

## STARTERS

### BAYOU CORA CORNBREAD <sup>V | GF</sup>

Spiced apple preserves, whipped butter

### CAST IRON ROASTED CARROTS <sup>VG | GF</sup>

Smoked carrot romesco, hibiscus, pecans

### KALE & PEAR SALAD <sup>GF</sup>

Benton's Ham, mustard greens, spiced hazelnuts  
parmesan

### STEAMED CLAMS & CHORIZO

Leeks, orange broth, fennel pistou, grilled bread

### CRISPY BRUSSELS SPROUTS <sup>GF</sup>

Bagna cauda, almonds, pickled raisins

### SMOKED POTATO CROQUETTES

Trout roe, fennel pollen, crème fraîche, chives

### HEIRLOOM RED CORN GRITS <sup>V</sup>

Roasted local mushrooms, smoked onion jam, sweet potato  
pecorino, cured egg yolk



**GF** | Gluten Free **V** | Vegetarian **VG** | Vegan

## MAINS

### 12 RABBIT LEG FRANCESE

Summer squash, fermented greens spaetzle  
sun-dried tomato, lima beans

14

### PAN-ROASTED SCALLOPS

Smoked grapes, celery root puree, caramelized carrot vinegar  
root vegetables, farro verde

### 15 GRILLED BERKSHIRE PORK CHOP <sup>GF</sup>

Fingerling potatoes, collard greens, bourbon molasses mustard

21

### SLOW-COOKED BEEF SHORT RIB <sup>GF</sup>

Field peas, charred onions, grilled radicchio, tomato chutney

14

### LOCAL GULF FISH <sup>GF</sup>

Hoppin' John, fried green tomato, chow chow, pot likker

16

### ROASTED ACORN SQUASH <sup>VG | GF</sup>

Local tofu, quinoa, dates, arugula pesto

18

### BUCKWHEAT SPAGHETTI

Winter squash marinara, Venison sausage, mustard greens  
roasted Hakuri turnips

36

### SPICED ORANGE MULE

Jameson Orange & HuHu ginger soda offer a delicious  
twist on the copper-mug classic.

14

### A WEEKEND UPSTATE

An Americano-style cocktail with a pear & juniper  
syrup, white cranberry juice, and bubbles on top;  
it's sure to tickle your nose with flavors of Cheer.

14

38

### HEADING SOUTH

Head down South with this Tiki cocktail:  
Don Q Gold, Plantation pineapple, Allspice Dram,  
Angostura bitters, pear liqueur, grapefruit and lemon.

16

34

40

### THE FORBIDDEN COLLINS

Fall into rich seasonal flavors, with Botanist Gin,  
Creme de Cassis, pomegranate and lime.

14

35

### SPANISH LULLABY

This version of an Oaxacan Old Fashioned includes  
Espolon Reposado Tequila and Nixta Licor de Elote  
and is sure to get you where you're going.

16

29

31

### NOLA-VARDIER

A classic sipper paying homage to New Orleans' icons  
made with Russell Reserve, Antica sweet vermouth,  
Cioco artichoke liqueur and Maraschino liqueur.

16

### WHITE BLOSSOM\*

A refreshing twist on a Cosmopolitan featuring Svedka  
Vodka, Cointreau, white cranberry and honey lavender  
syrup.

16

*\* For every White Blossom sold from October 15 - December 3, Cointreau will  
donate \$1 to Tales of the Cocktail Foundation to support restaurants, bars and  
bartenders through various programs.*

## FEATURED COCKTAIL

### THE RÉMY SIDECAR

Complex and extremely well balanced:  
Rémy Martin 1738 Accord Royal, Cointreau, lemon.

20

## WINTER 2022 | EXECUTIVE CHEF ALEX HARRELL SOUS CHEF BRYAN BUCKLER

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk for foodborne illness.



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# Commons Club

## SPARKLING *by the glass | bottle*

Cavicholi Prosecco, NV	11   55
NV, Bertolani Rosso All'Antica, Italy, Lambrusco	12   60
NV, Bulli 'Julius,' Italy, Orange Frizzante	15   75
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16   80
Veuve Clicquot, Champagne, NV	150
Ruinart, Champagne Brut Rose, NV	185

## WHITE *by the glass | bottle*

2020, Guiliano Rosati, Pinot Grigio	12   60
2019, Louis Métaireau, 'Petit Mouton,' Muscadet	13   65
2020, Raeburn, Russian River Valley Chardonnay	13   65
2020, Fournier Pere & Fils, Sauvignon Blanc	13   65
2020, Au Bon Climat, Santa Barbara, Chardonnay	70

## RED *by the glass | bottle*

2018, Apaltagua, Chile, Pinot Noir	12   60
2019, C.V.N.E, 'Cune,' Rioja, Tempranillo Blend	13   65
2018, Coster dels Olivers, Spain, Priorat Blend	13   65
2018, Oracle, Mendocino, Cabernet Sauvignon	14   70
2019, Carrascal, Mendoza, Malbec	14   70
2017, Mount Rochelle, Syrah	15   75
2019, Belle Glos 'Las Alturas,' Santa Lucia, Pinot Noir	175
2019, Caymus, Napa Valley, Cabernet Sauvignon	200

20% gratuity will be automatically applied for parties of six or more. No split checks; we kindly accept up to four separate payments.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.

## ROSÉ *by the glass | bottle*

2022, 'Lazy Lucy,' South Africa, Grenache	12   60
2022, Sacha Lichine 'The Pale,' Provence Blend	13   65

## BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Cajun Fire, Honey Ale	7
Zony Mash, Jungle Juice Fruit Punch Radler	8
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	6
Abita Amber, Draft	6
Gnarly Barley Jucifer IPA, Draft	7
Abita Jockamo Juicy IPA, Draft	7
Great Raft Reasonably Corrupt Lager, Draft	7
Miller Lite, Draft	6
Zony Mash, Side Eye Sour, Draft	8



## NON ALCOHOLIC DRINKS

<b>Soda</b>	3
<i>Sprite, Coke, Diet Coke</i>	
<b>Juice</b>	5
<i>Orange, Grapefruit, Pineapple, Cranberry</i>	
<b>Iced Tea</b>	2.5
<b>Hot Tea</b>	2.5
<i>Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Tumeric</i>	
<b>Drip Coffee</b>	3
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Americano</b>	4
<b>Lemonade</b>	2.5
<b>Sparkling Water, 1L</b>	7
<b>Still Water, 1L</b>	7
<b>Red Bull / Sugar Free</b>	5

## DESSERTS

<b>CHOCOLATE MARSHMALLOW SEMI FREDDO <sup>GF</sup></b>	10
<i>Chocolate crumble, seasonal fruit gelee</i>	
<b>DAILY ICE CREAM OR SORBET <sup>GF</sup></b>	10
<i>Pecan shortbread cookie</i>	
<b>SEASONAL FRUIT COBBLER</b>	12
<i>Brown butter, oat, pecan &amp; seed crumble</i>	
<i>Add a scoop of buttermilk ice cream +4</i>	