ESSENTIALS

AMERICANO // 4.50
CAPPUCCINO // 5
CORTADO // 5
DOUBLE SHOT ESPRESSO // 4
DRIP // 3.75
HOT CHOCOLATE // 5.25
LATTE // 5.25 | 5.75
MACCHIATO // 4.25
MOCHA // 5.75 | 6 | ICED 6.5
PEPPERMINT MOCHA // 6.49
ICED LATTE // 6.5
ICED AMERICANO // 5
ICED COFFEE // 4
CLASSIC | COLD BREW + 1 | NITRO + 1

SIGNATURE DRINKS

BANANA BROWN SUGAR SHAKEN ESPRESSO // 7.95
shaken with espresso, oat mylk and house-made brown sugar syrup

BLUEBERRY ICED LATTE // 7.95
smashed blueberries, maple syrup, oat mylk, double shot of espresso, hazelnut vanilla cold foam

COMMUNE BANANA BREW // 7.95
espresso, banana, date, cinnamon, vanilla, oat mylk

DULCE DE LECHE ICED LATTE // 7.95
espresso, oat mylk, dulce de leche caramel cold foam, groud cinnamon

OFF WHITE // 6.95
espresso shaken with ice and brown sugar, finished with creamy oat mylk

GINGERBREAD LATTE // 8.25
espresso, gingerbread syrup, oat mylk, pistachio cold foam

PISTACHIO SHAKEN ESPRESSO // 8.95
fresh espresso shaken with ice, pistachio syrup, pistachio mylk

MATCHA

ICED STRAWBERRY MATCHA LATTE // 8.95
ICED PISTACHIO MATCHA LATTE // 8.95
MATCHA LATTE // 7.5
BANANA CINNAMON HOJICHA LATTE // 7.5

TEA DRINKS

MASALA CHAI LATTE // 5.95
ICED CHAI LATTE // 6.95
ENGLISH BREAKFAST TEA // 4
EARL GREY TEA // 4
PEPPERMINT // 4
ICED HIBISCUS LAVANDER // 4
ICED UNSWEETEND // 4

REFRESHER

MANGO PASSIONFRUIT REFRESHER // 5.75
STRAWBERRY ACAI REFRESHER // 5.75

BOBA TEA

BROWN SUGAR | MANGO | STRAWBERRY // 6.75

MILK ADD ONS // 0.75
ALMOND MYLK | OAT MYLK | PISTACHIO MYLK

FLAVOR ADD ONS // 0.75
CARAMEL | HAZELNUT | MADAGASCAR VANILLA

COLD FOAM ADD ONS // 2
VANILLA & HAZELNUT | CARAMEL | PISTACHIO

SMOOTHIES

BLUE SPIRULINA CLOUD // 12
tropical vibes only. mango, pineapple, banana blended with greek yogurt, almond butter, blue spirulina for a creamy, ocean blue smoothie that's as good looking as it is refreshing

CORAL GLOW // 12
your daily glow up in a cup. mango, pineapple, strawberry, pitaya blended with coconut water, greek yogurt, orange juice for a bright, juicy, feel good boost

FROM GIGI'S GARDEN // 12
A tropical blend of mango, pineapple, strawberry, dragon fruit, honey, coconut cream, vanilla almond milk, and coconut water

GREEN FUEL // 10
greens that actually taste good. cucumber, granny smith apple, kale, spinach, pineapple, ginger, cayenne, honey for a crisp, refreshing reset

MOCHA MADNESS // 12
coffee meets dessert. espresso, banana, almond butter, cacao nibs, dates, chocolate almond mylk, greek yogurt blended into a rich, energizing treat

PEANUT BUTTER FUEL // 12
simple, smooth, and seriously satisfying. banana, peanut butter, chocolate almond mylk blended into the ultimate comfort smoothie

PURPLE POWER UP // 12
blueberries, banana, organic dates, peanut butter, almonds, vegan vanilla protein, unsweetened almond milk, rich creamy smoothie with naturally sweet, nutty flavor

