

THE COMMONWEALTH RESTAURANT

LUNCH 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

Chicharron Tacos \$12

Crispy Pork Belly, Escabeche Vegetables, Avocado Crema, Corn Tortillas

Artichoke & Ricotta \$14

Roasted Artichoke Heart, Whipped Ricotta, Tomato Confit, Olive Salad, Garlic Bread Sticks

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

Cipollini Onions, Carrots, Cauliflower, Arugula & Watercress, Almonds, Baba Ghanoush Dressing

Summer Salad \$12

Strawberries, Pickled Fennel, Radishes, Goat Cheese, Pepitas, White Balsamic Vinaigrette

Add to Any Salad:

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

ENTRÉES

Eggplant Milanese Sandwich \$13

Roasted Pepper Pesto, Fontina Cheese, Arugula, Focaccia Bun

Maine Family Farms Beef Burger \$15

Aged Cheddar, Lettuce, Tomato & Onion
Add Bacon \$2 | Add Fried Egg \$2

Turkey Club \$15

Roasted Turkey Breast, Gruyere Cheese, Bacon, Lettuce, Tomato, Roasted Garlic Aioli

BBQ Veggie Burger \$13

House Made Veggie Patty, BBQ Glaze, Cheddar Cheese, Honey-Dijon Slaw

PEI Mussels \$18

Spicy Arrabiata Sauce, Shallots, Garlic, Parsley, Baguette

Seared Zucchini \$18

Lacinato Kale, Black Lentils, Tomato-Avocado Salad, Guajillo Chile Remoulade, Crispy Tortillas

*All Sandwiches Served with French Fries
Substitute fries for House Salad \$4*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

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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

BEVERAGES

Saratoga Sparkling Water

(Bottle)

Cranberry Juice

Pineapple Juice

Orange Juice

Hot Tea (Mighty Leaf)

Espresso (Peet's Coffee)

Latte, Regular and Decaf Coffee

(Peet's Coffee)

Coke

Diet Coke

Sprite

Ginger Ale

Soda Water

Lemon Lime Seltzer (Canada Dry)

Mandarin Orange Seltzer (Canada Dry)