

DINNER

LET'S BEGIN

OYSTERS* 3 EA GF

Raw or roasted, mignonette, cocktail sauce

POTATO & LEEK SOUP 9 GF V

Yukon gold potato, leek, cream, thyme infused olive oil

TRUFFLE FRIES 16 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

BEEF TARTARE* 24

Prime tenderloin, shallot, caper, lemon, crostini

SHORT RIB TACOS 19 GF DF

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



GREENS & GRAINS

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

HOUSE CAESAR 16

Romaine lettuce, parmesan cheese, croutons

CHOPPED SALAD 16 GF T

Kale, radicchio, apple, cranberry, bacon, walnut, goat cheese, maple and apple cider vinaigrette

GRAIN BOWL 21 DF 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

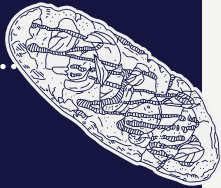
Sausage, calabrian chili, fontina cheese, caramelized onions, chives, hot honey

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 GF

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

BBQ PORK CHOP 26

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

SOUTHERN FRIED CHICKEN 24

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

COMMONS CLUB BURGER* 22

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

Add bacon +4, avocado +3, egg +3



STEAK FRITES* 54

16 oz bone-in ribeye, hotel butter, frie

CHILEAN SEA BASS 35 GF

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

CARBONARA PASTA 27

Pappardelle, benton's bacon, pecorino cheese

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

LOBSTER SPAGHETTI 28

Lobster tail, cream, pecorino, english peas

SQUASH RISOTTO 22 V

Arborio rice, roasted butternut squash, fried sage, chai spiced pepita

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

ON THE SIDE

BEER BATTERED ONION RINGS 8 V

FRENCH FRIES 8 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

APPLE COBBLER 14 V

Honey crisp apple, lemon, vanilla ice cream

PUMPKIN SPICE CAKE 16 V

Brown butter cream cheese, oat streusel, candied pepita, brown sugar tuila

STRAWBERRY CAKE 14 VG

Fresh berries, raspberry coulis

CHOCOLATE CAKE 12 V

Strawberry, chocolate ganache, whipped cream



GF Gluten Free DF Dairy Free V Vegetarian

VG Vegan T Tree Nut

Commons Club

@commonsclubnsh commonsclub.com/nashville

* 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.

Parties of five or more will have an automatic 22% service charge.