

THE COMMONWEALTH
RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$8

Coconut Shrimp Ceviche \$16

House Tortilla Chips, Cucumber, Lime, Cilantro

Reed Farm Salt & Pepper Chicken Wings \$14

Ginger-Scallion Sauce, Szechuan Pepper, Sea Salt,
Pickled Ginger Aioli

House Fried Russet Potato Chips \$12

Sour Cream & Onion Dip

Flatbread Pizza \$15

Tomato Confit, Ricotta Cheese, Prosciutto di Parma, Arugula,
Olive Oil & Balsamic

Babaganough Hummus \$14

Harissa Olive Oil, Confit Tomatoes, Flatbread

SALADS

Caesar Salad \$13

Romaine, Parmesan, Garlic Croutons, House Dressing

Little Leaf Lettuce Salad \$13

Cucumbers, Red Onions, Carrots, Grape Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction

Seasonal Salad \$13

Pickled Strawberries, Fennel, Goat Cheese, Pepitas, Honey-White Balsamic Vinaigrette

Mediterranean Salad \$13

Quinoa, Arugula, Asparagus, Radishes, Feta Cheese, Chickpeas, Red Wine Vinaigrette

Add to Any Salad:

Grilled Marinated Chicken Breast \$8, Turkey Salad \$8, Crispy Tofu Bites \$8, Pan Roasted Salmon \$10

THE COMMONWEALTH RESTAURANT

ENTRÉES

Maine Family Farms Beef Burger \$18

Aged Cheddar, Lettuce, Tomato & Onion
Add Bacon \$2 | Add Fried Egg \$2
Served with French Fries

Cacio e Pepe Ravioli \$25

Atlas Farm Tomato Marinara, Asparagus, Peas, Prosciutto, Garlic Butter Crostini

PEI Mussels \$18

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

Slow Cooked & Caramelized Cabbage \$18

Warm Farro & Herb Salad, Pistachio Muhammara, Pomegranate Molasses

Pan Roasted Swordfish \$32

Arugula, Roasted Peppers, Fingerling Potatoes, Puttanesca Salad,
Smoked Paprika Tomato Cream

UMass Raised Grass Fed Beef Ribeye \$38

Roasted Summer Vegetables, Herb Potatoes, Red Wine Demi-Glace

Seafood Risotto \$30

Sautéed Shrimp, Mussels, and Calamari, Arugula, Piquillo Peppers, Herbs

Peruvian Roast Chicken \$30

Summer Vegetable Succotash, Aji Amarillo Corn Puree, Aji Verde Sauce

DESSERTS

Raspberry Frangipane Tart \$8

Driscolls Raspberries, Almond Cream, Shortbread Crust

Lemon Olive Oil Cake \$8

Raspberry Whipped Ricotta, Limoncello Syrup, Candied Pistachios

Plant Based Tahini Fudge Brownie \$8

Served Warm with Chocolate Ganache & Whipped Cream

Crème Brûlée \$8

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

NY Style Cheesecake Dome \$8

Graham Shortbread Crust, Raspberry Sauce