

Commons Club

STARTERS

- WILD MUSHROOMS** ^{VG} 18
Gumbo z'herbes, autumn greens, puffed rice 'krispies'
- LITTLE GEM SALAD** ^{V | GF} 14
Avocado green goddess, satsumas, 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
- DUCK CONFIT HASH** ^{GF} 21
Celery root, mushroom ragu, farm egg, salsa verde
- BBQ SHRIMP** 19
Brown butter, fermented garlic, espelette, lemon, bottarga breadcrumbs
- SCALLOP CRUDO** ^{GF} 20
Apples, tokyo turnips, cucumbers, dill, almond aillade creme fraiche
- PANEED VEAL** 19
Roasted broccoli, parsley, capers, white anchovy, grana



MAINS

- GRILLED BISTRO STEAK** ^{GF} 37
Teres Major, cipolini onions, roasted mushrooms peas, crispy layered potatoes
- GRILLED BERKSHIRE PORK CHOP** ^{GF} 34
Fingerling potatoes, collard greens bourbon molasses mustard
- LA WAGYU SMASH BURGER** 25
Two patties served with smoked gouda MaMa's freezer pickles, bacon fat aioli
- LOCAL GULF FISH** ^{GF} 35
Hominy succotash, roasted okra smoked tomato vinaigrette
- STUFFED PEPPER** ^{VG} 27
Eggplant, tofu, curried carrot pure pickled mirliton slaw, coconut yogurt riata, breadcrumbs
- CHICKEN SCHNITZEL** 27
Grilled cabbage slaw, fingerling potatoes warm bacon vinaigrette

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** ^{GF} 7
Roasted garlic aioli
- GRILLED CABBAGE SLAW** ^{VG | GF} 7
Marinated carrots
- BRAISED COLLARD GREENS** ^{GF} 7
Benton's bacon, brown sugar
- ROASTED OKRA** ^{VG | GF} 7
Smoked tomato vinaigrette
- HOMINY SUCCOTASH** ^{V | GF} 7
Corn, peppers, tomatoes

DESSERTS

- OLIVE OIL CAKE** 12
Seasonal, lemon curd, Chantilly
- DARK CHOCOLATE CREMEUX** 12
Candied pecans, dulce de leche
- ABITA ROOT BEER FLOAT** 11
Buttermilk ice cream, pecan sandy
- 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	14
Aviation Gin, Meyer lemon aperitif, saffron, rosemary, orange bitters, tonic	
ONE IF BY LAND	15
Stoli Vodka, St. George Spiced Pear, lemon, demerara, meringue, hoilday pie bitters	
HOTMAIL	14
Don Q Cristal, Chinola Passionfruit, All Spice Dram lime, meringue powder, cinnamon	
SWEET LADY OF WAIIAHOLE	16
Empress Elderflower Rosé Gin, Chateau Aloe, Cointreau cranberry hibiscus tea	
BANANA BREAD OLD FASHIONED	18
Four Roses 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	12
Seedlip Garden 108, lavender peafflower tea lychee, lemon	
ORANGE MULE	12
Seedlip Grove 42, orange, brown sugar, ginger beer	
HIBISCUS GINGER TEA	12
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, Au Bon Climat, Chardonnay	18 90
2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc,	14 70
2021, August Kessler, 'R,' Germany Riesling	13 65

RED by the glass | bottle

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

BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Kona Brewing Co. Big Wave Golden Ale	7
Golden Road, Mango Cart	7
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	6
Abita Amber, Draft	6
Gnarly Barley Jucifer IPA, Draft	7
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7
Miller Lite, Draft	6
Zony Mash, Seasonal, Draft	8