WELCOME TO COMMUNE // 10
mango, passion fruit, pineapple, greek yogurt, coconut water, chia seeds, honey for a tropical escape in every sip

ACAI BOWL

BALI CRUNCH // 15
blended acai, banana & almond milk, maple pecan granola, apple, blueberry, mango, walnut, cacao nibs, almond butter

COMMUNE POWER BOWL // 15
blended acai, oat milk, maple pecan granola, banana, blueberry, strawberry, peanut butter, shaved coconut, cacao nibs

SIGNATURE ACAI // 14
blended acai, banana & almond milk, peanut butter, maple pecan granola, shaved coconut, cacao nibs

GREEK YOGURT BOWL

BERRY BLISS // 14
fage greek yogurt, house granola, fresh strawberries, blueberries, chia seeds, and wildflower honey

MAPLE APPLE CRUNCH // 14
fage greek yogurt, house granola, honeycrisp apples, blueberry, raspberry, walnuts, chia seeds, cinnamon, pure maple syrup

PEANUT BUTTER CRUNCH // 14
fage greek yogurt, house granola, fresh banana, strawberries, peanut butter, cacao nibs, cinnamon

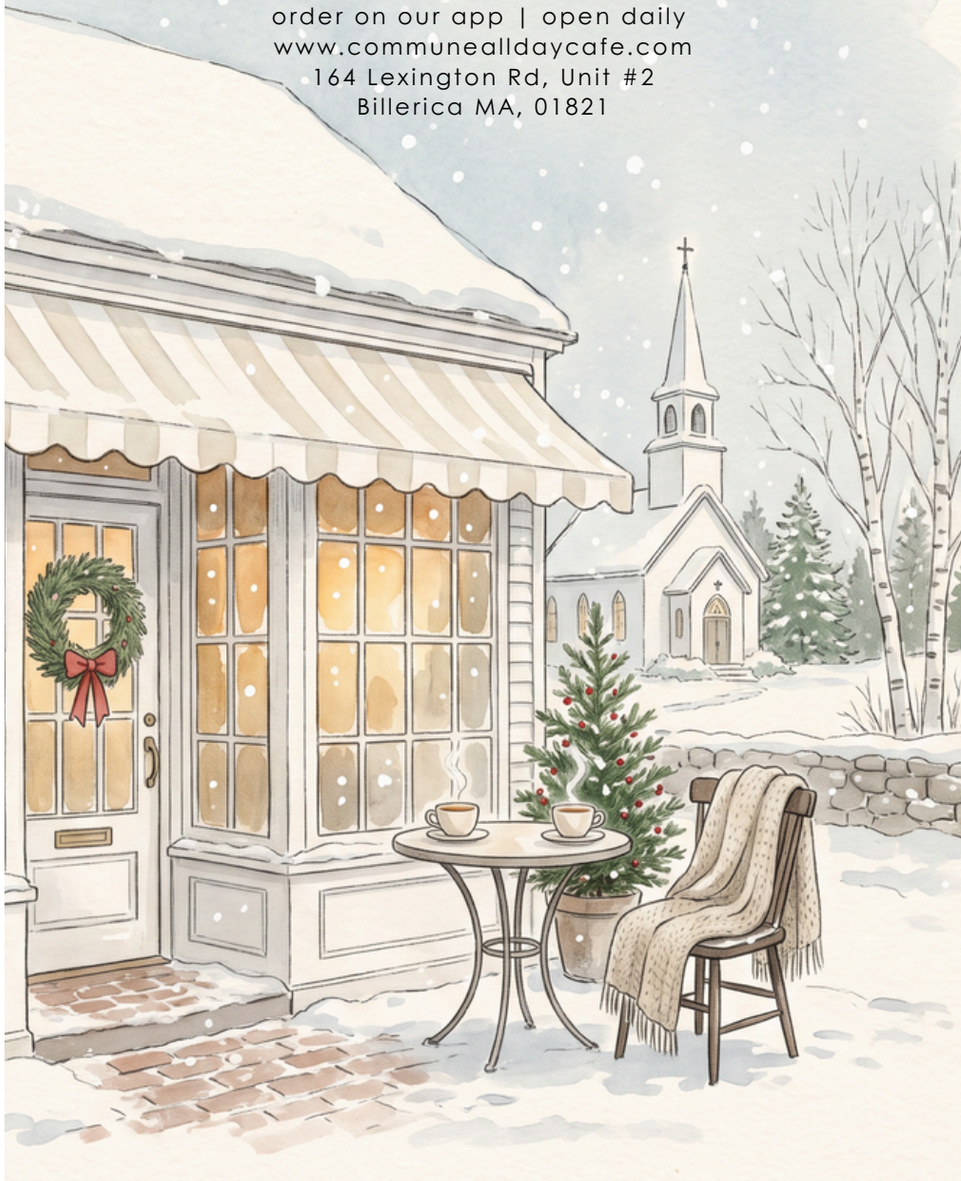
Commune

ALL DAY CAFE

MENU

TAKE-OUT | DELIVERY | CATERING

order on our app | open daily
www.communealldaycafe.com
164 Lexington Rd, Unit #2
Billerica MA, 01821



ALL DAY BREAKFAST

AVOCADO TOAST // 10
avocado smashed, tomato, feta, micro cilantro, evoo

CALIFORNIA SUNRISE TOAST // 12
over easy eggs, avocado smashed, red pepper flakes, evoo, cilantro, served on toasted sourdough

SMOKED SALMON TOAST // 14
premium smoked salmon, scallion cream cheese or avocado smashed, micro cilantro, sesame seeds, served on toasted sourdough

BACON AVOCADO BOWL // 15
scrambled eggs, crispy bacon, pinto beans, roasted potatoes, avocado, salsa roja, micro cilanto

