



# THE COMMONWEALTH RESTAURANT

## DINNER MENU

### STARTERS & SMALL PLATES

**New England Clam Chowder \$6**

**French Onion Soup \$8**

Sourdough Toast, Gruyere Cheese  
\*Available with Gluten Free Bread

**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 Cheese & 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*



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### ENTRÉES

#### **Maine Family Farms Beef Burger \$16**

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 'Nduja-Tomato Cream, Roasted Peppers, Parsley, Crispy Potatoes, Baguette

#### **Braised Celery Root \$18**

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

#### **Pan Roasted Norwegian Salmon \$28**

Sautéed Broccolini, Caramelized Cauliflower Puree, Pickled Fennel, Baby Greens, Lemon Butter Sauce

#### **New York Strip Steak \$38**

Steak Fries, Creamed Spinach, Red Wine Demi Glace

#### **Seafood Risotto \$26**

Sautéed Shrimp, Mussels, and Calamari, Baby Kale, Piquillo Peppers, Herbs

#### **Slow Roasted Pork Chop \$26**

Onion-Parsnip Puree, Collard Greens, Miso-Maple Glaze, Poached Apples, Pickled Fresno Chiles

### 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 Tahini Fudge Brownie \$7**

Served Warm with Chocolate Ganache & Whipped Cream

#### **Crème Brûlée \$7**

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

#### **NY Style Cheesecake Dome \$7**

Graham Shortbread Crust, Raspberry Sauce