

DINNER

LET'S BEGIN

OYSTERS* 3 EA **GF**

Raw or roasted, mignonette, cocktail

TRUFFLE FRIES 14 **V**

Parmesan cheese, fresh garden herbs, garlic aioli

BLACKENED BRIE 14 **V**

Tennessee honey, honey crisp apple, toasted sourdough

CHARCUTERIE 16/24

Chef's choice of artisanal meats and cheese

FRIED CHEDDAR BAY BISCUITS 14 **V**

House-made biscuits, cheddar cheese, scallion, hot honey, whipped butter

CHICKEN WINGS 16

Six wings, house-made lemon pepper bbq rub, over sweet and spicy buffalo sauce, ranch or blue cheese dressing

TUNA POKE* 26 **GF**

Marinated yellowfin tuna, jumbo lump crab, avocado, wakame, peach, ponzu, wonton strips, sesame

SHORT RIB TACOS 19 **GF DF**

Two braised short rib tacos, chipotle aioli, coleslaw, pickled onion, corn tortillas

FRIED GREEN TOMATOES 13 **V**

Cajun remoulade, whipped goat cheese, pepper jelly, pickled onion, herb salad



GREENS & GRAINS

Add salmon +14, chicken +7, shrimp (5)* +7*

HOUSE CAESAR 15

Romaine lettuce, parmesan cheese, croutons

WEDGE 15

Iceberg lettuce, bleu cheese, Benton's bacon, red onion, heirloom tomatoes, avocado ranch dressing

GRAIN BOWL 21 **GF V**

Quinoa, farro, fried green tomato, avocado, marinated cherry tomato, frisée, citrus relish, roasted red pepper vinaigrette

FLATBREADS

MARGHERITA 16 **V**

Pesto, tomato, fresh mozzarella cheese, garden basil, balsamic

SAUSAGE & HOT HONEY 18

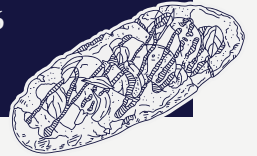
Sausage, calabrian chili, fontina cheese, caramelized onions, chives, hot honey

CARNE 18

Prosciutto, pepperoni, sausage, bacon, shredded mozzarella and gouda cheese

FIG & GOAT CHEESE 16

Prosciutto, goat and mascarpone cheese, fig jam, arugula



LAND & SEA

DUCK CONFIT 32

Confit duck leg, herbed mashed potatoes, roasted heirloom carrots, red wine demi

BBQ PORK CHOP 26

8 oz pork chop, smoky bacon succotash, house-made biscuit

CHILEAN SEA BASS 35 **GF**

Seared sea bass, corn puree, summer succotash, sautéed purple kale

CARBONARA PASTA 27

House-made pappardelle, Benton's bacon, pecorino cheese

Add salmon +14, chicken +7, shrimp (5)* +7*

STEAK FRITES* 54

16 oz bone-in ribeye, hotel butter, fries

COMMONS CLUB BURGER* 21

Double 1/4 pound patties, white American cheese, romaine lettuce, tomatoes, red onions, house pickles, Commons sauce, fries

SOUTHERN FRIED CHICKEN 24

Chicken thigh, rosemary gravy, Boursin mashed potatoes, roasted seasonal vegetables

LAMB BOLOGNESE 26

House-made rigatoni, lemon ricotta, roasted panko, parmesan cheese, fresh herbs



ON THE SIDE

BEER BATTERED ONION RINGS 7 **V**

FRENCH FRIES 7 **DF V**

SEASONAL VEGETABLES 7 **GF DF V**

SOUTHERN STYLE MAC & CHEESE 7 **V**

GARLIC FRIED POTATOES 12 **V**

Garlic toum, house-made chili crisp, shaved parmesan

BRUSSELS SPROUTS 12 **DF**

Benton's bacon, house-made honey mustard, maple syrup

ASPARAGUS 12

Hollandaise, crispy prosciutto, lemon zest

SWEETS

PEACH COBBLER 14 **V**

Peach, lemon, vanilla ice cream

CARROT CAKE 12 **V**

Cream cheese, strawberry purée, whipped cream, honeycomb crumble

STRAWBERRY CAKE 14 **VB**

Fresh berries, raspberry coulis

CHOCOLATE CAKE 12 **V**

Strawberry, chocolate ganash, whipped cream