CHORIZO BREAKFAST BOWL // 15
scrambled eggs, chorizo, pinto beans, roasted potato, guacamole, salsa roja, cilantro

MAPLE MORNING BOWL // 15
maple pork sausage, scrambled eggs, pinto beans, roasted potato, roasted corn, pico de gallo, avocado, island crema, micro cilantro

BACON EGG & CHEESE // 8
free-range eggs, bacon, cheddar cheese, chipotle aioli

COMMUNE EGG SANDWICH // 12
free-range eggs, mix greens, tomato, cheddar cheese, chipotle aioli

SMOKED SALMON SANDWICH // 16
premium smoked salmon, scallion cream cheese, tomato, pickled onion, capers

SAUSAGE EGG & CHEESE // 8
free-range eggs, pork sausage patty, cheddar cheese

BACON EGG & CHEESE BURRITO // 12
fluffy scrambled eggs, applewood bacon, roasted potato, cheddar cheese, chipotli aioli

GREEN GODDESS BREAKFAST BURRITO // 14
fluffy scrambled eggs, grilled chicken, fresh mozzarella, spinach, tomato, caramelized onions, pesto aioli, wrapped in a warm flour tortilla

SUNRISE BREAKFAST BURRITO // 12
scrambled eggs, chorizo, guacamole, fajitas, feta cheese, salsa roja

STEAK & EGG BURRITO // 14
fluffy scrambled eggs, flank steak, fajitas, cheddar cheese, chipotle aioli wrapped in a warm flour tortilla

COMMUNE RESERVE PLATE // 30
grass fed wagyu beef, choice of your eggs, premium smoked salmon, avocado, evoo, cracked black peppers

STEAK & EGG // 25
100% Australian grass-fed wagyu steak, two fried eggs, roasted potatoes, sourdough, chimichurri

VEGGIE OMELETTE // 14
free-range eggs, onion, peppers, chives, spinach, american cheese, guacamole, salsa verde, served with toasted sourdough and roasted potato

