

THE COMMONWEALTH RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Port Wine Pear Bruschetta \$12

Toasted Baguette, Whipped Goat Cheese, Watercress, Prosciutto di Parma

White Bean & Artichoke Hummus \$12

Spicy 'Nduja Sausage, Roasted Eggplant, Focaccia

House Fried Russet Potato Chips \$8

Sour Cream & Onion Dip

Fried Garlic & Herb Cheese Curds \$10

Tomato Confit, Roasted Brussels Sprouts

Yuca Fries \$10

Braised Smoked Bacon, Guava Syrup, Pickled Onion

SALADS

Caesar Salad \$10

Parmesan, Garlic Croutons, & House Dressing

Little Leaf Lettuce Salad \$12

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

Farro & Roasted Vegetable Salad \$12

Cauliflower, Cipollini Onions, Asparagus, Mushrooms, Watercress, Walnut Vinaigrette

Spring Salad \$12

Local Greens, Shaved Carrots & Radishes, Almonds, Goat Cheese, White Balsamic
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 \$14

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

Spinach & Mushroom Cannelloni \$22

House Made Pasta, Artichokes & Roasted Tomatoes, Parmesan Crunchies, Walnut Cream

PEI Mussels \$16

Shallots, Fingerling Potatoes, Spring Herbs, Garlic Cream, Crispy Potatoes, Baguette

Roasted Eggplant & Beluga Lentils \$16

Olive-Herb Salad, Pine Nuts, Tahini, Harissa-Tomato Sauce

Pan Roasted Norwegian Salmon \$26

Onion Soubise, Asparagus, Hen of The Woods Mushrooms, Fingerling Potatoes, Balsamic

Seared Flat Iron Steak \$28

Potato Pave, Asparagus & Broccolini, Cipollini Onions, Tarragon-Butter Emulsion

Mediterranean Sea Bass \$28

Parsnip Puree, Braised Leeks & Spinach, Lemon Butter, Fried Capers

Herb Roasted Pork Chop \$24

Roasted Broccolini, Braised Cranberry Beans, Beet Chips, Poblano Cream

DESSERTS

Raspberry Lime Tart \$7

Creamy Raspberry-Lime Curd, Shortbread Crust, Fresh Raspberries and Whipped Cream

New York Style Cheesecake \$7

Silky Smooth New York Style Cheesecake with Berry Compote

Please see your server for today's selection

Plant Based Double Chocolate Cake \$7

Delightfully Decadent Cake with Fresh Berries and Whipped Cream

Crème Brûlée \$7

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

Mini Cannoli's \$5

Order By The Pair, Filled To Order with Rotating Flavors