

DINNER

SHARE



WHIPPED RICOTTA | 21 **V**
Hot honey, lemon oil, candied jalapenos, pistachio dukkah, grilled rustique bread

CHEF'S PICK



TUNA POKE* | 25 **GF**
Tuna, crab, avocado, cucumber, seaweed salad, mirin-ginger, plantain

CRAB CAKE* | 26
Aji amarillo, avocado-mango relish

BBQ SHRIMP* | 22 **GF**
Chive and cheddar grit cake, rosemary

BABYELOTE | 15 **V GF**
Cotija, lime, tajin, kewpie, cilantro, house-made serrano hot sauce

BRUSSELS | 14 **GF**
Truffle, parmesan, pork belly, balsamic, fried egg



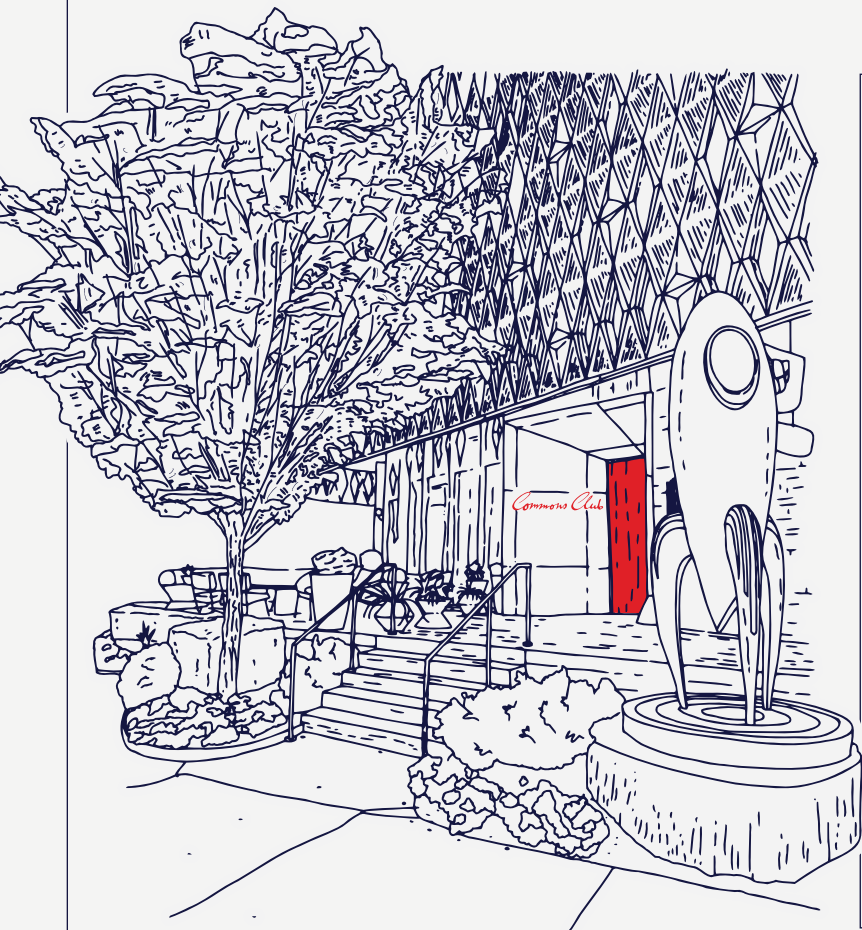
GREENS



JICAMA | 16 **V**
Baby greens, pepita, dates, quinoa, corn bread croutons, tamarind vinaigrette
add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

LITTLE GEMS | 16 **VG GF**
Citrus, radish, pistachio, avocado, honey-lemon vinaigrette
add chicken +10 | salmon +9 | snapper* +13 | shrimp* +11*

COMPRESSED MELON | 14 **VG GF**
Petite greens, chili, marcona almonds, almond vinaigrette



MAINS



SEARED SCALLOPS* | 40 **GF**
Pork belly, chili garlic, maitake

BLACKENED SNAPPER* | 36 **GF**
Summer succotash, yukon gold potatoes

SHRIMP TROFIE PASTA* | 34
Local mushrooms, roasted tomato, parmesan, stracciatella

FIVE-SPICE DUCK* | 42
Pan perdu, foie gras, sweet potato, cherry gastrique, honey

SHORT RIB OSSOBUCO | 40
Yukon gold mashed potatoes, rainbow carrot, spicy fried onions

CHEF'S PICK

STEAK FRITES* | 38 **GF**
Flat iron, fries, citrus chimichurri

MUSHROOM RISOTTO | 28 **V GF**
Local mushroom, sage, leeks, pangrattato



SWEETS

KEYLIME PIE | 9
White chocolate & pecan crust, coconut meringue, guava

CHEF'S PICK



BANANAS FOSTER BREAD PUDDING | 9
Rum caramel, vanilla ice cream

CHOCOLATE PARFAIT | 9 **GF**
Peanut butter syrup, cookie crumble, chocolate custard

SCOOP OF ICE CREAM | 7
Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR
Weekdays | 2-7 pm

LIVE MUSIC & DJ
Fridays | 6 pm 'til

Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

Commons Club

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* 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.