

THE COMMONWEALTH

RESTAURANT

DINNER MENU

STARTERS & SHARE PLATES

Bread Plate \$2 Per Person

Warm Breads, Olive Oil, & Dips

New England Clam Chowder \$8

French Onion Soup \$9

Classic French Onion Soup, Toasted Bread, Gruyere Cheese

Street Corn Arancini \$14

Charred Corn Salad, Avocado Crema

House Fried Russet Potato Chips \$12

Sour Cream & Onion Dip

Autumn Squash Flatbread \$16

Sage Ricotta, Local Squashes, Bacon, Candied Pecans

Coconut Shrimp Ceviche \$17

House Tortilla Chips, Lime, Cucumber, Cilantro

Babaganoush Hummus \$15

Harissa Olive Oil, Confit Tomatoes, Flatbread

SALADS

Caesar Salad \$14

Romaine, Parmesan, Garlic Croutons, House Dressing

Little Leaf Lettuce Salad \$13

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

Poached Pear Salad \$14

Frisee & Butter Lettuce, Great Hill Blue Cheese, Walnuts,
Honey-Lemon Vinaigrette

Mediterranean Salad \$14

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 \$28

Braised Pork Cheek Sugo, Mushrooms, Roasted Carrots,
Pine Nut Gremolata, Chive Oil

PEI Mussels \$22

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

Eggplant Roulade \$24

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

Pan Roasted Swordfish \$32

Onion Soubise, Braised Leeks & Kale, Crispy Capers, Lemon-Herb Butter

NY Strip Steak \$42

Seasonal Vegetables, Mashed Potatoes, Cognac Cream

Seafood Risotto \$33

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

Reed Farm Roast Chicken \$32

Parsnip Puree, Wild Rice, Mushrooms, Pearl Onions, Apple Salad, Cider Jus

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