

## **BAR BITES**

JICAMA SALAD | 16 GF VG Artisan greens, tamarind vinaigrette, pepitas, radish, dates, corn bread croutons

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WHIPPED RICOTTA | 24 **GF V** Hot honey, lemon oil, pistachio dukka, candied jalapenos, rosemary focaccia

**CHARCUTERIE BOARD** | 24 Imported cured meats & cheeses, honeycomb, olives, almonds, fresh & dried fruits, mustard, grilled bread

FRIED THIGHS AND CAVIAR | 26 Chicken thighs, chives, crème fraîche, red onion, caviar

**SPICY TUNA CRISPY RICE** | 18 Sriracha, sweet soy, avocado, serrano pepper **UNCOMMON BURGER** | 24 Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles *Served with French fries* 

CHICKEN WINGS | 18 Chili & coffee rubbed, lemon garlic crema, celery & carrot sticks

**TRUFFLE FRIES** | 11 **GF V** Parmesan & herbs

CEVICHE | 22 Market fish, gigante beans, leche de tigre CRISPY BRUSSELS SPROUTS | 14 Truffle, parmesan, bacon, balsamic, fried egg

Executive Chef Andy Papson Legend: GF Gluten Free V Vegetarian VG Vegan

mmons 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.