

Bread & Butter - House Made Trombone Bakery toasted Sourdough With Whipped Salted Butter. / 7

First

*Smoked Oyster Rockefeller

Plump Smoked Oysters, Creamed Collards, Crispy Pork Belly, Muenster, & Sherry Vinagre Drizzle. / 21

Fried Green Tomato Caprese

Fried Green Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Aioli, & A Rich Balsamic Glaze. / 19

*Scallop Aguachile

3 Citrus-orange cured scallops, with crisp shallot, cilantro, fresh poblano. Served in the shell. / 23

Mushroom Bruschetta

Toasted Onyx Sourdough, Black Garlic Pesto, Wild Mushroom Sauté, Baby Radish, Garlic Chives. / 16

Fried Brussels

Fried Chili Citrus Glazed Brussel Sprouts, Pancetta Crumbles & A Hint Of Red Pepper Flake. / 14

Trombone Gnocchi

House-made Sweet Potato Gnocchi, Broccolini, grated Asiago, shallots, & Sage Butter Sauce. / 23

COMMON TASTING MENU

Entrust your evening to us. Our tasting menu is thoughtfully coursed & curated by our award winning culinary & hospitality teams. Mix & match our suggested menu with your own favorites, & maybe be surprised along the way. Adventure awaits with Commons Tasting Menu..... Seven courses starts at \$75

Sea

*Pineapple Situation

Grilled Half Pineapple, Pineapple Fried Rice, Under A Thai Chili Citrus Glazed Mahi Mahi, Yum Yum sauce, & Charred Lime. / 35

*Seafood Fra Diavolo

House **Bakers** pasta with sautéed shrimp, crab, & Lobster in a southern red pepper tomato sauce, umami-rich black garlic pesto & fresh basil. / 48

*Salmon Gastro Plate

Searched Molasses-Glazed Salmon, Atop Creamy Mashed Potatoes With Caramelized Onions & Drizzled With A Balsamic reduction. / 31

*Southern White Gumbo

Our Signature White Gumbo With Sautéed Crab, Mussels, Shrimp, & Andouille Sausage, With Okra, Creamy Black Garlic & Wild Mushroom Risotto. / 37

*Shrimp & Grits

Sautéed Jumbo Shrimp Over Stone Ground Gouda Cheese Grits, Crispy Pancetta, Hondashi Aioli, & Fraarant Bav Oil. / 35

Land

Short Rib Ravioli

House-Made Pasta Filled With Slow-Braised Short Rib in A Herb Crème Fraîche With Blistered Pearl Onions & A Wild Mushroom Sauté. / 34

Fried Chicken Caprese

Fried Chicken With Fresh Mozzarella, Rich Tomato Gravy, Black Garlic Pesto, Over Gouda Cheese Grits With A Balsamic Drizzle. / 29

Pasta Fattoria

House-Made Fettuccine With Short Rib, Crispy Pancetta, Roasted Duck, Wild Mushrooms, Gremolata, Rich Cream Sauce, & Lemon Zest. / 35

*NY Strip

14 oz *Aspen Ridge Natural Angus Strip Loin, Herb Mashed Potatoes & Savory Mushroom Gravy, Garlic Herb Broccolini, & A Classic Bourbon Au Poivre Sauce. / 63

Short Rib Hot Plate

Braised Short Rib With Hot Honey Glaze, Toasted Pork-Creamed Collards, Sesame Seeds, Fried Southern Cornbread. & Red Wine Jam. / 35

Plant

Pasta Verdura

House Made fettuccine, Sautéed Seasonal Vegetables & Mushrooms, Creamy Oat Soubise, Vegan Parmesan & Pink Peppercorn. / 29

Southern Fried Portobello

Crispy Fried Portobello Cap, Pineapple Fried Rice, Spicy Chili Brussels Sprouts, Zesty Giardiniera, & House Gochujang. / 27

*Savvy Salad

Baby Savoy & Spinach Mix In Caesar-ish Dressing With Cornbread Croutons, Parmesan, Pickled Red Onions, Fried Capers, Charred Lemon, & A Turmeric-Pickled Egg. / 21

Add Buttermilk Grilled or Fried Chicken / 9
Add Sautéed Shrimp / 14

Simple Comforts

Served with pickled frites

Fried Chicken Sandwich

Southern-Fried Chicken With Black Garlic Pesto, Mozzarella, Balsamic Glaze, Zesty Giardiniera, & Garlic Aioli On House Brioche Bun. / 19

*Dinner Burger

Angus Beef, With Muenster Cheese, Garlic Aioli, Crisp Greens, Sweet Caramelized Onions, On A House Brioche Bun. / 21

Duck Confit Tacos

Crisped Duck Confit, Tangy Pickled Cabbage, Micro-Greens, Zesty Asian Giardiniera, & Orange Gochujang Glaze. / 24

SIDES - Baked Black Garlic Pesto Mac & Cheese / 12
Garlic Herb Sautéed Broccolini / 10, Pickled House Frites / 9
Stone Ground Gouda Cheese Grits / 10,
Caesar-ish Salad / 9, Farmer Salad / 9

