

THE COMMONWEALTH RESTAURANT

LUNCH MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$8

Coconut Shrimp Ceviche \$16

House Tortilla Chips, Lime, Cucumber, 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

Babaganoush 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

ENTRÉES

Summer Vegetable Sandwich \$16

Roasted Summer Vegetables, Ricotta, Mozzarella, Arugula, Basil Pesto, Pinsa Bread

Maine Family Farms Beef Burger \$18

Aged Cheddar, Lettuce, Tomato & Onion

Add Bacon \$2 | Add Fried Egg \$2

Turkey Club \$16

Roasted Turkey Breast, Gruyere Cheese, Bacon, Lettuce, Tomato, Roasted Garlic Aioli

Oyster Mushroom Katsu Sandwich \$16

Crispy Oyster Mushrooms, Pickled Cabbage & Cucumber Slaw, Spicy Aioli, Cilantro

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

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.

THE COMMONWEALTH
RESTAURANT

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

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)

Freshly Brewed Ice Tea

Lemonade