

HAPPY HOUR MENU

TERI
COMMON
GRUNDS
CAFÉ & COFFEE BAR

Thursday, Friday, & Saturday!

APPETIZERS

CHEF'S SOUP SPECIAL / \$10
Add Brie & White Cheddar Grilled Cheese \$14

BURRATA & PROSCIUTTO / \$16
Shaved Prosciutto, Lemon, Arugula tossed in Parmesan,
fresh Burrata Cheese, Cracked Pepper, Confit Garlic Oil,
and Garlic Focaccia.

CHARRED BROCCOLI / \$14
Harissa Marinated Broccoli, Smoked Chili Hummus, Feta &
Dill Aioli, Toasted Bread Crumbs and Parsley

MUFFALETTA BRUSCHETTA / \$13
Heirloom Tomatoes, Olive Muffaletta, served on toasted
Herb Focaccia, with Basil and Parmesan Cheese

SEASONAL SEAFOOD CEVICHE / \$18
Seasonal Local Seafood, Diced Tomatoes, Cucumber,
Cilantro, Onion, Avocado, Verde Salsa, TERI Micro
Greens Served with Tortilla Chips.

SALADS

TERI FARMS MICROGREEN SALAD / \$18
Salad served with grilled Salmon, avocado, roasted
peppers, heirloom cherry tomatoes, grilled red onions, and
a lemon garlic vinaigrette.

ELOTE CAESAR SALAD / \$13
Add Chicken \$16
Roasted Corn, Crunchy Spanish Croutons, Cotija Cheese,
and tossed in homemade Quajillo Caesar Dressing.

ENTREES

FLATBREAD / \$11-\$15
Garlic Herb Cheese \$11
Pepperoni Flatbread \$14
Chef's Featured Flatbread \$15

BLTA / \$15
Bacon, lettuce, tomato, sliced avocado, mayonnaise,
served on whole-grain toasted bread.

TERI FARMS REUBEN / \$16
Choice of Turkey or Corned Beef, Swiss Cheese, House
Fermented Red Sauerkraut, and 1,000 Island on the side.

COMMON GROUNDS BURGER / \$18
8oz. Wagyu beef patty, with Grilled Onion & Bacon
Marmalade, Mayonnaise, Lettuce, with American cheese
and served on a Brioche Bun and served with house chips.

BRAISED BRISKET PHO DIP SANDWICH / \$16
Pho Spice Braised Brisket, Vietnamese Onion & Herb
Chimichurri, Hoisin, Fermented Chili, served with Pho
broth dipping Jus