

# 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 Onyx Sourdough, 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

## 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

## 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

🌱 = 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*