🌿 = vegetarian friendly - 21.4% Gratuity for parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, & EGGS MAY CONTAIN HARMFUL BACTERIA & MAY CAUSE SERIOUS ILLNESS OR DEATH



COMMON^{est. 2019}

*A cocktail story written & executed by Bar Curator & Mad Scientist - Jessica Myers
Common's kitchen & bar are scratch & low waste productions*

Zero Proof

N/A-Tini - Wilderton N/A Gin, N/A Elderflower Liqueur, House White Tea Concentrate, & Fresh Lemon Juice. / 12

Aperitivo Frizzante - N/A Aperitivo, Cherry Syrup, Soda, Cream. / 11

The Visitor - House Made Cold Brew, Allspice, Bitters, & Cola. / 12

Flightless Bird - Ish RumISH, N/A Aperitivo, Demerara, Pineapple, Lime. / 12

Our zero proofed cocktails provide inclusivity for those who choose not to imbibe alcohol, but want to explore new flavors & tastes meant to enhance the dining experience at Common Restaurant

House Cocktails

Pray For Savannah - Gin, Mezcal, Genepy, Pineapple, Lemon, Agave, Cardamom. / 14

Bacon Old Fashioned - Bacon Fat Washed Bourbon, Demerara, Bitters, Candied Bacon. / 15

Milk Not Shake - Pandan Infused Vodka, Rhum Agricole, Banana, Framboise, Citrus, Banana Milk Foam. / 14

Marshall's Punch - Peach Infused Bourbon, Pineapple Spiced Rum, Black Tea, Lemon Oleo & Bubbles. / 14

Put The Rye In The Coconut - Rye, Citrus Blend Cream Of Coconut, Absinthe, Cracked Peppercorn. / 14

Little Runaway - Reposado Tequila, Pimente De Espellete, Turmeric Cinnamon Sharbat, Lime, Bitters, Egg. / 14

Canon Classics

Some things are classic for a reason. Here at Common, we celebrate the cherished recipes that have stood the test of time. From stirred and spirited to bright and refreshing, find a familiar favorite to begin your experience with us.

Ancient Mariner - Jamaican Rum, lime, Grapefruit, sugar, Allspice Dram. / 12

Jasmine - Gin, Curacao, Cocchi Rosa, Lemon. / 13

Blue Lagoon - Vodka, Blue Curaçao, House Lemonade. / 12

Margarita - Tequila, Lime Juice, Orange Liqueur. / 12

Sazerac - Rye, Absinthe, Peychaud's Bitters, Sugar / 14

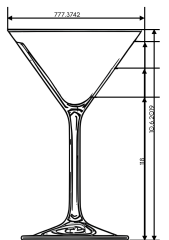
Paper Plane - Bourbon, Aperol, Amaro, Lemon Juice. / 13

Manhattan - Rye, Sweet Vermouth, Angostura Bitters. / 14

Negroni - Gin, Sweet Vermouth, Campari. / 14

Martinis

A cornerstone of cocktail history, the Martini began as a 19th-century concoction and was forged into a global icon of sophistication during American Prohibition. Its evolution from sweet to famously dry mirrors the nation's changing palate, cementing the Martini as an enduring symbol of American style and confidence.



The Gibbler - Gin, roasted onion vermouth, onion brine. /14

Vesper? I hardly know her! - Vodka, gin, Italicus, Cocchi Americano. / 14

Girl Dinner - "Caesar" infused vodka, anchovy fat washed vodka, caper brine, crouton. / 14

Espresso Martini - Vodka, coffee liqueur, vanilla, house made cold brew, & cold foam. / 14

Dry, Wet, Dirty, Naked, Perfect, shaken, or stirred, we love to make them all. Let us know what kind of martini you would like us to make for you tonight.

Beer

Miller High Life Pony / 3, - seven ounces of pallet cleansing goodness for discerning gentle-person.

Miller Light / 5, Budweiser / 5, Bud Light / 3, Michelob Ultra / 5, Stella Artois / 6, Golden Road Mango Cart / 6, Deschutes King Crispy Pilsner / 7, Peach State Light Lager / 7, Bells Two Hearted Ale / 7, Scofflaw Juice Quest / 7, Lagunitas IPA / 7, Dogfish Sea-Quench Sour / 7, Back Forty Truck Stop Honey Brown / 7, Wicked Weed Pernicious IPA / 8, Blake's American Apple Cider / 7, Michelob Ultra Zero / 3,

This list changes, so ask us about what we aren't showing you



The Curator's Collection

Discover our curated spirits collection, a decade in the making. Bar Curator Jessica Myers and her team have assembled hundreds of unique spirits, from familiar favorites to rare, one-of-a-kind treasures available by the ounce.



Award winning Common Wine List

Ask us about our complete wine list representing amazing wine regions from all of the world. Thoughtfully curated by award winning Wine Director Shawn Crowley & his team featuring over 30 wines by the glass & over 700 wines by the bottle.

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