



..... **BAR BITES**

JICAMA SALAD | 16 **GF** **VG**

Artisan greens, tamarind vinaigrette, pepitas, dates, corn bread croutons

WHIPPED RICOTTA | 21 **V**

Hot honey, lemon oil, pistachio dukkah, candied jalapenos, pomegranate, mint, rustique bread

CHARCUTERIE BOARD | 24

Imported meats & cheeses, honeycomb, marinated olives, chile roasted walnuts, dried & fresh fruits, whole grain mustard, crackers

CHICKEN AND CAVIAR | 26

Fried chicken thighs, chives, crème fraîche, red onion, caviar

SPICY TUNA BITES | 20 **GF**

Crispy rice, serrano, avocado

UNCOMMON BURGER | 24

Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles

Served with French fries

CHICKEN WINGS | 18 **GF**

Chili & coffee rubbed, lemon garlic crema, celery & carrot sticks

TRUFFLE FRIES | 11 **GF** **V**

Parmesan & herbs

CRISPY BRUSSELS SPROUTS | 14 **GF**

Truffle, parmesan, bacon, balsamic, fried egg

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.