

THE COMMONWEALTH RESTAURANT

LUNCH 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

Chicharron Tacos \$12

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

Deconstructed Bruschetta \$14

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

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*

ENTRÉES

Grilled Cheese \$13

Oven Roasted Tomatoes, Spinach, Aged Cheddar-Ricotta Spread, Sourdough Bread

Maine Family Farms Beef Burger \$15

Aged Cheddar, Lettuce, Tomato & Onion

Add Bacon \$2 | Add Fried Egg \$2

Turkey Club \$15

Roasted Turkey Breast, Gruyere Cheese, Bacon, Lettuce, Tomato, Roasted Garlic Aioli

Mediterranean Artichoke Sandwich \$14

Roasted Artichoke, Olive-Feta Spread, Tomato-Cucumber Salad, Arugula, Pinsa Bread

PEI Mussels \$18

Spicy Arrabbiata Sauce, Shallots, Garlic, Parsley, Baguette

Braised Celery Root \$18

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

*All Sandwiches Served with French Fries
Substitute fries for House Salad \$4*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.



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

BEVERAGES

Saratoga Sparkling Water

(Bottle)

Cranberry Juice

Pineapple Juice

Orange Juice

Hot Tea (Mighty Leaf)

Espresso (Peet's Coffee)

Latte, Regular and Decaf Coffee

(Peet's Coffee)

Coke

Diet Coke

Sprite

Ginger Ale

Soda Water

Lemon Lime Seltzer (Canada Dry)

Mandarin Orange Seltzer (Canada Dry)