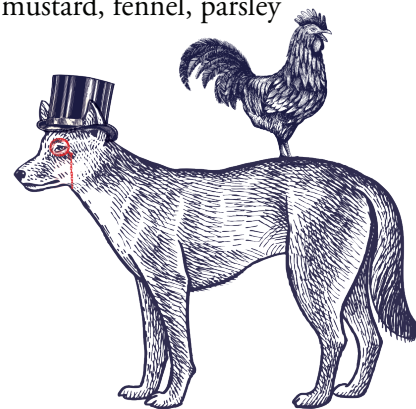


Commons Club

STARTERS

- WILD MUSHROOMS** ^{VG} 18
Gumbo z'herbes, autumn greens, puffed rice 'krispies'
- LITTLE GEM SALAD** ^{V | GF} 14
Avocado green goddess, oranges, fresh hearts of palm radishes
- TEMPURA FRIED SQUASH** ^V 14
Sunchokes, hazelnuts, sesame seeds, meyer lemon aioli
- FRIED BRUSSELS SPROUT SALAD** ^V 15
Lima beans, golden raisins, sourdough croutons cardamom yogurt, apple cider vinaigrette
- SPAGHETTI & MEATBALLS** 17
Lamb meatballs, red gravy, pecorino
- CHARBROILED GULF OYSTERS** 22
Cauliflower, comte, chive, sunchoke, bowfin caviar
- BBQ SHRIMP** 19
Brown butter, fermented garlic, espelette, lemon, bottarga breadcrumbs
- SCALLOP CRUDO** ^{GF} 20
Apples, tokyo turnips, cucumbers, dill, almond aillade creme fraiche
- RABBIT & GREEN ONION SAUSAGE** 18
Warm fingerling potato salad spiced mustard, fennel, parsley



MAINS

- SWORDFISH** ^{GF} 33
Grilled cabbage slaw, celery root, field peas, pistachio calabrian chile vinaigrette
- BRAISED SHORT RIB** ^{GF} 38
Herbed farrotto, red onion, chicory, gorgonzola cream tomato demiglace
- LA WAGYU SMASH BURGER** 25
Cave aged cheddar, horseradish & beer mustard caramelized onions, pickled zucchini, arugula french fries
- ROASTED HALF CHICKEN** ^{GF} 32
Sweet potato, broccoli, apple, pecan, Benton's bacon
- IBERICO PORK FLANK** 39
Louisiana crab dirty rice, chard, sherry jus, salsa verde
- STUFFED SQUASH** ^V 28
Sunflower tahini, baby carrots, hearts of palm, quinoa kale, brassica

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.

FALL 2023 | EXECUTIVE CHEF CHRIS BORGES

  @COMMONSCLUBNOLA
COMMONSCLUB.COM/NEWORLEANS

SIDES

- SHOESTRING FRIES** 7
Garlic aioli
- MARINATED CABBAGE SLAW** 7
Marinated carrots
- LA CRAB DIRTY RICE** 9
Peppers, eggplant, corn
- STEVE'S FARM FIELD PEAS** 8
Celery root, salsa verde
- ROASTED HEARTS OF PALM & CARROTS** 9
Sunflower tahini

DESSERTS

- OLIVE OIL CAKE** 12
Seasonal fruit, lemon curd, chantilly
- DARK CHOCOLATE CREMEUX** 12
Candied pecans, dulce de leche
- ABITA ROOT BEER FLOAT** 11
Buttermilk ice cream, pecan sandy
- APRICOT BREAD PUDDING** 12
Hibiscus syrup, saffron, ginger cardamom cream cheese
- DAILY SELECTION OF ICE CREAM** 8
- DAILY SELECTION OF SORBET** 8

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	15
Aviation Gin, Meyer lemon aperitif, saffron rosemary, orange bitters, tonic	
ONE IF BY LAND	16
Stoli Vodka, St. George Spiced Pear, lemon demerara, meringue, hoilday pie bitters	
HOTMAIL	16
Don Q Cristal, Chinola Passionfruit, cinnamon St. Elizabeth's All Spice Dram, lime, meringue powder	
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	14
Seedlip Garden 108, lavender peafflower tea lychee, lemon	
ORANGE MULE	14
Seedlip Grove 42, orange, brown sugar ginger beer	
HIBISCUS GINGER TEA	14
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, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, August Kessler, 'R,' Germany Riesling	13 65
2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc	14 70
2021, Au Bon Climat, Chardonnay	16 80
2021, My Favorite Neighbor San Luis Obispo, CA, Chardonnay	18 90

RED *by the glass | bottle*

2019, Substance, Oregon, Pinot Noir	14 70
2021, Quest, Paso Robles, California Red Blend	14 70
2020, Bastioni die Collazzi, Chianti Classico	14 70
2020, Torre Zambra, Montepulciano d'Abruzzo	15 75
2021, Architect, Sonoma, Cabernet Sauvignon	16 80
2021, My Favorite Neighbor Paso Robles, CA, Cabernet Sauvignon	20 100

BEER

Urban South, Paradise Park	7
Urban South, Poboy Amber	7
Kona Brewing Co. Big Wave Golden Ale	7
Golden Road, Mango Cart	7
Gnarly Barley Jucifer IPA	7
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	7
Abita Amber, Draft	7
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7
Miller Lite, Draft	7