

Commonwealth Cafe

300 Hamilton Row 48009-3459 · +12487929766 · Updated: Jan 14, 2026

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MONTHLY FEATURES 5

Sweet Potato Latkes

\$17.00

2 Latkes, cilantro sour cream, serano crema, 2 over easy eggs, scallions

Honey + Pear Goat Cheese Toast

\$16.00

Toasted multigrain, honey goat cheese, house-made strawberry + grape jam, caramelized pears, topped w/ toasted almonds + powdered sugar

Turkish Eggs

\$17.00

Greek yogurt with parsley + lemon zest, 3 poached eggs, pickled onion, roasted chickpeas, house made chili oil, crispy za'atar pita

Cuban Sandwich

\$19.00

Garlic ciabatta, slow roasted pork, smoked ham, nappa cabbage, house made bbq sauce, w/ cup of cream of mushroom

Vegan Cream of Mushroom Soup

AVAILABLE OPTIONS

Silver dollar mushrooms, truffle zest, house-made cashew milk, roasted shiitake mushrooms, scallions, sage oil, sourdough levain toast

Cup: \$9.00
Bowl: \$12.00

ALL DAY MENU 41

Common Breakfast

\$21.00

2 Vital Farms eggs any style, 1 house made sausage patty, 2 bacon strips, 3 potato hash, toasted Give Thanks levain sourdough, Gus + Grey raspberry jam

Common D.O.P. Scramble

\$17.00

Soft scrambled Vital Farms eggs with ricotta, grilled Give Thanks levain sourdough, shaved prosciutto, Grana Padano

Wagyu + Eggs

\$28.00

6oz Flat Iron Wagyu, 2 Vital Farms eggs, blistered shishito peppers, fingerling potatoes, chimichurri

Wagyu Carne Asada Bowl

\$28.00

6oz Flat Iron Wagyu, blistered jalapeño, pico de gallo, guacamole, cilantro, serrano crema

Lox Plate

\$24.00

Cambridge smoked salmon, hard boiled egg, cucumber, red onion, capers, lemon dill cream cheese, everything spice, grilled Give Thanks levain sourdough

Mediterranean Quiche

\$18.00

Vital Farms eggs, feta, spinach, red onion, kalamata olives, olive oil, mixed greens + roasted shallot vinaigrette

Goat Cheese Quiche	\$18.00
Vital Farms eggs, goat cheese, herbs, arugula salad + balsamic vinaigrette, grilled lemon wedge	
Shitake Omelette	\$18.00
Roasted shitake mushroom with garlic and tamari, chive, avocado, sesame seed, chili oil, bok choy + miso vinaigrette	
Spinach Omelette	\$16.00
Spinach, goat cheese, herbs, arugula salad + balsamic vinaigrette	
Brussels Sprouts Omelette	\$20.00
Roaster brussels sprouts + honey balsamic glaze, romano, roasted pine nuts, arugula + balsamic side salad	
Commonwealth Salad	\$14.00
Mixed greens, marinated grape tomato, sunflower seeds, fennel, shaved Grana Padano, roasted shallot vinaigrette, toasted Give Thanks levain sourdough	
Mediterranean Salad	\$16.00
Mixed greens, feta, roasted beets, fennel, red onion, cucumber, grape tomato, garbanzo beans, toasted pita, olive + preserved lemon vinaigrette	
Chopped Kale Salad	\$15.00
Kale, organic quinoa, grape tomato, red onion, cucumber, crumbled feta, lemon vinaigrette	
Tandoori Chicken Salad	\$19.00
Mixed greens, marinated + grilled Gerber Farms chicken, cilantro, celery, red onion, cucumber, apple, radish, toasted pita, lemon vinaigrette	
Buttermilk Waffle	AVAILABLE OPTIONS
Whole wheat, house-made honey butter, Michigan 100% pure maple syrup	
\$13.00	
Add Fresh Fruit: \$5.00	
Blueberry Pancakes	\$14.00
Lemon curd, thyme, ricotta cheese	
Vegan Sourdough Banana Pancakes	\$15.00
House-made "Nutella"	
Buttermilk Pancakes	AVAILABLE OPTIONS
House-made honey butter, Michigan 100% pure maple syrup	
\$13.00	
Add blueberries: \$3.00	
Add chocolate chips: \$3.00	
French Toast	\$17.00
Choose one: honey butter + Currey Farms syrup, macerated berries + whipped cream, espresso crème anglaise + vanilla mascarpone	
Quinoa Breakfast Bowl	\$17.00
Organic tricolor quinoa, cauliflower, broccoli, onion, parsnip, kale, currants, 2 Vital Farms eggs any style, avocado	

