

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 Val 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. / 24

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 \$85

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. / 51

***Salmon Gastro Plate**
Seared 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, & Fragrant Bay Oil. / 35

Plant

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

Southern Fried Mushroom
Fried Forager Mushrooms, Pineapple Fried Rice, Spicy Chili Brussels Sprouts, Zesty Giardiniera, & House Gochujang. / 31 

***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

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 Prime Strip Loin, Herb Mashed Potatoes & Savory Mushroom Gravy, Garlic Herb Broccolini, & A Classic Bourbon Au Poivre Sauce. / 63
Chef's Supplement: Mishima Reserve Wagyu 14oz. NY Strip +\$25

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

***Cowboy Duroc Pork Chop**
Beer-Brined Duroc Pork Chop (12 oz, Bone-In). Glazed with Chipotle Honey & served with Creamy Sweet Potato Mash & Grilled Garlic Baby Cauliflower. / 52

***Dinner Burger**
A Blend of House Beef, With Muenster Cheese, Garlic Aioli, Crisp Greens, Sweet Caramelized Onions, On A House Brioche Bun, & Served With House Pickled Frites. / 21

Duck Confit Tacos
Crisped Duck Confit, Tangy Pickled Cabbage, Micro-Greens, Zesty Asian Giardiniera, & Orange Gochujang Glaze, & Served With House Pickled 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,
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

Invasion Of The Bunny Snatchers - ISH Tequila Alternative, giffard n/a ginger, acid adjusted carrot juice, pineapple juice, agave, saline. / 12

Flightless Bird -ISH Rum-ish, N/A Aperitivo, demerara, pineapple, lime. / 12

Soft Spoken Words - Ritual alternative gin, herbal simple syrup, fresh lime, luxardo cherry juice, rose water. / 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

Gypsy Queen - Sobieski Vodka, benedictine, angostura, orange. / 14

Fallen Leaves - Infused Peach Bourbon, Apple Brandy, Genepy, Simple, Tiki Bitters, Lemon. / 14

Division Bell - Espadin Mezcal, Aperol, Maraschino, fresh lime juice. / 14

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

Japanese - Darvelle Freres VSOP Brandy, orgeat, angostura, fresh lemon. / 13

False Idols - Vodka, elderflower, fresh lemon, apple celery soda. / 14

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

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

Pink Flying Squirrels - Strawberry gin, frais des bois, crème de cacao, cream of coconut, fresh lemon, rose water, nutmeg. / 13

Banana Man - Apple brandy, dark rum, banana liqueur, cachaca, brown butter banana simple, fresh lime. / 14

Lion's Tail - Old Forester Bourbon, fresh lime, allspice dram, demerara, angostura. / 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. / 15

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 / 6, Budweiser / 6, Bud Light / 6, Michelob Ultra / 6, Stella Artois / 8, Golden Road Mango Cart / 9, Deschutes King Crispy Pilsner / 8, Peach State Light Lager / 7, Bells Two Hearted Ale / 9, Scofflaw Juice Quest / 9, Lagunitas IPA / 9, Dogfish Sea-Quench Sour / 9, Back Forty Truck Stop Honey Brown / 9, Wicked Weed Pernicious IPA / 9, Blake's American Apple Cider / 8, Michelob Ultra Zero / 6,

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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