

THE COMMONS

WINTER 2026

APPETIZERS

Asiago Gnocchi

tomato sauce - parmesan

\$11

Spinach and Artichoke Dip

crostini

\$12

Burrata

heirloom cherry tomatoes - balsamic reduction - grilled bread

\$15

Calamari

flash fried - spicy marinara - caper remoulade

\$15

Shrimp Cocktail

cocktail sauce - lemon

\$12

SALADS

Commons House Salad

mixed greens - cucumbers - tomatoes - balsamic vinaigrette

\$10

Classic Caesar

romaine - croutons - parmesan - Caesar dressing

\$11

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 a person 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 - white wine, butter, shallots, garlic
grilled bread - house fries*

\$22

Carolina Crab-Cakes

broccolini-lemon beurre blanc

\$28

Steak Frites*

herb butter - house fries - petit green salad

\$32

Stuffed Airline Chicken Breast

*sundried tomato, goat cheese, spinach
roasted garlic mashed potatoes - broccolini*

\$24

Spinach and Ricotta Ravioli

spicy tomato broth - basil infused olive oil

\$20

Seared Atlantic Salmon

French lentils - lemon beurre blanc

\$28

Ribeye Steak*

14 ounce - broccolini - garlic mashed potatoes - herb butter

\$45

Filet Mignon*

8 ounces - broccolini - garlic mashed potatoes - red wine demi-glace

\$45

Mushroom Bourguignon

mushrooms, tomatoes, carrots and leeks braised in red wine - polenta

\$21

Commons Steak Burger*

*8 ounces house-ground filet and ribeye
aged English cheddar - lettuce - tomato - house fries*

\$19

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.