Lemon Tahini Farro Bowl	\$18.00
Sautéed farro, kale + mushroom, roasted beet, avocado, mustard vinaigrette, roasted squash, spiced chickpea	
Crispy Bacon Fried Rice	\$19.00
Organic brown rice, bacon lardons, pea pods, grated carrot, scallion, pickled jalapeño, sweet chili tamari, 2 poached Vital Farms eggs, avocado	
Chorizo Hash	\$16.00
Jalapeño cheddar polenta, grilled peppers + onions, 3 potato hash, grape tomato, spinach, sunny side up egg, red pepper coulis	
Brown Rice Bowl	\$17.00
Organic brown rice, sesame sautéed kale + peapods, pickled red cabbage + shredded carrot, shaved radish, avocado, scallion, sweet chili tamari	
Fried Egg Sandwich	\$17.00
Toasted Dakota multigrain, 2 Vital Farms eggs over easy, guacamole, tomato, Pinconning cheddar, Clancy's hot sauce, mixed greens + roasted shallot vinaigrette	
Breakfast Burrito	\$16.00
Flour tortilla, scrambled Vital Farms eggs, refried black beans, Pinconning cheddar, grilled bell peppers + onions, tomatillo salsa, mixed greens + roasted shallot vinaigrette	
B.L.A.T.+E	\$18.00
Toasted Dakota sourdough, Niman Ranch bacon, lettuce, avocado, mayo, tomato, 2 Vital Farms eggs over easy, mixed greens + roasted shallot vinaigrette	
Grilled Cheese & Tomato Soup	\$15.00
Knickerbocker ciabatta, manchego, boursin, grilled halloumi, house made tomato basil soup	
Turkey Sandwich	\$18.00
Knickerbocker rye, Chestnut Farms smoked turkey, bacon, Pinconning cheddar, pickled tomatillo, spicy avocado sauce, mixed greens + roasted shallot vinaigrette	
Common Burrito	\$20.00
Flour tortilla, Grilled Gerber Farms chicken, Pinconning cheddar, brown rice, pico de gallo, guacamole, Clancy's Fancy hot sauce, refried black beans, mixed greens + roasted shallot vinaigrette	
Tandoori Chicken Salad Wrap	\$18.00
Flour tortilla, marinated + grilled Gerber Farms chicken, cilantro, celery, red onion, cucumber, cilantro hummus, mixed greens + roasted shallot vinaigrette	
Line Caught Tuna Melt	\$17.00
Toasted Dakota challah, house made tuna salad, Pinconning cheddar, red cabbage coleslaw, mixed greens + roasted shallot vinaigrette	
Prime Ribeye Sandwich	\$29.00
7oz USDA Prime Ribeye, caramelized onion, provolone cheese, roasted garlic butter, rustic ciabatta, au jus	
Garlic + Avocado Toast	\$17.00
Grilled sourdough levain, roasted garlic spread, house-made guacamole, roasted cherry tomatoes, pickled onion, 2 Vital Farms sunny side up eggs, house-made chili oil, Za'atar	

Light Breakfast	\$12.00
2 Vital Farms eggs any style, grape tomatoes, sunflower seed, grilled Give Thanks levain sourdough, mixed greens + roasted shallot vinaigrette	
House Made Almond Butter + Honey Toast	\$8.00
Rumi's Passion gluten free multigrain	
3 Slices of Toast + Local Jam	AVAILABLE OPTIONS
Dakota challah, multigrain, sourdough, or rye, Gus + Grey raspberry jam, house made honey butter	\$7.00
	Rumi's Passion GF Multigrain:
	\$2.00
House-Made Yogurt	\$10.00
Local honey + vanilla bean yogurt, house-made granola	
Chia Seed Pudding	\$8.00
Organic almond milk, Currey Farms Michigan maple syrup, served with mango, blueberries + coconut flakes	
Oatmeal	\$8.00
Steel cut Irish oats, brown sugar, steamed milk or organic almond milk	
Tomato Soup	
Garnished with fresh cut chives, toasted Give Thanks levain sourdough	

SIDES 13

Avocado	\$4.00
3 Potato Hash	\$5.00
Seasonal Fruit	\$5.00
Niman Ranch Bacon	\$7.00
House Made Breakfast Sausage	\$6.00
© Side Salad	\$6.00
Jalapeño Cheddar Polenta	\$4.00
Toast	\$3.00
4oz Guacamole	\$5.00
Gerber Farms Grilled Chicken Breast	\$9.00
House Made Tuna Salad	\$7.00
6oz Flat Iron Wagyu	\$20.00
6oz Grilled Faroe Island Salmon	\$12.00

V = vegetarian

VG = vegan

GF = gluten free

GFA = gluten free option available upon request

DAILY OFFERINGS 7

All Day Drip

Toffee, sweet bread, maple syrup.

