

THE WINTER STORY

Winter has arrived, and the air is cool and snug. The lingering traces of autumn have brought locals and guests alike to enjoy together our cozy ambience. Commons Club's Winter 2023 menu celebrates the essence of this season by incorporating the finest seasonal flavors and fresh ingredients into each delightful dish.

CHEF DE CUISINE, ADAM TERHUNE

Engaging guests with southern dining elements and fresh seasonal flavors, Chef de Cuisine Adam Terhune is proud to present the Winter 2023 menu of Commons Club.

HEAD BARTENDER, CHAD GANT

Inspired by the winter season Commons Club's very own patio garden, Head Bartender Chad Gant presents the Winter 2023 Cocktail Menu.

LET'S BE FRIENDS
@COMMONSCLUBNSH



Commons Club

BAR BITES

Sunday - Thursday 4pm - 10pm, Friday & Saturday 4pm - 11pm

TRUFFLE FRIES🍷	14
Parmesan, fresh garden herbs, garlic aioli	
BLACKENED BRIE🍷	14
Served with toasted sourdough, TN honey, honey crisp apple	
CHARCUTERIE	22
Chef's choice of artisanal meats and Chef's Choice Cheese	
CHICKEN WINGS	16
6 wings tossed in house-made lemon pepper BBQ rub, ranch or blue cheese	
OYSTERS*🍷	3/EA
Mignonette, cocktail, raw or roasted	
SQUASH TOAST🍷	14
Toasted sourdough, roasted kabocha squash, caramelized onion jam, ricotta, mint	
BEEF TARTARE*	25
Prime beef tenderloin, garlic aioli, cornichon, fried caper, egg yolk, crostini	
SHORT RIB TACO🍷	18
Braised short rib, chipotle aioli, spicy slaw, pickled onion	
SEASONAL SOUP	10
Ask server for today's selection	
SPAGHETTI SQUASH CASSEROLE🍷	18
Roasted spaghetti squash, caramelized onion, house pomodoro	
AUTUMN FLATBREAD	17
Roasted beets, butternut squash, prosciutto, ricotta, cranberry, herbs	
MARGHERITA FLATBREAD🍷	16
Pesto spread, tomato, garden basil, balsamic	
CARNE FLATBREAD	18
Marinara, sausage, prosciutto, pepperoni, bacon, mozzarella	
SAUSAGE & HOT HONEY FLATBREAD	18
Sausage, Calabrian chili, fontina, caramelized onions, hot honey, chives	

Join us for our Daily Happy Hour from 5PM-7PM featuring
\$2 Oysters, \$10 Aperol Spritzes, \$10 Tommy's Margaritas,
\$10 House Red and White Wine, \$5 Draft Beers.

🍷 GLUTEN FREE | 🍷 VEGETARIAN | 🍷 VEGAN

*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.

ZERO PROOF

CLEAN OLD FASHIONED	
Spiritless Kentucky 74, demerara, bitters	12
MOCKARITA	
Seedlip Grove 42, infused syrup, fresh lime juice	12
HEINEKEN 00	7
PERRIER	4
SAN PELLEGRINO (500ml/1L)	5/10
ACQUA PANNA (500ml/1L)	5/10
RED BULL	5



RED WINE

	GLASS	BOTTLE
2017 Benziger, Merlot, California	14	56
2021 Quest, Red Blend, Paso Robles	15	56
2019 Susana Balbo, Malbec, Argentina	17	65
2018 Postmark, Cabernet Sauvignon, Napa Valley	17	65
2021 Substance, Pinot Noir, Columbia Valley	18	68
2018 Justin, Cabernet, California	19	76
2019 Rodney Strong Alexander's Crown, Cabernet Sauvignon, California		60
2019 Joel Gott, Pinot Noir, Santa Barbara		90
2018 Black Girl Magic, Red Blend, California		105
2020 Bodega Muriel Gran Reserva, Rioja, Spain		105
2017 Bertani Amarone Valpantena, Italy		160
2021 The Prisoner, Red Blend, California		165
2020 J Lohr Carol's Vineyard, Cabernet Sauvignon, California		165
2017 Penfolds Bin 389, Cabernet-Shiraz Blend, Australia		180
2019 Daou Sequentis, Merlot, California		189
2020 Caymus-Suisun Grand Durif, Petite Sirah, California		250
2019 Pahlmeyer Jayson, Cabernet Sauvignon, Napa Valley		270