MEATLOVERS OMELETTE // 16
free-range eggs, chives, american cheese, bacon, chorizo, guacamole, salsa roja, served with toasted sourdough and roasted potato

BOWLS

AHI TUNA BOWL // 22
wild ahi tuna, cilantro rice, arugula, avocado, cucumber, carrots, micro cilantro, pico de gallo, scallion, chipotle sauce, yuzu ponzu sauce, sesame seeds

SALMON BOWL // 22
oven roasted salmon, quinoa blend, arugula, avocado, mango, cherry tomato, micro cilantro, sauteed summer squash & zucchini balsamic vinaigrette, sesame seeds

SUMMER BOWL // 22
free-range grilled chicken or tofu, cilantro rice, arugula, avocado, mango, carrot, micro cilantro, pickled onion, spicy thai peanuts dressing, sesame seeds

STEAK TIPS BOWL // 25
marinated steak tip, cilantro rice, arugula, fajitas, roasted corn, cojita cheese, steakhouse dressing

SALADS

CHOPPED CHICKEN CAESAR SALAD // 15
free-range grilled chicken, mix greens, crispy kale, sourdough croutons, shaved parmesan, caesar dressing

CITRUS & BURRATA SALAD // 16
arugula, roasted zucchini, summer squash, citrus segments, pomegranate, creamy burrata, hot honey, toasted pumpkin seeds, pistachios, apple cider vinaigrette

LAMB COBB SALAD // 22
grilled marinated lamb, mix greens, avocado, cherry tomato, boiled egg, pickled red onion, cotija cheese, citrus vinaigrette

SANTORINI SALAD // 20
free-range grilled chicken, mix greens, carrots, cucumber, citrus segments, pickled onion, olives, peppers, feta cheese, balsamic vinagrette

= Vegetarian = Gluten-Free = Guest Favorites

SIGNATURE PITA WRAP

HOT HONEY CHICKEN PITA WRAP // 15
grilled chicken, mix greens, cucumber, pickled red onion, hot honey, feta cheese, served with roasted potato

FLANK STEAK PITA WRAP // 16
house marinated flank steak, mix greens, tomato, cucumber, pickled red onion, tzatziki, feta cheese, served with roasted potato

MEDITERRANEAN LAMB TIPS PITA WRAP // 18
lamb tips, mix greens, tomato, cucumber, pickled red onion, tzatziki, feta cheese, served with roasted potato

COMMUNE CATERING

COMMUNE OFFERS DRINKS & COCKTAIL MENU DAILY AFTER 4PM, FREE ADDTIONAL PARKING AVAILABLE ACCROSS THE STREET AT FACTORIAL PARKING LOT

SKIP LINES,ORDER AHEAD TAKE-OUT & DELIVERY | WWW.COMMUNEALLDAYCAFE.COM

SANDWICHES

CAPRESE CHICKEN SANDWICH // 16
free- range grilled chicken, mozzarella, mix greens, tomato, pesto aioli, balsamic glaze

CAPRESE SANDWICH // 14
mozzarella, mix greens, tomato, pesto aioli, balsamic glaze

FLANK STEAK SANDWICH // 18
grilled marinated flank steak, arugula, chimichurri served on toasted sourdoug

PESTO CHICKEN // 16
free-range grilled chicken, guacamole, arugula, tomato, swiss cheese, pesto aioli, served on toasted sourdough

THE MORNING RITUAL // 16
garlic sauteed mushroom, spinach, rich truffle cream, over medium eggs, melted swiss cheese served on toasted sourdough bread

TRUFFLE TOFU MUSHROOM // 14
grilled tofu, sauteed mushroom, spinach, rich truffle cream, melted swiss cheese served on toasted sourdough

TUNA SANDWICH // 16
arugula, tomato, pickled onion, tuna salad, mustard served on toasted sourdough

