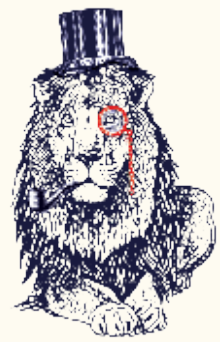


Commons Club



LET'S BEGIN

OYSTERS* ^{GF} 3 EA Mignonette, cocktail, raw or roasted	TRUFFLE FRIES ^V 14 Parmesan, fresh garden herbs, garlic aioli	FLATBREADS
TUNA POKE* ^{DF} 26 Fresh avocado, jumbo lump crab, tuna, wakame, peach, ponzu, wonton strips, sesame	CHICKEN WINGS 16 Six wings tossed in house-made lemon pepper BBQ rub, ranch or blue cheese	MARGHERITA ^V 16 Pesto spread, tomato, garden basil, balsamic ranch
CHARCUTERIE 22 Chef's choice of artisanal meats and Kenny's Cheese	SHORT RIB TACO ^{GF DF} 18 Braised short rib, chipotle aioli, coleslaw, pickled onion	FIG & GOAT CHEESE 17 Fig jam, prosciutto, arugula, goat cheese, mascarpone
BLACKENED BRIE ^V 14 Served with toasted sourdough, TN honey, honey crisp apple	STRAWBERRY TOAST ^V 14 Whipped feta, roasted balsamic strawberry, fresh basil	SAUSAGE & HOT HONEY 18 Sausage, Calabrian chili, fontina, caramelized onions, hot honey, chives
		BUFFALO CHICKEN 18 Grilled chicken, buffalo sauce, mozzarella, blue cheese, ranch, scallion

GF | GLUTEN-FREE DF | DAIRY-FREE V | VEGETARIAN

MAIN EVENT

GREENS & GRAINS

GRAIN BOWL ^{DF V} 21 Quinoa, farro, roasted red pepper vinaigrette, marinated cherry tomato, fried green tomato, frisée, avocado, citrus relish	
WEDGE SALAD ^{GF} 15 Benton's bacon, blue cheese, red onion, ranch	
CAESAR SALAD ^V 15 Romaine, house-made Caesar dressing, house-made crouton, parmesan <i>Add chicken +8, shrimp +10, salmon +14 to any greens or grain.</i>	

LAND & SEA

CURRY CAULIFLOWER ^{DF} 23 Chickpea, roasted cauliflower, jasmine rice, cilantro, lemon, garlic naan <i>Add chicken +8, shrimp +10, salmon +14</i>	
CARBONARA PASTA 27 House-made pappardelle, Benton's bacon, pecorino <i>Add chicken +8, shrimp +10, salmon +14</i>	
LOBSTER SPAGHETTI 28 Lobster cream, peas, pecorino	
COMMONS CLUB BURGER* 20 Double 1/4 pound patties, lettuce, tomatoes, red onions, house pickles, commons sauce	
SHORT RIB 34 Boursin mashed potatoes, roasted vegetables, red wine demi, fried onion	

NASHVILLE MEAT AND THREE

PICK YOUR PROTEIN & TWO SIDES

16 OZ BONE IN RIBEYE WITH HOUSE MADE RUB* ^{GF}	45
SOUTHERN FRIED CHICKEN	26
8 OZ BBQ PORK CHOP	24
6 OZ ATLANTIC SALMON*	32
NASHVILLE PORTER ROAD SAUSAGE	24

Each order comes with a side drop biscuit.

SIDE SHOW | 7

BEER BATTERED ONION RINGS ^V	
FRIES ^{DF V}	
BALSAMIC BRUSSEL SPROUTS ^{GF DF}	
FRIED POTATOES WITH GARLIC ^V	
GRILLED ASPARAGUS ^{GF DF V}	
SEASONAL VEGETABLES ^{GF DF V}	
SOUTHERN STYLE MAC AND CHEESE ^V	

FINALE

STRAWBERRY RHUBARB PIE 14 Strawberry, rhubarb, lemon, vanilla ice cream	
CARROT CHEESECAKE 14 Carrot, vanilla, pecan	

VEGAN STRAWBERRY CAKE 16 Fresh berries, raspberry coulis	
CHOCOLATE CAKE 14 Whipped Cream	

*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.

SPECIALTY COCKTAILS

THE QUEEN BEE 18
Lalo Tequila, watermelon juice, hot honey, lime

CAMPI DI LAVANDA 16
Vodka, lavender, Meletti, creme de violette

SPA DAY 18
Cucumber-infused gin, Lillet Blanc, lemon, club soda

YOU'RE A VIRGIN WHO CAN'T DRIVE 16
Rum, Aperol, Italicus, berry tea syrup, lemon

CHOCOBANANA OLD FASHIONED 16
Makers Mark, banana liqueur, chocolate bitters

THE ENCORE 18
Bourbon, Montenegro, apricot, lemon, mint, ginger beer

CAFFEINE COWBOY 18
Vodka, coffee liqueur, La Colombe Espresso

TOMMY'S MARGARITA 16
Tequila, lime, simple

OLD FASHIONED (BARREL AGED) 16
Elijah Craig Bourbon, demerara, bitters, large cube

MANHATTAN (BARREL AGED) 18
Knob Creek Rye, Carpano Antica, bitters

WATERMELON WINGS 16
Tequila, Lime, Watermelon Red Bull

BEER

ON DRAFT

Wisacre Brewing Co, Tiny Bomb Pilsner 8

TailGate Brewing Co, Tenn Gold Lager 8

Bearded Iris, Homestyle IPA 8

Jackalope, Love Bird 8

Yazoo Gerst 8

BOTTLES & CANS

Local Cider 8

Guinness 8

Modelo 7

Black Abbey IPA 6

Coors Light 6

Michelob Ultra 6

Miller Lite 6

Truly 7

SPARKLING

Chloe, Prosecco 14

NV J de Villebois, Crémant de Loire Brut 15/60

Chandon, California 18

Moet + Chandon 25

WHITE

NV Maison Louis Latour, Chardonnay 13/52

2022 Italy, Bollini Pinot Grigio 14

2021 Pavette, Sauvignon Blanc, California 14

2022 La Follet Chardonnay, California 17

2022 Mont Rochelle, Sauvignon Blanc 17

2022 Pikes Riesling, Australia 13

ROSÉ

2023 Domaine Montrose, Rose 13/52

2021 NV Lucien Albrecht, Sparkling Rosé, France 15

2021 Fleur De Mer, Rosé, France 17

2021 Whispering Angel, Rosé, France 19

RED

2021 Brancaia, Tuscan Red Blend, Italy 17/68

NV Chianti Classico, Italy 14/56

2018 Postmark, Cabernet Sauvignon, Napa Valley 17

2019 Susana Balbo, Malbec, Argentina 17

2022 Ken Wright, Pinot Noir, Willamete Valley 17/68

2018 Justin, Cabernet, California 19

ZERO PROOF

MOCKTAILS

CLEAN OLD FASHIONED 12

Spiritless Kentucky 74, demerara, bitters

MOCKARITA 12

Seedlip Grove 42, infused syrup, fresh lime juice

BOTTLES

Heineken 00 7

Perrier 4

San Pellegrino 500ml/1L 5/10

Acqua Panna 500ml/1L 5/10

Red Bull 5