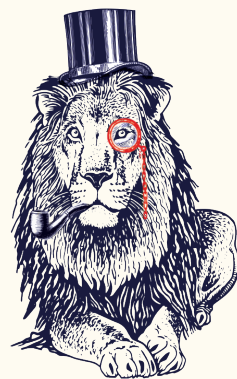


# Commons Club



## LET'S BEGIN

**OYSTERS\*** <sup>GF</sup> 3EA  
Mignonette, cocktail, raw or roasted

**BEEF TARTARE\*** 25  
Prime beef tenderloin, garlic aioli, cornichon, fried caper, egg yolk, crostini

**CHARCUTERIE** 22  
Chef's choice of artisanal meats and cheese

**BLACKENED BRIE<sup>V</sup>** 14  
Served with toasted sourdough, TN honey, honey crisp apple

**TRUFFLE FRIES<sup>V</sup>** 14  
Parmesan, fresh garden herbs, garlic aioli

**CHICKEN WINGS** 16  
Six wings tossed in house-made lemon pepper BBQ rub, ranch or blue cheese

**SHORT RIB TACO<sup>GF</sup>** 18  
Braised short rib, chipotle aioli, spicy slaw, pickled onion

**SQUASH TOAST<sup>V</sup>** 14  
Toasted sourdough, roasted kabocha squash, caramelized onion jam, ricotta, mint

**SEASONAL SOUP** 10  
Ask server for today's selection

**SPAGHETTI SQUASH CASSEROLE<sup>V</sup>** 18  
Roasted spaghetti squash, caramelized onion, house pomodoro

**OVEN-FIRED FLATBREADS** 17

**AUTUMN FLATBREAD**  
Roasted beets, butternut squash, prosciutto, ricotta, cranberry, herbs

**MARGHERITA FLATBREAD<sup>V</sup>** 16  
Pesto spread, tomato, garden basil, balsamic

**CARNE FLATBREAD** 18  
Marinara, sausage, pepperoni, prosciutto, Benton's bacon, mozzarella

**SAUSAGE & HOT HONEY FLATBREAD** 18  
Sausage, Calabrian chili, fontina, caramelized onions, hot honey, chives

**GF** | GLUTEN-FREE **V** | VEGETARIAN **VV** | VEGAN

## MAIN EVENT

### GREENS & GRAINS

**GRAIN BOWL<sup>V</sup>** 21  
Quinoa, farro, roasted red pepper aioli, marinated cherry tomato, fried green tomato, frisée, avocado, citrus relish  
*chicken +8, shrimp +10, salmon +14*

**WEDGE SALAD<sup>GF</sup>** 15  
Benton's bacon, blue cheese, red onion, ranch  
*chicken +8, shrimp +10, salmon +14*

**KALE SALAD<sup>VV GF</sup>** 15  
Roasted butternut squash, roasted brussel sprouts, fried chickpeas, sunflower seeds, horseradish vinaigrette  
*chicken +8, shrimp +10, salmon +14*

### LAND & SEA

**LOBSTER SPAGHETTI** 28  
Lobster, cream, peas, pecorino

**CARBONARA PASTA** 27  
House-made pappardelle, Benton's bacon, pecorino

**SCALLOPS** 32  
Scallops, butternut puree, fennel and apple salad, madeira brown butter sauce

**COMMONS CLUB BURGER\*** 20  
Double 1/4 pound patties, lettuce, tomatoes, red onions, house pickles, commons sauce

### NASHVILLE MEAT AND THREE

#### PICK YOUR PROTEIN & TWO SIDES

16 OZ BONE IN RIBEYE WITH HOUSE MADE RUB\* 45

SOUTHERN FRIED CHICKEN 26

SOUTHERN BRAISED SHORT RIB 32

8 OZ BBQ PORK CHOP 24

6 OZ ATLANTIC SALMON\* 32

*Each order comes with a side drop biscuit.*

### SIDE SHOW | 7

**BEER BATTERED ONION RINGS<sup>V</sup> FRIES<sup>VV</sup>**

**BRAISED GARDEN SWISS CHARD WITH BENTON'S BACON<sup>GF</sup>**

**FRIED POTATOES WITH GARLIC<sup>V</sup>**

**GRILLED ASPARAGUS<sup>VV GF</sup>**

**SEASONAL VEGETABLES<sup>V GF</sup>**

**SOUTHERN STYLE MAC AND CHEESE<sup>V</sup>**

**WEISENBERGER GRITS<sup>V GF</sup>**

## FINALE

**APPLE COBBLER A LA MODE** | 14  
Fresh apples, brown sugar crumble, lemon, vanilla ice cream

**PUMPKIN CHEESECAKE** | 14  
Pumpkin puree, graham cracker crust, berry coulis

**VEGAN STRAWBERRY CAKE<sup>W</sup>** | 16  
Fresh berries, raspberry coulis

**CHOCOLATE CAKE<sup>V</sup>** | 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

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**THE SOLSTICE** 16  
Vodka, fresh tangerine juice, rosemary syrup, lemon

**NORTHERN ATTITUDE** 16  
Gin, Cynar, lemon, fresh orange, sugar

**34TH STREET SWIG** 16  
White rum, spiced pear syrup, lemon, cranberry

**SHOOTING STAR** 18  
Calirosa reposado tequila, Licor 43, vanilla, lemon, egg white

**CHAI CHAI REAL SMOOTH** 16  
Spice Rum, all spice dram, chai syrup, lemon, oat milk

**CIDER SPRITZ** 16  
Deep Eddy Vodka, Aperol, apple cider, Prosecco, club soda

**S'MORE OLD FASHIONED** 16  
Elijah Craig Bourbon, toasted marshmallow syrup, chocolate bitters

**CAFFEINE COWBOY** 18  
Chopin Vodka, Caffè Borghetti, La Colombe Espresso

**TOMMY'S MARGARITA** 16  
Volcan Blanco 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

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### ON DRAFT

New Belgium Brewing, VooDoo Ranger IPA 8

TailGate Brewing Co, Tenn Gold Lager 8

Bearded Iris, Homestyle IPA 8

Rotating 8

### BOTTLES & CANS

Local Cider 8

Coors Light 6

Dogfish Head 60 IPA 7

Dos XX Lager Especial 7

Guinness 8

Michelob Ultra 6

Miller Lite 6

Stone IPA 7

Truly 7

## SPARKLING *by the glass*

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Chloe, Prosecco 14

Argyle Vintage Brut 15

Chandon, California 18

Moët + Chandon 25

## WHITE *by the glass*

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2021 Iconic Sidekick, Chardonnay, California 14

2022 J Vineyards, Pinot Gris, California 14

2021 Pavette, Sauvignon Blanc, California 14

2019 La Crema Monterey, Chardonnay, California 15

2022 Mont Rochelle, Sauvignon Blanc 17

2018 August Kessler "R", Riesling, Germany 18

## ROSÉ *by the glass*

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2021 OZV, Rosé 13

2021 NV Lucien Albrecht, Sparkling Rosé, France 15

2021 Fleur De Mer, Rosé, France 17

2021 Whispering Angel, Rosé, France 19

## RED *by the glass*

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2017 Benziger, Merlot, California 14

2021 Quest, Red Blend, Paso Robles 15

2018 Postmark, Cabernet Sauvignon, Napa Valley 17

2019 Susana Balbo, Malbec, Argentina 17

2021 Substance, Pinot Noir, Columbia Valley 18

2018 Justin, Cabernet, California 19

## ZERO PROOF

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### 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

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**SCAN TO VIEW OUR WINE LIST**