WRAPS

AVOCADO SALMON WRAP // 18
oven roasted salmon, quinoa, tomato, arugula, avocado, cabbage, balsamic vinaigrette, sesame seeds

CHIPOTLE CHICKEN WRAP // 15
cilantro rice, black or pinto beans, grilled chicken, guacamole, roasted corn, fajitas, cotija cheese

CHOPPED CHICKEN CAESAR WRAP // 15
crispy kale, mix greens, grilled chicken, croutons, parmesan cheese, caesar dressing

MEDITERRANEAN CRUNCH WRAP // 15
creamy hummus, mix greens, cucumber, roasted cauliflower, pickled onion, summer squash, zucchini, tahini sauce, feta cheese

MAC N'CHEESE

BACON MAC N' CHEESE // 15
creamy three cheese cavatappi topped with breadcrumbs and bacon

CLASSIC MAC N' CHEESE // 12
pesto + 3 | short rib + 6 | truffle mushroom + 6

FLANK STEAK MAC N' CHEESE // 18
creamy three cheese cavatappi topped with flank steak

LOUISIANA MAC N' CHEESE // 15
creamy three cheese cavatappi topped with grilled chicken, hot honey, scallion, cajun spices

GRILLED CHEESE

CALSSIC GRILLED CHEESE // 10
bacon + 4 | braised short rib + 4

FLANK STEAK GRILLED CHEESE // 15
cooper american cheese melted over flank steak served on toasted sourdough & chipotle aioli

HOT HONEY CHICKEN GRILLED CHEESE // 15
cooper american cheese melted over free - range grilled chicken, drizzle with hot honey served on toasted sourdough

CORN | FLOUR

TACOS

Tacos served 3 per order

AHI TUNA TACO // 18
CARNITAS TACO // 14
CHORIZO TACO // 14
POLLO ASADO TACO // 14
THE COMMUNE TACO // 15
VERDURA TACO // 14

BURRITO

CARNITAS BURRITO // 14
FLANK STEAK BURRITO // 15
HOT HONEY CHICKEN BURRITO // 14
VEGGIE BURRITO // 12

BURRITO BOWL

CARNITAS BURRITO BOWL // 15
pulled pork, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

FLANK STEAK BURRITO BOWL // 15
grilled flank steak, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

HOT HONEY CHICKEN BURRITO BOWL // 14
hot honey grilled chicken, cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream

SALMON BURRITO BOWL // 22
faroe island salmon, cilantro rice, black or pinto beans, roasted corn, pickeled onion, mix greens, pico de gallo, avocado, chipotle aioli, lime

VERDURA BURRITO BOWL // 14
cilantro rice, black or pinto beans, roasted corn, fajitas, pico de gallo, guacamole, sour cream, spicy salsa roja

PROTEIN PLATE

CAULIFLOWER HUMMUS // 18
creamy hummus, roasted cauliflower, baby carrots, pomegranate, paprika, evoo

FAROE ISLAND SALMON // 28
oven roasted salmon, apple cider glaze, garlic mashed potatoes, roasted vegetables

HALF ROASTED CHICKEN // 24
oven roasted half chicken, garlic mashed potatoes, roasted vegetables, savory herb jus

WAGYU PLATE // 32
100% grass-fed australian wagyu steak, cilantro rice, arugula, avocado, roasted corn, fajita, house chimichurri

MEDITERRANEAN LAMB PLATE // 28
oven roasted marinated lamb, garlic mashed potato, mix greens, cucumber, tomato, pickled onion, feta cheese, tzatziki sauce

APPETIZERS

CHIPS & GUACAMOLE // 12
VEGGIE NACHOS // 12
AHI TUNA NACHOS // 18
LOADED FRIES // 12
STREET CORN DIP // 12

SOUPS

CREAMY TOMATO SOUP// 8
CHICKEN TIKKA MASALA // 10
NEW ENGLAND CLAM CHOWDER // 10

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, if you have certain medical conditions. Please advise of any food allergies before placing an order