

THE COMMONWEALTH
RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Apple and Bacon Bruschetta \$12

Baguette, Aged Cheddar, Apple-Bacon Compote, Vin Cotto

Eggplant Tacos \$11

Crispy Eggplant, Cabbage Slaw, Peanut Sauce, Corn Torillas

House Fried Russet Potato Chips \$10

Sour Cream & Onion Dip

Scallop & Salmon Ceviche \$14

Cucumber, Chile, and Lime, Totopos and Taro Chips

French Onion Arancini \$12

Caramelized Onions, Chive Aioli

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

Quinoa & Roasted Vegetable Salad \$12

Delicata Squash, Brussels Sprouts, Cauliflower, Pumpkin Seeds, Arugula &
Watercress, Maple-White Balsamic Dressing

Autumn Salad \$12

Shaved Carrots, Radishes, & Butternut Squash, Almonds, Blue Cheese, Roasted Pear
Vinaigrette

Add to Any Salad:

Grilled Marinated Chicken Breast \$6, Turkey Salad \$6, Crispy Tofu Bites \$6, Pan Roasted Salmon \$9

THE COMMONWEALTH RESTAURANT

ENTRÉES

Maine Family Farms Beef Burger \$15

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

Butternut Squash & Spinach Cannelloni \$24

Roasted Delicata Squash, Pumpkin Seeds, Sage Cream, Black Truffle, Pea Greens

PEI Mussels \$18

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

Roasted Eggplant & Beluga Lentils \$18

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

Pan Roasted Norwegian Salmon \$28

Onion soubise, Roasted Cherry Tomatoes, Oyster Mushrooms, Fingerling Potatoes, Balsamic & Herb Oil

NY Strip Steak \$38

Garlic Mashed Potatoes, Broccolini, Fried Onion Straws, Tarragon-Butter Emulsion

Seasonal New England Fish \$30

Sauteed Swiss Chard, Carrots, Dill Sauce, Fried Shallots

Roasted Half Chicken \$28

Seasonal Vegetables, Pommés Puree, Thyme Pan Sauce

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