

THE COMMONWEALTH RESTAURANT

LUNCH 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 & 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

Grilled Cheese \$15

Braised Short Rib & Roasted Mushrooms, Fontina & Cheddar Cheeses, Sourdough Bread

Maine Family Farms Beef Burger \$16

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.

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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

BEVERAGES

Saratoga Sparkling Water

(Bottle)

Cranberry Juice

Pineapple Juice

Orange Juice

Coke Diet Coke Sprite Ginger Ale

Soda Water Lemon Lime Seltzer

(Canada Dry)

Mandarin Orange Seltzer (Canada

Dry)

Hot Tea (Mighty Leaf)

Espresso (Peet's Coffee)

Latte, Regular and Decaf Coffee

(Peet's Coffee)