

# Commons Club

## **THE SUMMER STORY**

Summer has arrived, and the air is filled with excitement and warmth. The lingering traces of spring have transformed into a vibrant display of nature's splendor. As the sun shines brightly, gardens burst with life, offering an abundance of fresh and luscious produce. Commons Club's Summer 2023 menu celebrates the essence of this season by incorporating the finest seasonal flavors and garden-fresh ingredients into each delightful dish.

## BAR BITES

<b>TRUFFLE FRIES</b> 🌿 Parmesan, fresh herbs, garlic aioli	12
<b>BLACKENED BRIE</b> 🌿 Served with toasted sourdough, TN honey, honey crisp apple	14
<b>CHARCUTERIE</b> Chef's choice of artisanal meats and cheeses	22
<b>CHICKEN WINGS</b> 6 wings tossed in lemon pepper BBQ rub, ranch, blue cheese	14
<b>OYSTERS</b> Mignonette, cocktail, raw or roasted	3.50
<b>TOMATO TOAST</b> 🌿 Toasted sourdough, roasted garlic, heirloom tomato, goat cheese, garden basil	14
<b>TUNA CRUDO</b> Lemon, olive oil, cucumber, mango, Fresno	20
<b>SHORT RIB TACO</b> Braised short rib, chipotle aioli, spicy slaw, pickled onion	18
<b>BUFFALO CHICKEN FLATBREAD</b> Buffalo sauce, grilled chicken, ranch, scallion, blue cheese	16
<b>MARGHERITA FLATBREAD</b> 🌿 Pesto spread, heirloom tomato, basil, balsamic	15
<b>CARNE FLATBREAD</b> Marinara, sausage, prosciutto, pepperoni, bacon, mozzarella	17

*Join us for our Daily Happy Hour from 5PM-7PM featuring  
\$2.50 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.

## **SPECIALTY COCKTAILS**

<b>TERRAZZA SPRITZ</b> Deep Eddy Vodka, strawberry, Campari, sparkling rosé, topped off with Perrier	16
<b>RASPBERRY TRUFFLE SHUFFLE</b> Raspberry Butter-Washed Bombay Sapphire Gin, chocolate bitters	16
<b>L'OLONNAIS' LIQUID</b> Aged rum, apricot, grapefruit, lime, bitters	16
<b>CALOR DEL JARDÍN</b> Cucumber Infused Ghost Spicy Tequila, lemon basil syrup, lime, club soda	16
<b>MIDTOWN MIX</b> Woodford Bourbon, Montenegro, apricot, lemon, mint, ginger beer	16
<b>CAFFEINE COWBOY</b> Chopin Vodka Caffe Borghetti, La Colombe Espresso	18
<b>TOMMY'S MARGARITA</b> Volcan Blanco Tequila, lime & simple	16
<b>OLD FASHIONED (BARREL AGED)</b> Balcones Pot Still Bourbon, Demerara, bitters, large cube	16
<b>MANHATTAN (BARREL AGED)</b> Knob Creek Rye, Carpano Antica, bitters	18
<b>GARDEN COCKTAIL</b> Garden-featured cocktail	16

## **CLASSIC COCKTAILS**

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

## RED WINE

	GLASS	BOTTLE
2018 Postmark, Cabernet Sauvignon, Napa Valley	17	65
2021 Quest, Red Blend	15	56
2021 Substance, Pinot Noir, Columbia	18	68
2020 Finca Decero Malbec, Argentina	17	65
2017 Benziger Merlot, California	14	56
2018 Justin, Cabernet, California	19	76
2017 Penfolds Bin 389 Cabernet-Shiraz Blend		180
2020 J Lohr Carol's Vineyard, Cabernet Sauvignon, California		165
2019 Rodney Strong Alexander's Crown, Cabernet Sauvignon, California		60
2019 Pahlmeyer Jayson Cabernet Sauvignon, Napa Valley		270
2017 Bertani Amarone Valpantena, Italy		160
2019 Daou Sequentis Merlot, California		189
2020 Bodega Muriel Gran Reserva Rioja, Spain		105
2020 Caymus-Suisun Grand Durif, Petite Sirah, California		250
2019 Joel Gott, Pinot Noir, Santa Barbara		90
2018 Black Girl Magic Red Blend, California		105
2021 The Prisoner, Red Blend, California		110

## WHITE WINE

	GLASS	BOTTLE
2019 La Crema Monterey Chardonnay, California	15	60
2021 Iconic Sidekick, Chardonnay, California	14	58
Mont Rochelle, Sauvignon Blanc	17	65
2018 August Kessler "R", Riesling, Germany	18	70
2017 Patz & Hall Chardonnay, Sonoma Coast		100
2019 Jordan Chardonnay, California		95
2020 Duckhorn Sauvignon Blanc, Napa Valley		80
2020 Molino A Vento, Pinot Grigio, Italy	14	56
2021 Pavette, Sauvignon Blanc, California	14	56
2012 The Furst, Riesling, France	17	68
2020 In Der Luft, Riesling Blend, Germany - Natural		64
2019 Rombauer Vineyards, Sauvignon Blanc, California		78
2020 Rombauer Vineyards, Chardonnay, California		127

## **ROSÉ**

	<b>GLASS</b>	<b>BOTTLE</b>
OZV, Rosé	13	60
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**

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

# BEER

## ON DRAFT

Bud Light	6
Voodoo Ranger IPA, New Belgium Brewing	8
TailGate Brewing Co, Tenn Gold Lager	8
Bearded Iris, Homestyle IPA	8
Jackalope, Brewing Pale Ale	8

## BOTTLE

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

## ZERO PROOF

CLEAN OLD FASHIONED 12  
Spiritless Kentucky 74, demerara, bitters

MOCKARITA 12  
Seedlip Grove 42, infused syrup, fresh lime juice

GREEN APPLE REFRESHER 12  
Clean Co. Clean V Apple, fresh lemon juice, infused syrup, club soda

PERRIER 4

500mL/1L

SAN PELLEGRINO 5/10

ACQUA PANNA 5/10



**EXECUTIVE CHEF, ADAM TERHUNE**

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

**LET'S BE FRIENDS**  
**@COMMONSCLUBNSH**