WHITE WINE

	GLASS	BOTTLE
2022 J Vineyards, Pinot Gris, California	14	56
2021 Pavette, Sauvignon Blanc, California	14	56
2021 Iconic Sidekick, Chardonnay, California	14	58
2019 La Crema Monterey Chardonnay, California	15	60
2020 In Der Luft, Riesling Blend, Germany - Natural		64
2022 Mont Rochelle, Sauvignon Blanc	17	65
2018 August Kessler "R", Riesling, Germany	18	70
2019 Rombauer Vineyards, Sauvignon Blanc, California		78
2020 Duckhorn, Sauvignon Blanc, Napa Valley		80
2019 Jordan, Chardonnay, California		95
2017 Patz & Hall, Chardonnay, Sonoma Coast		100
2020 Rombauer Vineyards, Chardonnay, California		127

ROSÉ

	GLASS	BOTTLE
2021 OZV, Rosé, California	13	60
2021 NV Lucien Albrecht, Sparkling Rosé, France	15	68
2021 Fleur De Mer, Rosé, France	17	68
2021 Whispering Angel, Rosé, France	19	76
2021 Meinklang Prosa, Sparkling, Austria - Natural		75

SPARKLING

	GLASS	BOTTLE
Chloe, Prosecco	14	56
Argyle Vintage Brut	15	60
Chandon	18	72
Moet & Chandon	25	100
Veuve Clicquot Brut Yellow Label		180
Veuve Clicquot, Sparkling Rosé		210
Delamotte Brut		250
Ruinart Brut Champagne Blanc de Blanc		270
Dom Perignon, Brut Champagne		780

BEER

ON DRAFT

New Belgium Brewing, Voodoo Ranger IPA	8
TailGate Brewing Co, Tenn Gold Lager	8
Bearded Iris, Homestyle IPA	8
Rotating	8

BOTTLE & CANS

Local Cider	8
Coors Light	6
Dogfish Head 60 Minute IPA	7
Dos XX Lager Especial	7
Guinness	8
Michelob Ultra	6
Miller Lite	6
Stone IPA	7
Truly	7

SPECIALTY COCKTAILS

THE SOLSTICE Vodka, fresh tangerine juice, rosemary syrup, lemon	16
NORTHERN ATTITUDE Gin, Cynar, lemon, fresh orange, sugar	16
34TH STREET SWIG White rum, spiced pear syrup, lemon, cranberry	16
SHOOTING STAR Calirosa reposado tequila, Licor 43, vanilla, lemon, egg white	18
CHAI CHAI REAL SMOOTH Spiced Rum, all spice dram, chai syrup, lemon, oat milk	16
CIDER SPRITZ Deep Eddy Vodka, Aperol, apple cider, Prosecco, club soda	16
S'MORE OLD FASHIONED Elijah Craig Bourbon, toasted marshmallow syrup, chocolate bitters	16
CAFFEINE COWBOY Chopin Vodka, Caffè Borghetti, La Colombe Espresso	18
TOMMY'S MARGARITA Volcan Blanco Tequila, lime & simple	16
OLD FASHIONED (BARREL AGED) Elijah Craig Bourbon, Demerara, bitters, large cube	16
MANHATTAN (BARREL AGED) Knob Creek Rye, Carpano Antica, bitters	18
WATERMELON WINGS Tequila, Lime, Watermelon Red Bull	16

CLASSIC COCKTAILS

MARGARITA Don Julio Blanco, Cointreau, lime, sugar	16
PALOMA Patrón Silver, grapefruit, lime, sugar, soda	16
MOSCOW MULE Ketel One, lime, ginger beer	16
MARTINI Grey Goose, dry vermouth	18
DAIQUIRI Don Q Cristal Rum, Chinola, lime, sugar	18
LAST WORD Fid Street Gin, Green Chartreuse, Luxardo, lime	18