

COMMON RESTAURANT est. 2019

Contemporary Creativity & Genuine Southern Hospitality
General Manager / Patrick McLennan & Executive Chef / Sean Freeman

First

*Smoked Oyster Rockefeller

Chesapeake Bay Smoked Oysters In Creamed Collard Greens, Crispy Bacon Lardons, Muenster Cheese, & Aged Sherry Reduction. / 21

Fried Green Tomato Caprese

Cornmeal-Fried Green Tomatoes, Fresh Mozzarella, Black Garlic Basil Pesto, Roasted Garlic Aioli, & Aged Balsamic Reduction. v. 🌱 / 19

Bread & Butter

Hand Made Classic Sourdough From Our In House Bakery Sliced & Toasted, House Whipped Salted Butter, & A Seasonal Bakers Jam. 🌱 / 12

Forager Bruschetta

Wild Forager Mushroom Sauté Over Hand-Made Toasted Garlic Bread, Black Garlic Pesto, Shaved Radish, & Fresh Garlic Chives. v. 🌱 / 16

Sweet Potato Gnocchi

Hand-Rolled Sweet Potato Dumplings, Sweet Corn Nage, Shaved Asiago, Crispy Leeks, Herb Gremolata & Ancho Chili Oil. v. 🌱 / 23

Brussels Sprouts

Crispy Fried Brussels Sprouts Glazed With Fresh Citrus & Thai Chili, Crispy Pancetta Lardons, & Red Pepper. / 16

Sea

*Pineapple Situation

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

*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

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

*Shrimp & Grits

Jumbo White Shrimp, Stone-Ground Gouda Grits, Pancetta Lardons, Shallots, Fresh Red Peppers, & With Hondashi Aioli & Bay Leaf Oil. / 35

*Salmon Couscous

Seared Atlantic Salmon, Pearl Couscous, Sautéed Shallots, Heirloom Tomatoes, Shaved Asparagus, & Maple Dijon Glaze. / 31

Plant

Pasta Verdura

Hand-Made Pasta, Seasonal Forager Mushrooms, Shallots, Seasonal Vegetables, Almond Arugula Pesto, Vegan Parmesan & Crushed Pink Peppercorns. v. 🌱 / 29

Southern Fried Mushroom

Crispy Fried Wild Mushrooms, Pineapple Fried Rice, Chili-Citrus Glazed Brussels Sprouts, House Giardiniera, & Gochujang Reduction. v. 🌱 / 31

*Savvy Frisée Salad

Scarlet Kale, Frisée, & Spinach, Caesar Dressing. House Cornbread Croutons, Shaved Parmesan, Pickled Red Onions & Fried Capers. Charred Lemon & Turmeric Hen's Egg. v. 🌱 / 21

Land

Short Rib Ravioli

Hand-Made Pasta Filled With Slow-Braised Short Rib In A Herb Crème Fraîche, Sautéed Pearl Onions, & Wild Forager Mushroom Sauté. / 34

Fettuccine Fattoria

Hand-Made Pasta, Slow-Braised Short Rib, Braised Lamb, & Pancetta, Sweet Cream Soubise, Forager Mushrooms & Shallots, Herb Gremolata & Lemon Zest. / 35

Fried Chicken Caprese

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

*Prime 14 oz. New York Strip

Seared Prime Strip Loin, Whipped Herb Potatoes, 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 Greens, Over Fried Cornbread, & A Red Wine Onion Marmalade. / 35

*Cowboy Duroc Pork Chop

Ale-Brined 12 oz. Seared Spiced Chipotle Honey Bone-In Duroc Chop, Whipped Sweet Potatoes, Charred Baby Cauliflower. / 52

*Dinner Burger

House-Ground Prime Angus Beef Blend, Muenster Cheese, Caramelized Sweet Onions, Creamy Garlic Aioli & Fresh Greens On Toasted House Brioche, With Pickled Pommes Frites. / 24

Duck Confit Tacos

Crispy Duck Confit, Warm Tortillas, Shaved Pickled Cabbage & Fresh Micro-Greens, House Giardiniera & Thai Chili Citrus, With Pickled Pommes Frites. / 27

SUPPLEMENTS -

Baked Black Garlic Pesto Mac & Cheese / 12
Garlic Herb Sautéed Broccolini / 10,
Pickled House Frites / 9
Stone Ground Gouda Cheese Grits / 10,
Caesarish Salad / 9, Farmers Salad / 9

CHEF'S TASTING MENU

A thoughtfully coursed & curated dining experience by our award winning culinary & hospitality teams with maybe a surprise along the way.....
Seven courses starts 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



Zero Proof

Soft Spoken Word - Ritual alternative gin, herbal simple, lime, luxardo cherry juice, & rose water. / 12

Dove - ISH tequila alternative, grapefruit ginger soda, & saline. / 12

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 - Orpheum house N/A amaro, lime juice, ginger beer, & nutmeg. / 12

The Orpheum - House N/A amaro served neat or on a rock with lemon. / 12

Sessionable *(Lowered Proof)*

Americano - Aperitivo, sweet vermouth, soda, & lemon. / 13

Sloe Gin Fizz - sloe gin, lemon, housemade grenadine, & house soda - *add egg white 2* / 14

Veneto - lavender honey liqueur, grapefruit ginger soda, & smoked sea salt. / 13

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

White Noise - Cocchi americano, elderflower, & house soda. / 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.

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.

Full Proof

Bacon Old Fashioned - Bacon fat washed bourbon, demerara, angostura bitters, & candied bacon / 15

Girl Dinner - "Caesar" infused vodka, anchovy fat washed vodka, & house cornbread crouton. / 15

Rings Of Saturn - Gin, chinola passionfruit, falernum, orgeat, lemon, & milk clarified. / 14

Gemma - Gin, sweet vermouth, Sirene amaro, & black lemon. / 14

Espresso Martini - Vodka, Coffee Liqueur, Vanilla, House Made Cold Brew, & Cold Foam. / 15

El Presidente - White rum, dry curaçao, blanc vermouth, housemade grenadine, & orange. / 14

Circumstance Of The Pineapple - Tequila, mezcal, chinola pineapple, pineapple poblano shrub, & smoked sea salt. / 14

Pray For Savannah - Gin, mezcal, genepy, pineapple, lemon, agave, & cardamom. / 14

Marshall's Punch - Peach infused bourbon, pineapple spiced rum, black tea, lemon olio, & sparkling wine / 14

Jack Rose - Apple brandy, house grenadine, & lemon. / 14

Blind Sus - Spiced rum, bacon fat wash bourbon, barenjager, chinola pineapple, luxardo, lemon, & tiki bitters. / 14

Tulane - Rye, brandy, absinthe, miso, psychaud, & lemon. / 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, Scofflaw Juice Quest / 9, Golden Road Mango Cart / 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, Pernicious IPA / 8, Michelob Ultra Zero / 6, Lagunitas IPNA / 9, Becks N/A / 6

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