

THE COMMONWEALTH

RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Spanish Shrimp Skewers \$14

Romesco, Al Ajillo Sauce, Charred Scallions

Loaded Potato Skins \$14

Garlic Parmesan, Serrano Ham, Pickled Peppers, Roasted Onion Aioli

House Fried Russet Potato Chips \$10

Sour Cream & Onion Dip

Deconstructed Bruschetta \$14

Roasted Honeypatch Squash, Fig-Walnut Compote, Stracciatella, Baguette

Chicharron Tacos \$12

Crispy Pork Belly, Escabeche Vegetables, Avocado Crema, Corn Tortillas

SALADS

Caesar Salad \$12

Parmesan, Garlic Croutons, & House Dressing

Little Leaf Lettuce Salad \$12

Cucumbers, Red Onions, Carrots, Grape Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction

Wild Rice Salad \$12

Roasted Apples, Carrots & Onions, Golden Raisins, Walnuts, Arugula & Baby Kale, Cranberry Vinaigrette

Seasonal Salad \$12

Pickled Badger Flame Beets, Dried Apricots, Watermelon Radish, Goat Cheese, Pepitas, White Balsamic-Orange Vinaigrette

Add to Any Salad:

Grilled Marinated Chicken Breast \$6, Turkey Salad \$6, Crispy Tofu Bites \$6, Pan Roasted Salmon \$9

THE COMMONWEALTH

RESTAURANT

ENTRÉES

Maine Family Farms Beef Burger \$15

Aged Cheddar, Lettuce, Tomato & Onion
Add Bacon \$2 | Add Fried Egg \$2
Served with French Fries

Ragù d'Anatra \$24

Braised Duck Ragù, Pappardelle Pasta, Roasted Carrots & Celery Root, Whipped Ricotta Cheese, Garlic Butter Crostini

PEI Mussels \$18

Spicy Arrabbiata Sauce, Shallots, Garlic, Parsley, Baguette

Braised Celery Root \$18

Roasted Squash Polenta, Oyster Mushrooms, Onion Jus, Pea Greens

Pan Roasted Norwegian Salmon \$28

Confit Artichokes, Roasted Fennel & Leeks, Onion Soubise, Capers Salsa Verde

New York Strip Steak \$38

Steak Fries, Creamed Spinach, Red Wine Demi Glace

Seared New England Swordfish \$30

Roasted Fingerling Potatoes, Badger Flame Beets, Arugula, Roasted Pepper Chimichurri

Slow Roasted Pork Chop \$26

Mashed Purple Sweet Potatoes, Brussels Sprouts & Shallots, Maple Dijon & Bacon Glaze

DESSERTS

Raspberry Frangipane Tart \$7

Driscolls Raspberries, Almond Cream, Shortbread Crust

Honeypatch Squash Whoopie Pies \$7

Chocolate & Orange Cream, Cranberry Compote,
Cinnamon Sugar

Plant Based Double Chocolate Cake \$7

Delightfully Decadent Cake with Fresh Berries and Whipped Cream

Crème Brûlée \$7

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

Cannoli Waffle Cup \$7

Double Chocolate, Raspberry, & Chocolate Chip Cannoli Filling, Fresh Raspberries