

THE COMMONWEALTH

RESTAURANT

DINNER MENU

STARTERS & SMALL PLATES

New England Clam Chowder \$8

Coconut Shrimp Ceviche \$16

House Tortilla Chips, Lime, Cucumber, Cilantro

Street Corn Arancini \$14

Charred Corn Salad, Avocado Crema

House Fried Russet Potato Chips \$12

Sour Cream & Onion Dip

Flatbread Pizza \$15

Roasted Peach Jam, Ricotta Cheese, Prosciutto di Parma, Arugula,
Olive Oil & Balsamic

Babaganoush Hummus \$14

Harissa Olive Oil, Confit Tomatoes, Flatbread

SALADS

Caesar Salad \$13

Romaine, Parmesan, Garlic Croutons, House Dressing

Little Leaf Lettuce Salad \$13

Cucumbers, Red Onions, Carrots, Grape Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction

Seasonal Salad \$13

Marinated Watermelon, Quinoa, Almonds, Goat Cheese, Arugula & Pea Greens,
Honey-Lemon Vinaigrette

Mediterranean Summer Salad \$13

Heirloom Tomatoes, Cucumbers, Red Onions, Olives, Peppers,
Feta Cheese, Red Wine Vinaigrette

Add to Any Salad:

Grilled Marinated Chicken Breast \$8, Crispy Tofu Bites \$8, Pan Roasted Salmon \$10

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ENTRÉES

Maine Family Farms Beef Burger \$18

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

Gluten Free Potato Gnocchi \$25

Roasted Eggplant, Basil, Toasted Almond Gremolata, Tomato-Ricotta Sauce

PEI Mussels \$18

Spicy 'Nduja-Tomato Cream, Roasted Peppers, Parsley, Crispy Potatoes, Baguette

Eggplant Roulade \$22

Chickpeas, Barley, Roasted Vegetables, Romesco Sauce, Cashew Ricotta, Pepitas

Pan Roasted Swordfish \$32

Roasted Peppers, Fingerling Potatoes, Puttanesca Sauce,
Smoked Paprika Tomato Cream

NY Strip Steak \$38

Roasted Baby Peppers & Romano Beans, Herb Potatoes, Red Wine Demi-Glace

Seafood Risotto \$30

Sautéed Shrimp, Mussels, and Calamari, Arugula, Piquillo Peppers, Herbs

Peruvian Roast Chicken \$30

Summer Vegetable Succotash, Aji Amarillo Corn Puree, Aji Verde Sauce

DESSERTS

Chocolate Mousse Tart \$8

Whipped Mascarpone, Raspberries, Shortbread Crust

Matcha Chiffon Cake \$8

Coconut Mousse, Strawberries

Plant Based Tahini Fudge Brownie \$8

Served Warm with Chocolate Ganache & Whipped Cream

Crème Brûlée \$8

Rich Baked Custard with a Caramelized Candy Topping and Fresh Berries

NY Style Cheesecake Dome \$8

Graham Shortbread Crust, Raspberry Sauce