

THE COMMONWEALTH
RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Ancho Chile Short Rib Bruschetta \$12

Toasted Baguette, Chihuahua Cheese, Scallions,
Confit Tomatoes

Harissa Cauli Tacos \$10

Roasted Cauliflower & Blistered Peppers, Tzatziki, Pickled Red Onion, Corn Tortillas

House Fried Russet Potato Chips \$6

Sour Cream & Onion Dip

Roasted Olives & Tomatoes \$9

Whipped Feta Spread, Roasted Cauliflower, Homemade Focaccia

Crispy Artichokes \$10

Asparagus, Cipollini Onions, Almonds, Balsamic, Pesto Aioli

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, Carrots, Scallions, Toasted Almonds, Watercress,
Tahini-Lemon Vinaigrette

Spring Salad \$12

Fennel, Asparagus, Roasted Peppers, Goat Cheese,
Mixed Greens, Vidalia Onion 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

Mussels Meuniere \$16

Fennel, Shallots, Herbs, White Wine, Garlic Butter, Crispy Potatoes, Baguette

Creamy Polenta & Black Beans \$16

Pico de Gallo, Avocado, Sweet Plantains, Crispy Tortillas

Spring Vegetable Tagliatelle \$22

Asparagus, Broccolini, Oyster Mushrooms, Cipollini Onions, Saffron Oil, Parmigiano Reggiano
*Also Available with Gluten Free Rigatoni

Pan Roasted Norwegian Salmon \$26

Lemon Cauliflower Puree, Asparagus, Oyster Mushrooms, Garlic Butter, Fried Shallots

Seared Flat Iron Steak \$28

Charred Scallion Mashed Potatoes, Broccolini, Carrots, Red Wine-Herb Butter Sauce

Chicken Milanese \$22

Baby Bell Peppers, Cipollini Onions, Fingerling Potatoes, Arugula, Tomato Butter
*Substitute Oyster Mushroom Milanese For Vegetarian Option

DESSERTS

Key Lime Tart \$6

Berry Compote & Whipped Cream

Seasonal Cheesecake \$6

With Berry Compote

Plant Based Chocolate Fondant \$6

Fresh Raspberries & Chocolate Sauce

Red Berry Mascarpone Cake \$6

With Berry Compote