



PRIVATE DINING

— THE —
COMMONER



THE COMMONER, PITTSBURGH

At our modern American tavern, we don't distinguish between commoners and kings; we just want to feed the good people of Pittsburgh. In the restaurant, seasonal menus add a modern flair to classic comforts, complemented by a robust selection of local beers and craft spirits. It's all served in an industrial-inspired setting in downtown Pittsburgh. Come and join us for an uncommonly good time.



EXECUTIVE CHEF DAVE RACICOT

Executive Chef Dave Racicot recently returned from working in Las Vegas to take over the kitchen at The Commoner. A Pittsburgh native and one of its most decorated chefs, he's the youngest to ever be awarded 5 diamonds from AAA and 5 Stars from Forbes.

Chef Racicot moved to Pittsburgh's Oakmont neighborhood and opened his own concept, Notion, to critical acclaim and eventually moved it to the city's East Liberty neighborhood. He later accepted the position of Executive Chef for the Richard Deshantz Restaurant Group where he created signature recipes and helmed bustling kitchens like Poulet Bleu and Tako. Most recently, Racicot opened the cocktail and small plates concept, Bridges & Bourbon.

Chef Dave brings a unique sense of flavor and style to all of his dishes, ensuring that your experience is anything but common.

DINING OPTIONS





HOST YOUR EVENT AT THE COMMONER

Nothing is better than gathering around a table to enjoy great food, drinks and company. At The Commoner, our team will deliver a customized experience sure to exceed the expectations of you and your guests.

SEMI-PRIVATE LARGE GROUPS

Tucked away is our semi-private dining space that can seat up to 24 people. Host your intimate events in our Overlook, a dynamic reception and dining space. Looking for a little more action? Our high-top communal tables are the perfect place for conversation, mouth-watering bites and craft cocktails.

OVERLOOK: 22 SEATED | COMMUNAL TABLE: 14 or 28 SEATED

Reserving space for your large groups includes access to an expert event coordinator, who will do all of the heavy lifting. Our priority is to offer you customized menus, guided wine pairings and state-of-the-art audio visual services. If there is anything you are looking for that has not been mentioned, please be sure to ask.



START PLANNING
— TODAY —

CONTACT THE COMMONER AT
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