ESSENTIALS

AMERICANO // 4.50 | 4.75
CAPPUCCINO // 5 FAV
CORTADO // 5
DOUBLE SHOT ESPRESSO // 4
DRIP // 3.75
HOT CHOCOLATE // 5.25 | 5.75
LATTE // 5.25 | 5.75
MACCHIATO // 4.25
MOCHA // 5.75 | 6 | ICED 6.5
ICED LATTE // 6.5 FAV
ICED AMERICANO // 5
ICED COFFEE // 4
COLD BREW ON ICE // 5
NITRO COLD BREW // 6

TEA DRINKS

MASALA CHAI LATTE // 5.95
ICED CHAI LATTE // 6.95
ENGLISH BREAKFAST TEA // 4
EARL GREY TEA // 4
PEPPERMINT // 4
ICED HIBISCUS LAVENDER // 4
ICED LEMON GINGER TEA // 4

GREEK YOGURT BOWL

BERRY BLISS // 14
Fage Greek yogurt, house granola, fresh strawberries, blueberries, raspberries, chia seeds, and wildflower honey

MAPLE APPLE CRUNCH // 14 FAV
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

SIGNATURE DRINKS

BANANA BROWN SUGAR SHAKEN ESPRESSO // 7.95
Shaken with espresso, oat milk 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 FAV
Espresso, banana, date, cinnamon, vanilla, oat mylk

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

OFF WHITE // 6.95
Espresso shaken with ice and brown sugar, finished with creamy oat milk

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

PISTACHIO SHAKEN ESPRESSO // 7.95
Fresh espresso shaken with ice, pistachio syrup, and your choice of milk

MATCHA

ICED STRAWBERRY MATCHA // 8.95
PISTACHIO MATCHA LATTE // 8.95
MATCHA LATTE // 7.5

REFRESHER

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

BOBA TEA

BROWN SUGAR | MANGO // 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

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 FAV
Blended acai, banana & almond milk, peanut butter, maple pecan granola, shaved coconut, cacao nibs

SMOOTHIES

BLUE SPIRULINA CLOUD // 14
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 FAV
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 FAV
Simple, smooth, and seriously satisfying. Banana, peanut butter, chocolate almond mylk blended into the ultimate comfort smoothie

PURPLE BERRY // 10
Berry packed beach ready. Blueberry, pineapple, strawberry, orange juice, almond mylk blended into a bright, fruity burst of flavor

WELCOME TO COMMUNE // 10
The smoothie that started it all. Mango, passion fruit, pineapple, Greek yogurt, coconut water, chia seeds, honey for a tropical escape in every sip

V VEGETARIAN · GF GLUTEN-FREE · FAV GUEST FAVORITE

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 V
Avocado smashed, roasted tomato, feta, micro cilantro, EVOO

CALIFORNIA SUNRISE TOAST // 12 V · FAV
Over easy eggs, guacamole, red pepper flakes, micro cilantro, EVOO, served on toasted sourdough

SMOKED SALMON TOAST // 14
Smoked salmon, scallion cream cheese, avocado, micro cilantro, sesame seeds, served on toasted sourdough

BACON AVOCADO BOWL // 15 GF · FAV
Scrambled eggs, crispy bacon, pinto beans, roasted potatoes, avocado, salsa roja, micro cilantro

CHORIZO BOWL // 15 GF
Scrambled eggs, chorizo, pinto beans, roasted potato, guacamole, salsa roja, cilantro

MAPLE MORNING BOWL // 15 GF
Maple pork sausage, scrambled eggs, pinto beans, roasted potatoes, roasted corn, pico de gallo, avocado, island crema & micro cilantro

BACON EGG & CHEESE // 9
Free-range eggs, bacon, cheddar cheese, chipotle aioli

COMMUNE EGG SANDWICH // 14 V · FAV
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 // 9
Free-range eggs, pork sausage patty, cheddar cheese

BACON EGG & CHEESE BURRITO // 12 GF
Fluffy scrambled eggs, applewood bacon, roasted potato, cheddar cheese, chipotle aioli

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

SUNRISE BREAKFAST BURRITO // 12 GF · FAV
Scrambled eggs, chorizo, guacamole, fajitas, roasted potatoes, cotija cheese, salsa roja

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

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

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

VEGGIE OMELETTE // 14 V · GF · FAV
Free-range eggs, onion, peppers, chives, spinach, American cheese, guacamole, salsa roja, served with toasted sourdough and roasted potatoes

MEATLOVERS OMELETTE // 16 GF
Free-range eggs, chives, American cheese, bacon, chorizo, guacamole, salsa roja, served with toasted sourdough and roasted potatoes

