

HAPPY HOUR MENU

TERI
COMMON
GRUNDS
CAFÉ & COFFEE BAR

Thursday & Friday evenings!

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.

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

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

BULGOGI BRISKET SUMMER ROLLS / \$15
Leaf Lettuce, with thinly sliced Brisket, Sesame Noodles, Cabbage, Cucumber, Carrot, Cilantro, Mint, Radish, Fermented Red Chili and Peanut Sauce.
Vegetarian Option \$10

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