COMMON RESTAURANT

Contemporary Creativity & Genuine Southern Hospitality

Executive Chef | Sean Freeman

First

*Smoked Oyster Rockefeller
Chesapeake Bay Smoked Oysters In Creamed Collard Greens, Crispy Bacon Lardon, Muenster Cheese, & Aged Sherry Reduction. | 22

Heirloom Tomato & Pickled Peach Caprese
Fresh Heirloom Tomato, Pickled Peach & Shallot, Fresh Burrata, Black Garlic Basil Pesto, & Aged Balsamic Reduction. | 21

Bread & Butter
House Made Seasonal Bread, Whipped Herb Butter, House Seasonal Bakers Jam, & Olive Tapenade. | 16

Forager Bruschetta
Wild Forager Mushroom Sauté Over Hand-Made Toasted Garlic Bread, Black Garlic Pesto, Shaved Radish, & Caramelized Fennel. | 16

Sweet Potato Gnocchi
Hand-Rolled Sweet Potato Dumplings, Sweet Corn Nage, Shaved Asiago, Crispy Leek, Herb Gremolata & Ancho Chili Oil. | 24

Brussels Sprouts
Crispy Fried Brussels Sprout, Glazed With Fresh Citrus & Thai Chili, Crispy Pancetta Lardon, & Red Pepper. | 15

Sea

*Pineapple Situation
Thai Chili & Citrus Glazed Mahi Mahi, Pineapple Fried Rice In A Grilled Pineapple Half, Yum Yum Sauce, & Charred Lime. | 36

*Seafood Fra Diavolo
Sautéed White Shrimp, Lump Crab, & Butter-Poached Lobster, Hand-Made Pasta, Spicy Pomodoro Conserve, Black Garlic Pesto, & Fresh Herb Gremolata. | 51

*White Seafood Gumbo
Lump Crab, Mussels, Sautéed White Shrimp, & Andouille Sausage, White Creole Cream Sauce, Black Garlic & Wild Forager Mushroom Risotto. | 39

*Scallop Orzotto
Seared Jumbo Sea Scallops, Citrus Beurre Blanc Orzo, Sun-Dried Tomato, Melted Shallot, Wilted Spinach, Aged Parmesan, & Ancho Chili Oil. | 65

*Salmon Couscous
Seared Atlantic Salmon, Pearl Couscous, Sautéed Shallots, Rainbow Swiss Chard, Shaved Carrot, & Maple Dijon Glaze. | 32

Plant

Pasta Verdura
Hand-Made Pasta, Seasonal Forager Mushroom, Shallot, Seasonal Vegetables, Herb Lemon Pea Sauce, Vegan Parmesan, & Crushed Pink Peppercorn. | 29

Southern Fried Mushroom
Crispy Fried Wild Mushroom, Pineapple Fried Rice, Chili-Citrus Glazed Brussels Sprout, House Giardiniera, & Gochujang Reduction. | 31

*Roasted Farmer Salad
Scarlet Kale, Frisée, & Spinach, Charred Bok Choy, Roasted Broccolini, Pickled Cabbage, Turmeric Onion, Parmesan, Toasted Almond, & Maple Dijon Vinaigrette. | 23

Land

Short Rib Ravioli
Hand-Made Pasta Filled With Slow-Braised Short Rib In A Southern Herb Crème, Sautéed Pearl Onion, & Wild Forager Mushroom Sauté. | 37

Pasta Fattoria
Hand-Made Pasta, Slow-Braised Short Rib, Braised Lamb, Pancetta, Sweet Cream Soubise, Forager Mushroom & Shallot, Herb Gremolata, & Lemon Zest. | 36

Fried Chicken Caprese
Buttermilk Fried Chicken, Creole Tomato Gravy, Melted Mozzarella & Black Garlic Pesto, Stone-Ground Gouda Grit, Micro Basil, & Aged Balsamic Reduction. | 29

*Prime 14 oz. New York Strip
Seared Prime Strip Loin, Whipped Herb Potato, Wild Mushroom Gravy, Garlic Blistered Broccolini, & Bourbon Peppercorn Reduction. | 63

Hot Honey Glazed Short Rib
Hot Honey Glazed Slow-Braised Short Rib, Toasted Sesame, Pork Creamed Collard Green, Over Fried Cornbread, & A Red Wine Onion Marmalade. | 36

*Cowboy Cut Duroc Pork Chop
Ale-Brined 12 oz. Seared Spiced Chipotle Honey Bone-In Duroc Chop, Whipped Sweet Potato, & Poached Brussel Sprout. | 52

*Dinner Burger
House-Ground Prime Angus Beef Blend, Muenster Cheese, Caramelized Sweet Onion, Creamy Garlic Aioli & Fresh Greens On Toasted House Brioche, With Truffle & Parm Frites. | 25

SUPPLEMENTS -
Baked Black Garlic Pesto Mac & Cheese | 12
Garlic Herb Sautéed Broccolini | 10,
Truffle & Parm Frites | 12
Stone Ground Gouda Cheese Grits | 10,
Caesarish Salad | 9, House Salad | 9

CHEF'S TASTING MENU

Allow our award-winning team to guide you through an unforgettable evening of contemporary creativity & genuine Southern hospitality. Curated by Savannah native & Executive Chef Sean Freeman, this multi-coursed experience highlights our culinary passion, with maybe a surprise or two along the way. Seven courses starting at *$85*

= 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.

