

THE COMMONWEALTH  
RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

**New England Clam Chowder \$6**

**Warm Duck Confit Salad \$14**

Brûlée Goat Cheese, Candied Pecans, Pickled Onions, Red Watercress, Focaccia Crostini

**Loaded Fries \$14**

Purple Sweet Potato Tempura Fries, Pickled Ginger, Spicy Mayo, Nori Furikake, Bonito Flakes

**House Fried Russet Potato Chips \$10**

Sour Cream & Onion Dip

**Scallop & Salmon Ceviche \$14**

Cucumber, Chile, and Lime, Totopos and Taro Chips

**Wild Mushroom Arancini \$12**

Tomato Crema, Parmigiano-Reggiano

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

**Winter Salad \$12**

Shaved Carrots, Radishes, & Butternut Squash, Walnuts, Goat Cheese, Creamy Beet Dressing

*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**

Creamy Polenta, Warm Roasted Cauliflower, Piquillo Pepper, Olive Salad, Herb Oil

### **NY Strip Steak \$38**

Roasted Garlic Mashed Potatoes, Broccolini, Crispy Onions, Peppercorn-Cognac Cream

### **Seasonal New England Seafood \$30**

Fresh, local, Massachusetts Caught; Sautéed Swiss Chard, Carrots, Dill Sauce, Fried Shallots

### **Roasted Half Chicken \$28**

Tri Colored Cauliflower, Fingerling Potatoes, Celery Root 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 Cannolis \$5**

Order By The Pair, Filled To Order with Rotating Flavors