BURRITO

CHORIZO BURRITO // 10

FLANK STEAK BURRITO // 10

HOT HONEY CHICKEN BURRITO // 10 FAV

VEGGIE BURRITO // 10 V

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 GF · FAV
Oven roasted salmon, quinoa blend, arugula, avocado, mango, cherry tomato, micro cilantro, sauteed summer squash & zucchini, balsamic vinaigrette, sesame seeds

SUMMER BOWL // 22 V · GF
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 GF
Marinated steak tip, cilantro rice, arugula, fajitas, roasted corn, cotija cheese, steakhouse dressing

MAC N' CHEESE

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

CLASSIC MAC N' CHEESE // 12 V
Creamy three cheese cavatappi topped with breadcrumbs (pesto + 3, truffle mushroom + 6)

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

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

TACOS

CORN | FLOUR

Tacos served 3 per order

AHI TUNA TACO // 16

CHORIZO TACO // 12

POLLO ASADO TACO // 12

THE COMMUNE TACO // 15 FAV

VERDURA TACO // 12 V

KIDS TACO // 8

BURRITO BOWL GF

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

FLANK STEAK BURRITO BOWL // 15 FAV
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

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

V VEGETARIAN · GF GLUTEN-FREE · FAV GUEST FAVORITE

Skip lines, order ahead: take-out & delivery at www.communealldaycafe.com

SALADS

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

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

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

SANTORINI SALAD // 15 V · GF
Mix greens, carrots, cucumber, citrus segments, pickled onion, kalamata olives, peppers, feta cheese, balsamic vinaigrette

SIGNATURE WRAP

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

FLANK STEAK WRAP // 15
House marinated flank steak, mix greens, tomato, cucumber, pickled red onion, tzatziki, feta cheese, served with roasted potato

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

PROTEIN PLATE

CAULIFLOWER HUMMUS // 18 V
Creamy hummus, roasted cauliflower, baby carrots, pomegranate, paprika, EVOO

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

FILET MIGNON // MP
8 oz center cut beef tenderloin, garlic mashed potatoes, roasted vegetables

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

WAGYU PLATE // 30
100% grass-fed Australian wagyu steak, cilantro rice, arugula, avocado, roasted corn, fajita, house chimichurri

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

APPETIZERS GF

CHIPS & GUACAMOLE // 12 V

VEGGIE NACHOS // 12 V

AHI TUNA NACHOS // 18 FAV

LOADED FRIES // 12 V

STREET CORN DIP // 12 V

SANDWICHES

CAPRESE CHICKEN SANDWICH // 15
Free-range grilled chicken, mozzarella, mix greens, tomato, pesto aioli, balsamic glaze

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

FLANK STEAK SANDWICH // 18
Grilled marinated flank steak, arugula, chimichurri served on toasted sourdough

PESTO CHICKEN // 15 FAV
Free-range grilled chicken, guacamole, arugula, tomato, swiss cheese, pesto aioli, served on toasted sourdough

THE MORNING RITUAL // 15 V
Garlic sauteed mushroom, rich truffle cream, over medium eggs, melted swiss cheese served on toasted sourdough bread

TRUFFLE TOFU MUSHROOM // 15 V
Grilled tofu, sauteed mushroom, rich truffle cream, melted swiss cheese served on toasted sourdough

TUNA SANDWICH // 15
Arugula, tomato, pickled onion, tuna salad, mustard served on toasted sourdough

WRAPS GF

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

CHIPOTLE CHICKEN WRAP // 15 FAV
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 V
Creamy hummus, mix greens, cucumber, roasted cauliflower, pickled onion, summer squash, zucchini, tahini sauce, feta cheese

GRILLED CHEESE

BACON GRILLED CHEESE // 14
Cooper American cheese melted over crispy applewood bacon, served on toasted sourdough

FLANK STEAK GRILLED CHEESE // 14
Cooper American cheese melted over flank steak served on toasted sourdough & chipotle aioli

HOT HONEY CHICKEN GRILLED CHEESE // 14 FAV
Cooper American cheese melted over free-range grilled chicken, drizzle with hot honey served on toasted sourdough

GELATO & SWEET TREAT

COCONUT CLOUD CAKE // 12

CHOCOLATE TORNADO CAKE // 12

ROTATING GELATO FLAVORS // 8

AFFOGATO // 10

Commune offers a drinks & cocktail menu daily after 4 PM. Free additional parking is available across the street at the Factorial parking lot. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise of any food allergies before placing an order.