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

Zero Proof

The Rind Up - Pineapple chilled "tea", ginger, cinnamon, & agave. | 13

Golden Hour - Ritual alternative gin, giffard n/a aperitivo, turmeric brine, & orange. | 12

Designated Driver - ISH spiced rum alternative, giffard n/a pineapple, orgeat, & lime. | 12

All For Amaro, Amaro For All - House N/A amaro, lime juice, ginger beer, & nutmeg. | 12

The Orpheum - House N/A amaro served neat or on a rock with lemon. | 10

Sessionable *(Lowered Proof)*

Southern Roots - Sweet vermouth, cynar, demerara, holy trinity bitters, & orange. | 14

Charlie Chaplin - Sloe Gin, apricot, & lime | 14

The Chrysanthemum - Dry Vermouth, Benedictine, & absinthe. | 14

Love Language - Cocchi Americano, blanc vermouth, frais des bois, & italicus. | 14

Put it in Reverse - Sweet vermouth, rye, bitters, & cherry. | 14

*Raw Bar Oysters

*House Oyster - Kellum Oysters, Eastern Oyster
A plump, delicate, tender, & slightly salty staple from James River, VA. | 2 each

*Local Oyster - Tybee Oyster Company, Salt Bombs
Full ocean salinity & a good amount of umami … grassy & anise notes with a light, earthy finish. Grown at the mouth of the Bull River within sight of the Atlantic Ocean. They are polished and shaped by the brisk current and high energy waves rolling-in off Wassaw Sound. | 5 each

*Seasonal Oysters - Daily selections from our Raw Bar Capitan David. These can change daily. | mkt.

Full Proof

Bacon Old Fashioned - Bacon fat washed bourbon, demerara, angostura bitters, & candied bacon | 16

Girl Dinner - Girl Dinner - "Caesar" Infused Vodka, Anchovy Fat Washed Vodka, & Garlic Stuffed Olive. | 15

Mary Pickford's Sister - White rum, pineapple juice, lime, grenadine, allspice dram, & maraschino liqueur. | 15

Espresso Martini - Vodka, Coffee Liqueur, Vanilla, House Made Cold Brew, & Cold Foam. | 16

Pray For Savannah - Gin, mezcal, genepy, pineapple, lemon, agave, & cardamom. | 15

Tulane - Rye, brandy, absinthe, miso, peychaud & lemon. | 15

Rings Of Saturn - Gin, chinola passionfruit, falernum, orgeat, lemon, milk clarified. | 15

Circumstance Of The Pineapple - Tequila, mezcal, chinola pineapple, pineapple poblano shrub, & smoked sea salt. | 15

Marshall's Punch - Peach infused bourbon, pineapple spiced rum, black tea, lemon olio, & sparkling wine | 15

Tomato Tomãto - Vodka, clarified tomato brine, blanc vermouth, olive bitters. | 15

Pandan Star - Pandan infused vodka, cachaca, banane du brasil, framboise, lime, sparkling wine. | 15

Coffee with a Shot of Cynicism #2 - Peanut butter fat-washed cinnamon whiskey, cold brew, demerara, lemon, apple bitters, milk clarified. | 15

Beer

Miller High Life Pony | 3, - *Seven ounces of palate cleansing goodness for discerning gentle-person.*
Miller Light | 6, Budweiser | 6, Lagunitas IPA | 9,
Peach State Light Lager | 7, Michelob Ultra | 6,
Wicked Weed Mango Cart Wheat Ale | 9, Pernicious IPA | 9
Deschutes King Crispy Pilsner | 8, Bells Two Hearted Ale | 9,
Dogfish Sea-Quench Sour | 9, Blake's Apple Cider | 8,
Back Forty Truck Stop Honey Brown | 9,
Michelob Ultra Zero | 6, Lagunitas IPNA | 9, Becks N/A | 6
Deschutes Fresh Squeezed IPA | 9
This list changes, so ask us about what we aren't showing you

IN THE BLUE BOOK

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 750 wines by the bottle.

The Spirits Collection

Cultivated over the last decade by Bar Curator Jessica Myers, our spirits library is a testament to patience and taste. From timeless classics to elusive small-batch rarities, this collection represents the very best of the craft.

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