AVAILABLE OPTIONS

(cup): \$4.00

(12oz bag): \$16.00

(96oz drip box): \$35.00

Finca Las Nubes Pink Bourbon, Huila, Colombia

Starfruit, guava

AVAILABLE OPTIONS

(cup): \$6.00

(12oz bag): \$20.00

Finca Santa Matilde Natural, Apaneca-Illamatepec, El Salvador

Dates, brown butter, berries

AVAILABLE OPTIONS

(cup): \$6.00

(12oz bag): \$20.00

Iyenga PB, Mbeya, Tanzania

Buttery croissant, lemon, snap peas

AVAILABLE OPTIONS

(cup): \$6.00

(12oz bag): \$20.00

Methylene Chloride Process, Yirgacheffe, Ethiopia (Decaf)

Almond, vanilla, wafer, dark chocolate

AVAILABLE OPTIONS

(cup): \$4.50

(12oz bag): \$16.00

Cold Brew Coffee

\$5.50

Commonwealth Coffee Roasters All Day Drip Blend - Dark chocolate, white grape, smooth

Hacienda Casablanca Gesha, Santander, Colombia

AVAILABLE OPTIONS

(cup): \$13.00

(12oz bag): \$40.00

ESPRESSO DRINKS 15

Espresso

\$4.00

single origin, double shot

Americano

\$4.00

double shot espresso, hot water / 8oz

Macchiato

\$4.50

traditional macchiato, double shot, steamed milk / 4oz

Cortado

\$4.80

double shot espresso, steamed milk / 5oz

Cappuccino	\$5.00
double shot espresso, steamed milk / 8oz	
Latte	\$5.50
double shot espresso, steamed milk / 12oz	
© Latte	\$6.50
house made sweetened condensed milk, double shot espresso, steamed milk / 12oz **cannot be dairy free**	
Mocha	\$6.50
house made ganache, raw sugar, double shot espresso, steamed milk / 12oz **cannot be dairy free**	
Maple Latte	\$6.50
Curry Farms maple syrup, cinnamon, nutmeg, double shot espresso, steamed milk / 12oz	
Affogato	\$5.50
Calder Dairy vanilla ice cream, double shot espresso	
Cerimonial Grade Matcha	\$6.00
traditional powdered Japanese green tea whisked with hot water	
Sub Almond Milk	\$1.00
Sub Oat Milk	\$1.00
Sub Single Origin Espresso	\$0.50
Sub Matcha Espresso	\$2.00

HOT DRINKS 4

Hot Chocolate	\$5.50
house made ganache, raw sugar, steamed chocolate milk / 12oz ***cannot be dairy free***	
Chai Latte	\$5.50
house made chai tea syrup, steamed milk / 12oz	
Sweet Matcha Latte	\$7.00
mix of traditional powdered Japanese green tea + cane sugar, steamed milk / 12oz	
Teas	\$5.00

COLD DRINKS 20

Iced Tea	\$5.00
Martinelli's Apple Juice	\$4.00
Mexican Coke	\$5.00
Ollipop Dr. Goodwin	\$5.00
Ollipop Strawberry Vanilla	\$5.00

Ollipop Ginger Lemon	\$5.00
Topo Chico	\$4.50
Mountain Valley Spring Water	\$4.50
Pellegrino	\$5.00
Pellegrino Blood Orange	\$4.00
Pellegrino Lemon	\$4.00
Pellegrino Orange	\$4.00
Pellegrino Pomegranate Orange	
Pellegrino Grapefruit	\$4.00
Drought Juice	\$12.00
Drought Original Immunity Shot	\$5.00
Apple, lemon, ginger ground turmeric, ground cayenne, oregano oil	
Drought Blue Immunity Potion	\$5.00
Zinc, ginger, vitamin c, apple, lemon, spirulina	
Drought Pink Immunity Potion	
Ginger, lemon, cayenne, elderberry, dragonfruit, apple	
Fresh Squeezed Orange Juice	\$7.00
Lemonade	\$4.00