

THE **COMMONER**

FIRST COURSE

Choice of:

CAULIFLOWER SOUP

Sourdough Croutons, Arugula Pesto

OR

ICEBERG WEDGE

Crispy Pancetta, Fennel Breadcrumbs, Fancy Ranch

SECOND COURSE

Choice of:

ARUGULA

Red Verjus Dressing, Honey Crisp Apple, toasted Walnuts
ADD: Grilled Chicken

PUB BURGER

Bacon and Roquefort Bleu Sauce, Grilled Red Onion, Brioche Bun

SPICY GRILLED CHEESE

Gruyere and Comte Cheeses, Siracha, Sourdough

AVOCADO CRAB TOAST

Grilled Rustic Sourdough, Lump Blue Crab Salad, Artisan Salad
with Meyer Lemon Vinaigrette

RIBEYE

Grilled Pierogi, Caramelized Onion, Chive Sour Cream

CAVATELLI

Roasted Red Pepper, Manchego, Olives, Capers

\$55++ per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

**Sample menus only, our full menu is updated weekly to keep with fresh, seasonal ingredients.