFFEE BAR

DINNER MENU

SHARABLES

Chef's Special Soup — \$10

Smoked Chicken Wings — \$17

1 lb. of smoked bone-in chicken wings. Plain, buffalo, or whiskey BBQ sauce. Served with crudité and ranch

Muffuletta Bruschetta — \$13

TERI Farms heirloom tomatoes, olive muffuletta. Served on toasted herb focaccia with basil and parmesan cheese

🍴 Quessabirria Tacos — \$14

Shredded beef, Jack cheese, pico de gallo, refried beans, fermented habanero salsa. Served with birria consume

🌿 Charred Harissa Broccoli — \$14

Green harissa, smoked chili hummus, garlic tahini aioli, herb breadcrumbs

🌿 Chips & Guacamole — \$12

Fresh guacamole with plantain chips

Flatbread

Garlic Herb — \$11

Pepperoni — \$14

Chef's Special — \$15

SALADS

TERI Farms Microgreen — \$18

Grilled salmon, avocado, roasted peppers, heirloom cherry tomatoes, grilled red onions, and a lemon garlic vinaigrette

Elote Caesar — \$13

Roasted corn, crunchy Spanish croutons, cotija cheese, and tossed in homemade quajillo caesar dressing
Add chicken — \$16

ENTRÉES

Fish & Chips — \$23

Crispy beer battered whole haddock fillet, fries, coleslaw, tarter sauce and lemon

Common Grounds Burger — \$18

8oz. Wagyu beef patty, grilled onion, bacon marmalade, mayonnaise, lettuce, American cheese on a brioche bun. Served with house chips or potato salad

Braised Brisket Pho Dip Sandwich — \$16

Pho spice braised brisket, Vietnamese onion & herb chimichurri, hoisin, fermented chili. Served with Pho broth dipping jus

BLTA — \$14

Bacon, lettuce, tomato, sliced avocado, mayonnaise. Served on whole-grain toasted bread

Chef Pasta Salad — \$MP

Please inquire about our weekly specials

BEER & WINE

Red or White Wine — \$9 - \$15 by the glass

See Wine List

Domestic Beer — \$5

12 oz. can only

20% off all food & beverage from 5pm - 6pm