

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

Asparagus & Cipollini Onion Arancini \$12

Black Garlic Creama, 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

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

Spring Salad \$12

Asparagus, Radishes, Shaved Carrots, 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

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ENTRÉES

Maine Family Farms Beef Burger \$15

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

Asparagus & Zucchini Cannelloni \$24

Spinach Cream, Oven Dried Tomatoes, Garlic Butter Crostini

PEI Mussels \$18

Fingerling Potatoes, Roasted Sweet Peppers, Garlic Cream, Crispy Potatoes, Baguette

Greek Roasted Cauliflower \$18

Creamy Polenta, Gigante Beans, Tomato, Olive & Piquillo Pepper Salad, Pine Nuts

Pan Roasted Norwegian Salmon \$28

Sunchoke Puree, Roasted Cauliflower, Piquillo Peppers, Capers, Fennel Slaw, Herb Oil

New York Strip Steak \$38

Rustic Red Skin Mashed Potatoes, Broccolini, Crispy Onions, Peppercorn-Cognac Cream

Seasonal New England Seafood \$30

Fresh, local, Massachusetts Caught; Sauteed Swiss Chard, Carrots, Sweet Onion Dill Sauce, Fried Leeks

Slow Cooked & Flash Fried Half Chicken \$28

Onion Soubise, Kale, Leek & Potato Hash, Mushroom 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