

FOR THE TABLE

BREAD SERVICE 20 Herb crusted bone marrow, butter, nduja, saba, extra virgin olive oil	DUCK FLAUTAS ^{GF} 17 Confit, salsa macha, toasted almonds	CRISPY PORK BELLY ^{GF} 26 Nduja, forest mushrooms, sage glaze
CAVIAR SERVICE Dill blini, crème fraîche 1 oz Siberian +148 1 oz Kaluga Hybrid +184 1 oz Royal White Sturgeon +160	MUSSELS* 25 Nduja, saffron, sourdough	WAGYU MEATBALLS 19 Ground pork, passata, pecorino romano, green garlic aioli
CHARCUTERIE 38 Imported meats & local cheeses, sourdough, berry compote, olives, marcona almonds, local honeycomb whipped lardo candle	CRISPY OCTOPUS* ^{GF} 27 Fennel slaw, romesco, cilantro	BEEF CHEEK STEAM BUNS 21 Pomzu braised barbacoa, creamy mustard, cilantro
CROQUETTES 15 Ground wagyu, sweet plantain, umami aioli	BLUEPOINT OYSTERS* ^{GF} 25 Coconut lime mignonette, charred lemon	TARTARE & MARROW* ^{GF} 25 Creamy mustard, sous vide quail egg, balsamic, grilled sourdough
	BURRATA ^V 20 Macerated pears, candied pecans, petite kale	
	CHICKEN LOLLIPOPS* 25 Lambrusco glaze, pecorino, thyme	

CENTER PIECE

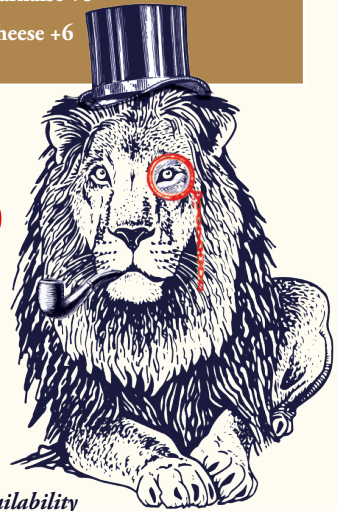
SEASONAL SALAD ^{GF V} 18 Marinated goat cheese, shaved root vegetables, quince vinaigrette, roasted rainbow carrots, petite greens, candied pecans add grilled salmon* +9 chicken +10 shrimp* +11 scallop +13	SWEET GEM & ROMAINE 18 Bacon, parmesan, brown butter oreganata, bacon balsamic dressing add grilled salmon* +9 chicken +10 shrimp* +11 scallop +13	BUTTERNUT SQUASH SOUP ^{GF V} 15 Smoked goat cheese, calabrian oil, spiced papitas	SCALLOPS* ^{GF} 44 Parsnip, dill powder, crispy speck	LOBSTER SCAMPI* 43 Mezzi Rigatoni, maine lobster, white wine, lemon butter, roe	ORA KING SALMON* ^{GF} 44 Squash purée, fall caponata, red wine reduction	PAN SEARED RED SNAPPER* ^{GF} 46 Lime marinated daikon, charred leek purée, yuzu koshu, wasabi tobiko	BERKSHIRE PORK CHOP* ^{GF} 47 Sweet potato hash, espresso, fig demi	WHOLE PETITE CHICKEN ^{GF} 36 Chestnut purée, truffle roasted sunchoke, aui poivre	ROASTED DUCK* ^{GF} 37 Chai glaze, grilled persimmons, kale	OXTAIL CAVATELLI 27 Ragout, foie, burrata
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BUTCHER'S BLOCK

Served with green garlic puree & roasted local mushrooms

CENTER-CUT BLACK ANGUS FILLET* ^{GF} 55 8 oz fillet, 1855 Farms	AKAUSHI STRIP* ^{GF} 58 16 oz strip, Arrowhead Farms	RACK OF LAMB* 72 Horseradish crème fraîche, dijon rosemary crust	DELMONICO RIBEYE ^{GF} 88 18 oz ribeye, 1855 Farms
add foie +13 scallop +13 oscar +25 béarnaise +6 demi +7 shallot chimichurri +4 blue cheese +6			

