

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

Sauteed 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

Sauteed 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