

THE COMMONWEALTH
RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$6

Strawberry & Goat Cheese Bruschetta \$12

Toasted baguette, Pickled Strawberries, Candied Nuts, Prosciutto di Parma, Balsamic

Harissa Cauli Tacos \$10

Roasted Cauliflower & Arugula, Tzatziki, Pickled Red Onion, Corn Tortillas

House Fried Russet Potato Chips \$6

Sour Cream & Onion Dip

Elote Bites \$10

Pickled Onions, Crema, Cotija Cheese

Burrata & Heirloom Tomatoes \$11

Castelvetrano Olives, Arugula Pesto, Focaccia

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 Dressing

Summer Peach & Blackberry Salad \$12

Local Greens, Hazelnuts, Grafton Cheddar Cheese,
Honey 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

Lilly's Gorgonzola & Pear Sacchetti Pasta \$22

Oyster Mushroom Ragout, Broccolini, Oven Dried Tomatoes, Chives, Parmigiano Reggiano

Pan Roasted Norwegian Salmon \$26

Lemon Cauliflower Puree, Heirloom Tomato, Haricots Verts, Crispy Scallions

Seared Flat Iron Steak \$28

Watercress Mashed Potatoes, Roasted Broccolini, Onion Rings, Cognac Cream

Chicken Milanese Guisado \$22

Crispy Chicken, Stewed Carrots, Potatoes, Yuca, Tomatoes, & Green Beans

Herb Roasted Pork Chop \$24

Summer Vegetable Succotash, Confit Potatoes, Roasted Peaches, Poblano Cream

DESSERTS

Lemon Bar \$7

Creamy Lemon Curd on a Buttery Shortbread Crust
with Blackberry/Black Currant Compote

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

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