Commons Club



LION'S FEAST *limited availability*

PIEDMONTESE BEEF TOMAHAWK* ^{GF} 135 36 oz steak, herb butter, smoke	SEAFOOD PAELLA* ^{GF} 105 Squid ink, mussels, octopus	STEAK FLORENTINE ^{GF} 192 46 oz steak, nduja butter
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SIDE PIECE

Black Garlic Creamed Spinach ^V 9	Charred Romanesco ^{GF V} 9
Roasted Garlic & Leek Mashed Potatoes ^{GF V} 9	Wild Mushrooms ^{GF V} 12
Sweet Potato Hash ^{GF} 12	Crispy Brussels ^{GF V} 9

*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

Sweet Tooth | 12



CLOUD 9

Japanese cheesecake, matcha-yuzu meringue, toasted sesame crust

THREE CHEERS

Trio of classic Italian panna cottas: Lemoncello, Aperol Spritz, Espresso Martini

APPLE OF MY PIE

Bourbon apple pie rangoons, citrus caramel

CHERRY ON TOP

Almond crème brûlée, amaretto cherry topping

FOSTER'S CAPPUCCINO

Abuelita's chocolate mousse, rum banana caramel, Chatilly cream, chocolate coffee dust

CHOCOLATE EXHIBIT | MP

Selection of truffles, see your server for details

COCKTAILS

HONEY BEE 18

Cinnamon-infused Angels Envy Bourbon, honey, lemon

TRUTH OR PEAR 17

Tanqueray Gin, St George Spiced Pear Liqueur, vanilla, harvest foam

PUMPKIN SPICED OLD FASHIONED 17

Brown butter-washed Bulleit Bourbon, pumpkin spice simple, bitters

CIDER SMOKE 17

Illegal Mezcal, apple cider, fire water bitters, caramelized simple

GREEN HORNET 18

La Adelita Blanco Tequila, Del Maguey Vida Mezcal, Firewater Bitters, mint

OFF THE VINE 17

Ron Zacapa 23 Rum, red wine, citrus, rosemary

COMMONS' CARAJILLO 17

Avion Tequila, Licor 43, La Colombe espresso

ONE FALL SWOOP 17

Infinity Vodka, St Elizabeth Allspice Dram Liqueur, cranberry simple

DON'T QUIT YOUR DAY JOB 16

Espresso Martini

Patron Reposado Tequila, Mr Black coffee liqueur, espresso, brown sugar

+Casamigos Reposado \$2

+Grey Goose Vodka \$2

SPARKLING *by the glass*

Silver Gate, Cava, NV, ES 13

Domaine Carnenos, Brut, NV, CA 19

JCB Rosé 69, NV, FRA 14

Veuve Clicquot, Brut, Champagne, NV, FRA 30

WINES *by the glass*

Riesling | Dr. Loosen 'Blue Slate', Mosel, GER 15

Sauvignon Blanc | Craggy Range, Marlborough, NZL 15

Sauvignon Blanc | Mont Rochelle, Western Cape, SA 15

Pinot Grigio Collio | Gradis'Ciutta, Friuli-Venezia, IT 15

Chardonnay | Stags' Leap, Napa Valley, CA 13

Rosé | Château Miraval, Provence, FRA 14

Rosé | Rose Gold, Provence, FRA 13

Pinot Noir | Siduri, Willamette, OR 20

Malbec | Catena, Mendoza, ARG 14

Super Tuscan | Il Fuano di Arcanum, Tuscany, IT 17

Red Blend | Leviathan, CA 23

Cabernet Sauvignon | Miguel Torres Cordillera,

Maipo Valley, CA 13

Cabernet Sauvignon | Postmark by Duckhorn,

Happy Hour



MONDAY - THURSDAY

Drink & Bar Bite Specials from 4-6 pm

Thursday Live Music from 6:30-8:30 pm

Friday & Saturday DJ from 8pm - 12am

Fall/Winter 2022

Executive Chef: Jonah Friedmann // Chef De Cuisine: Christian Panepinto // Pastry Chef: Krystal Perez

For parties of 6 or more, a 20% gratuity will be automatically added to all checks. Please note, we do not accept payments to be split more than 6 equal ways.