

# 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

#### **Baked Stracciatella & Tomatoes \$14**

Atlas Farm Tomato Confit, Herbs, Breads for Dipping

#### **Crispy Brussels Sprouts \$12**

Herb Whipped Feta Spread, Craisins, Chile-  
Honey Glaze

### 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

#### **Seasonal Salad \$12**

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

#### **Wild Rice Salad \$12**

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

#### *Add to Any Salad:*

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

## ENTRÉES

#### **French Onion Grilled Cheese \$13**

Caramelized Onions, Braised Beef, Gruyere Cheese, Sourdough Bread, Au Jus

#### **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

#### **Artichoke Parmesan Sandwich \$14**

Roasted Artichoke Hearts, House Tomato Sauce, Fresh Mozzarella & Ricotta, Basil, Pinsa Bread

#### **PEI Mussels \$18**

Spicy 'Nduja-Tomato Cream, Roasted Peppers, Parsley, Crispy Potatoes, 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)**