

# COMMONS

#### THE BRODHEAD CENTER, THIRD FLOOR

SEASONAL MENU | FALL 2024

## APPETIZERS

#### Asiago Gnocchi v

tomato sauce and parmesan - \$11

Spinach and Artichoke Dip v crispy pita points - \$12

#### Burrata v

roasted tomatoes, balsamic reduction, grilled bread - \$15

### Flash-Fried Calamari

spicy marinara and caper remoulade - \$15

## SALADS

#### Commons House Salad v+

Mixed greens, cucumbers, lomaloes, and balsamic vinaigrelle - \$11

#### Classic Caesar ${\bf v}$

Romaine, croutons, parmesan, and Caesar dressing - \$11

#### Autumn Greens v+

pickled red onion, orange, and Dijon vinaigrette - \$12

Please be aware that we handle and prepare one or more of the following allergens: Egg, Milk, Wheat, Shellfish, Fish, Soy, Garlic, and Sesame products, as well as other allergens, at this location. Before placing your order, please inform your server if you or aperson in your party has a food allergy.
\* 20% Gratuity will be added to split checks and tables of six or more.

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## ENTREES

#### **Mussels and Fries**

Prince Edward Island mussels steamed in white wine, butter, shallots, and garlic. Served with grilled bread and house fries - \$22

### **Seared Atlantic Salmon**

French lentils, lemon beurre blanc - \$28

### **Steak Frites**

herb butter, house fries, and petit green salad - \$32

### **Roast Chicken**

poblano creamed corn, crispy fingerling potatoes, chipotle broth - \$24

## Three Cheese Ravioli v

Florentine alfredo sauce, oven roasted tomatoes, shaved parmesan - \$20

## Ribeye Steak (14oz)

sautéed broccolini, garlic mashed potatoes, and herb butter - \$45

## Filet Mignon (8oz)

sautéed broccoli, garlic mashed potatoes, red wine demi-glace - \$45

## **Pork Chop**

sautéed broccolini, mashed potatoes, and brandy cream sauce \$45

## Mushroom Bourguignon v+

Pearl onions, Leeks, Carrots, Tomatoes, Polenta - \$20

## **Commons Steak Burger**

8oz house-ground filet and ribeye, sharp white cheddar,

caramelized onion, lettuce, tomato, and house fries - \$18

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