

Commons Club

STARTERS

- WILD MUSHROOMS ^{VG}** 18
Gumbo z'herbes, autumn greens, puffed rice 'krispies'
- LITTLE GEM SALAD ^{V | GF}** 14
Avocado green goddess, satsumas, fresh hearts of palm radishes
- FRIED BRUSSELS SPROUT SALAD ^V** 15
Lima beans, golden raisins, sourdough croutons cardamom yogurt, apple cider vinaigrette
- BBQ SHRIMP** 19
Brown butter, fermented garlic, espelette, lemon, bottarga breadcrumbs
- TURKEY CONFIT HASH ^{GF}** 19
Celery root, mushroom ragu, farm egg, salsa verde



MAINS

- SWORDFISH** 33
Grilled cabbage slaw, celery root, field peas, pistachio calabrian chile vinaigrette
- BRAISED SHORT RIB** 36
Smoked fingerling potato, red onion, chicory gorgonzola cream, tomato demiglace
- TRADITIONAL TURKEY DINNER** 31
Cornbread chestnut chicken andouille dressing green beans, giblet vermouth gravy, cranberry relish
- BERKSHIRE PORK CHOP** 35
Louisiana shrimp dirty rice, chard, sherry jus salsa verde
- RIGATONI** 29
Wild mushrooms, black ruffle ragu, broccoli, leeks, pecorino

20% gratuity will be automatically applied for parties of six or more.
No split checks; we kindly accept up to four separate payments.
This is a cash-free restaurant. Card and Room Charge payment only.
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.

Thanksgiving 2023 | EXECUTIVE CHEF CHRIS BORGES

  @COMMONSCLUBNOLA
COMMONSCLUB.COM/NEWORLEANS

SIDES

- SHOESTRING FRIES** 7
Garlic aioli
- CORNBREAD CHESTNUT CHICKEN ANDOUILLE DRESSING** 9
Giblet gravy
- LOUISIANA SHRIMP & CRAB DIRTY RICE** 11
Peppers, eggplant, corn
- BRAISED GREEN BEANS** 8
Fried shallots
- HOUSE DINNER ROLLS** 8
Whipped chive butter

DESSERTS

- PUMPKIN SPICE COFFEE CAKE** 12
Chantilly, basil, meyer lemon, persimmons
- DARK CHOCOLATE CREMEUX** 12
Dulce de leche, sea salt, olive oil
- PECAN PIE A LA MODE** 13
House made buttermilk ice cream

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

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

Common Club

CRAFT COCKTAILS

POP SHOP	14
Aviation Gin, Meyer lemon aperitif, saffron, rosemary, orange bitters, tonic	
ONE IF BY LAND	15
Stoli Vodka, St. George Spiced Pear, lemon, demerara, meringue, hoilday pie bitters	
HOTMAIL	14
Don Q Cristal, Chinola Passionfruit, All Spice Dram lime, meringue powder, cinnamon	
SWEET LADY OF WAIIAHOLE	16
Empress Elderflower Rosé Gin, Chateau Aloe, Cointreau cranberry hibiscus tea	
BANANA BREAD OLD FASHIONED	18
High West Bourbon, Tempus Fugit Banana Averna Amaro, Nocello, orange bitters *contains nuts	
CROSS FIRE	15
Ghost Tequila, Union Mezcal, Cassis Noir lime, orange, blackberry	
MR. ESPRESSO	16
Ketel One Vodka, Evangeline's Praline & Pecan liqueur cold brew, Averna Amaro *contains nuts	

ZERO PROOF COCKTAILS

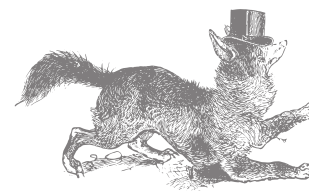
THE BUTTERFLY EFFECT	12
Seedlip Garden 108, lavender peafflower tea lychee, lemon	
ORANGE MULE	12
Seedlip Grove 42, orange, brown sugar, ginger beer	
HIBISCUS GINGER TEA	12
ginger ale, lemon	

CADILLACS & CLASSICS

CADILLAC MARGARITA	22
Avion Tequila Reposado, Cointreau, lime Grand Marnier floated	
REMY 75	22
Remy 1738 Cognac, Cointreau, lemon, sparkling wine	
VESPER MARTINI	20
Hendricks Gin, Chopin Vodka, Lillet Blanc pearl onion	
CLASSIC OLD FASHIONED	22
Weller Select Bourbon, demerara Regans' Orange Bitters	
NOLA SAZERAC	25
Woodford Rye, demerara, Peychaud's Bitters, Herbsaint	
JAPANESE MANHATTAN	25
Tokai Suntory, Carpano Antica, Bitter Truth Drops & Dashes Wood	
VIEUX CARRE	25
High West Rendezvous Rye, Remy 1738 Cognac Punt E Mes, D.O.M Benedictine	
BOULEVARDIER	21
Monkey Shoulder, Carpano Antica, Campari	

SPARKLING *by the glass | bottle*

NV, Cavicchioli Prosecco	11 55
NV, Poggio Costa, Prosecco Rose Brut	12 60
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16 80
2017, Argyle, Willamette Valley, Brut	22 110
Veuve Clicquot, Champagne, NV	150



ROSÉ *by the glass | bottle*

2021, OZV, Rosé of Primitivo, CA	11 55
2022, Chateau de Corcelles, Rosé d'une Nuit Beaujolais Rosé, FR	13 65

WHITE *by the glass | bottle*

2021, Cantina di Casteggio, Pinot Grigio	12 60
2021, Au Bon Climat, Chardonnay	18 90
2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc,	14 70
2021, August Kessler, 'R,' Germany Riesling	13 65
2021, My Favorite Neighbor San Luis Obispo, CA, Chardonnay	20 100

RED *by the glass | bottle*

2019, Substance, Oregon, Pinot Noir	14 70
2021, Quest, Paso Robles, California Red Blend	14 70
2020, Torre Zambra, Montepulciano d'Abruzzo	15 75
2020, Bastioni die Collazzi, Chianti Classico	14 70
2021, Architect, Sonoma, Cabernet Sauvignon	16 80
2021, My Favorite Neighbor Paso Robles, CA, Cabernet Sauvignon	25 125

BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Kona Brewing Co. Big Wave Golden Ale	7
Golden Road, Mango Cart	7
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	6
Abita Amber, Draft	6
Gnarly Barley Jucifer IPA, Draft	7
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7
Miller Lite, Draft	6
Zony Mash, Seasonal, Draft	8