



BAR BITES

JICAMA SALAD | 16 GF VG

Artisan greens, tamarind vinaigrette, pepitas, radish, dates, corn bread croutons

WHIPPED RICOTTA | 24 GF V

Hot honey, lemon oil, pistachio dukka, candied jalapenos, rosemary focaccia

CHARCUTERIE BOARD | 24

Imported cured meats & cheeses, honeycomb, olives, almonds, fresh & dried fruits, mustard, grilled bread

FRIED THIGHS AND CAVIAR | 26

Chicken thighs, chives, crème fraîche, red onion, caviar

SPICY TUNA CRISPY RICE | 18

Siracha, sweet soy, avocado, serrano pepper

UNCOMMON BURGER | 24

Two 4 oz smashed patties, american cheese, bacon, guava aioli, lettuce, tomato, onion, pickles

Served with French fries

CHICKEN WINGS | 18

Chili & coffee rubbed, lemon garlic crema, celery & carrot sticks

TRUFFLE FRIES | 11 GF V

Parmesan & herbs

CEVICHE | 22 GF

Market fish, gigante beans, leche de tigre

CRISPY BRUSSELS SPROUTS | 14 GF

Truffle, parmesan, bacon, balsamic, fried egg

Executive Chef Andy Papson

Legend: GF Gluten Free V Vegetarian VG Vegan

Commons Club

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* 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.