

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 Brussels Sprouts, Pancetta Crumbles & A Hint Of Red Pepper Flake. / 14

Sweet Potato Gnocchi

House-made Sweet Potato Gnocchi, sweet corn nage, Asiago, shallots, chili oil, & gremolata. / 23 

COMMON TASTING MENU

A thoughtfully coursed & curated dining experience by our award winning culinary & hospitality teams. Mix & match our suggested menu with your own favorites, & maybe be surprised along the way..... 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 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, 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

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 Prime Beef, With Muenster Cheese, Garlic Aioli, Crisp Greens, Sweet Caramelized Onions, On A House Brioche Bun, & Served With House Pickled Frites. / 24

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



*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, fresh lime, luxardo cherry juice, & rose water. / 12

Bright & Vibrant (Full Proof)

False Idols - Vodka, Elderflower, Lemon Juice, & Apple Celery Soda. / 14

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

Division Bell - Espadin Mezcal, Aperol, Maraschino, & Lime Juice. / 14

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

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

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

Rich & Savory (Full Proof)

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

Girl Dinner - "Caesar" Infused Vodka, Anchovy Fat Washed Vodka, Caper Brine, & House-Made Sweet Corn Bread Crouton. / 14

Gypsy Queen - Sobieski Vodka, Benedictine, Angostura Bitters, & Orange. / 14

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

Japanese - Darvelle Freres VSOP Brandy, House Made Orgeat, Angostura Bitters, & Lemon Juice. / 13

Pink Flying Squirrels - Strawberry Gin, Frais Des Bois, Crème De Cacao, Cream Of Coconut, Lemon Juice, Rose Water, & Nutmeg. / 13

Banana Man - Apple brandy, Dark Rum, Banana Liqueur, Cachaca, Brown Butter Banana Simple Syrup, & Lime Juice. / 14

Lion's Tail - Old Forester Bourbon, Lime Juice, Allspice Dram, Demerara Simple Syrup, & Angostura Bitters. / 14

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

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

Beer

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

Miller Light / 6, Budweiser / 6, Peach State Light Lager / 7, Michelob Ultra / 6, Lagunitas IPA / 9, Scofflaw Juice Quest / 9,

Deschutes King Crispy Pilsner / 8, Bells Two Hearted Ale / 9, Blake's American Apple Cider / 8,

Dogfish Sea-Quench Sour / 9, Wicked Weed Pernicious IPA / 9, Back Forty Truck Stop Honey Brown / 9,

Golden Road Mango Cart / 9, Michelob Ultra Zero / 6, Lagunitas IPNA / 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 700 wines by the bottle.

The Spirits Collection

Cultivated over nearly a 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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