

THE COMMONWEALTH RESTAURANT

LUNCH 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

Watermelon 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*

ENTRÉES

Summer Vegetable Sandwich \$16

Roasted Summer Vegetables, Ricotta, Mozzarella, Arugula, Basil Pesto, Pinsa Bread

Maine Family Farms Beef Burger \$18

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

BLT \$16

Applewood Smoked Bacon, Bibb Lettuce, Heirloom Tomato, Bacon-Tomato Jam,
Roasted Garlic Aioli, Sourdough Bread

Falafel Sandwich \$16

Housemade Falafel, Tahini Sauce, Pickles, Arugula, Pinsa Bread

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

*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.

THE COMMONWEALTH
RESTAURANT

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

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)

Freshly Brewed Ice Tea

Lemonade