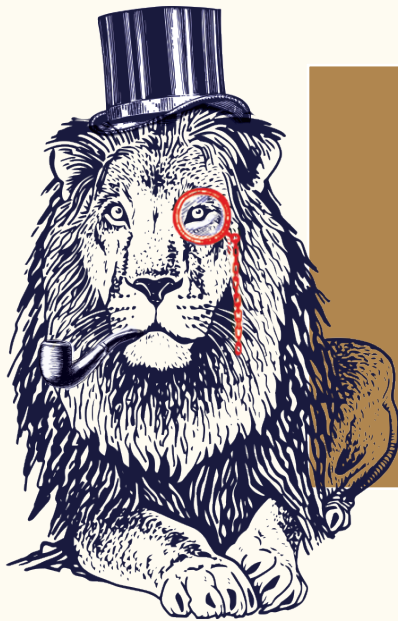


## FOR THE TABLE

<b>MARKET OYSTERS</b> <sup>GF</sup>	3.50EA	<b>CRISPY BRUSSELS SPROUTS</b> <sup>VV</sup>	12	<b>TEMPURA OKRA</b> <sup>VV</sup>	10
Mignonette, cocktail sauce, grilled lemon		Sriracha agave		Ponzu	
<b>FIRE ROASTED OYSTERS</b>	3.50EA	<b>KOREAN CHICKEN WINGS</b> <sup>GF</sup>	14	<b>BAKED BRIE</b> <sup>V</sup>	12
Mâitre d' butter, garlic, shallot, parsley, panko		Double fried, housemade hot dry rub, Tennessee honey		Housemade jam, water crackers, Tennessee honey	
<b>FRENCH ONION DIP</b>	12	<b>TUNA POKE TOSTADA</b>	14	<b>BURRATA</b>	15
Sour cream, French onion, house potato chips		Ahi tuna, corn tortilla, red onions, avocado, scallions, fresno chiles		Heirloom tomato, chimichurri, grilled baguette	
<b>TRUFFLE FRIES</b> <sup>V</sup>	11	<b>CHARCUTERIE BOARD</b>	18	<b>CHAR SIU STICKY RIBS</b>	14
Parmesan, garlic aioli		Prosciutto, salami, seasonal berries, local cheese, house mustard		Baby back ribs, char siu sauce, cucumber sunomono	
<b>FRISÉE SALAD</b>	14	<b>WEDGE SALAD</b>	14		
Chèvre, pistachio, red onions, Tennessee tomatoes, grapefruit vinaigrette		Iceberg, red onions, Tennessee tomatoes, bacon, bleu cheese, garlic breadcrumbs			

Commons Club



## CULINARY GARDEN

LOCATED ON OUR PATIO, OUR CULINARY GARDEN WILL FEATURE HEIRLOOM VARIETALS THAT SHOWCASE THE RICH BOUNTY OF MIDDLE TENNESSEE.

## MAIN EVENT

<b>FURIKAKE CRUSTED SALMON</b> <sup>GF</sup>	26	<b>STEAK FRITES</b>	36
Frisée greens, grapefruit vinaigrette, pea purée		12 oz ribeye, fries, maître d' butter	
<b>SEARED DIVER SCALLOPS</b>	32	<b>COMMONS CLUB BURGER</b>	18
Corn ragù, miso butter		Double 1/4 pound patties, lettuce, Tennessee tomatoes, red onions, house pickles, common's sauce, brioche	
<b>SOUTHERN FRIED CHICKEN</b>	26		
Garlic mashed potatoes, suprême sauce, fines herbs			
<b>BRAISED SHORT RIBS</b> <sup>GF</sup>	32		
Charred broccolini, crispy fingerling potatoes, jus			
<b>FIRE ROASTED DUCK</b>	28		
Grilled baby bok choy, butternut squash, soy, sesame			
<b>GNOCCHI POMODORO</b> <sup>V</sup>	24		
Tennessee tomatoes, garlic, fines herbs			
<b>LOBSTER SPAGHETTI</b>	28		
3oz lobster, cream, peas, pecorino			

## SIDE SHOW

Grilled Texas Toast <sup>V</sup>	6
Garlic Mashed Potatoes <sup>GF   V</sup>	8
French Fries <sup>VV</sup>	8
Crispy Fingerling Potatoes <sup>GF   V</sup>	8
Charred Broccolini <sup>GF   VV</sup>	8

## FINALE

<b>BANANA PUDDING</b> <sup>V</sup>	14
Pastry cream, 'nilla wafers, chantilly	
<b>STRAWBERRY CAKE</b> <sup>VV</sup>	16
Fresh berries, raspberry coulis	

\*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness.

Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

GF | GLUTEN-FREE V | VEGETARIAN VV | VEGAN

## COCKTAILS

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<b>SPICY WORLD</b>	18
Altos Tequila, Del Maguey, lime, grenadine, ancho	
<b>OLD FASHIONED</b>	18
High proof bourbon, demerara, bitters, big cube	
<b>MANHATTAN</b>	18
Wild Turkey Rye 101, Cocchi Di Torino, Angostura bitters	
<b>SPRITZ + SHOUT</b>	18
Aperol, vodka, hibiscus, sparkling rosé, soda	
<b>CAFFEINE COWBOY</b>	18
Vodka, Kahlua, La Colombe Espresso	
<b>H2OMOJO</b>	18
White Rum, watermelon, mint, lime	
<b>BEEWITCHED</b> - <i>Available as Zero Proof</i>	18
Cathead Honeysuckle Vodka, green tea, lemon	
<b>TOPANGA</b> - <i>Available as Zero Proof</i>	18
Rittenhouse Rye 100, blackberry, basil, lemon	

## SPARKLING *by the glass & bottle*

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Poema Cava, Spain	14   56
Chandon, California	18   72
Chloe Prosecco	14   56

## WHITE *by the glass & bottle*

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NV Cape Mentelle, Sauvignon Blanc, New Zealand	17   68
2021 Pavette, Sauvignon Blanc, California	14   56
NV St. Francis, Chardonnay, California	18   72
2020 Molino A Vento, Pinot Grigio, Italy	14   56
2020 In Der Luft, Riesling Blend, Germany	16   64

## ROSÉ *by the glass & bottle*

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Fleur De Mer, Rosé, France	17   68
Lucien Albrecht, Sparkling Rosé, France	15   60
Whispering Angel, Rosé, France	19   76

## RED *by the glass & bottle*

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2018 Justin, Cabernet, California	19   76
2019 Terre Gaie Stema, Pinot Noir, Italy	14   56
2019 Susana Balbo, Malbec, Argentina	17   78
2018 Scaia, Corvina, Italy	14   56
NV Les Tetes, Cab Franc blend, France <i>Chilled</i>	16   64

## BEER *draft*

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Southern Grist Brewing, Rotating, Nashville, TN	10
TailGate Brewing Co, Tenn Gold Lager, Nashville, TN	8
Balckberry Farm Brewing Co, Saison, Walland, TN	9
Jackalope Brewing, Frennario IPA, Nashville, TN	8

## BEER *bottles & cans*

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Jackalope Lovebird, Raspberry Wheat, Nashville, TN	8
Gypsy Circus Cider, Dry Cider, Kingston, TN	8
Hap & Harry's Neon Leon, Lager, Nashville, TN	8
Black Abbey Brewing, IPA, Nashville, TN	7
Rotating Seltzer	8



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**Summer 2022**

Chef De Cuisine: Kevin Kobayashi

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