



*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

**\*Scallop Aguachile**

Citrus Cured Scallops, Poblano Peppers, Cilantro, Shallots, Presented On A Natural Shell. / 24

Bread & Butter - House Made Trombone Bakery Toasted Sourdough With Whipped Salted Butter. 🌿 / 7

**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 Nagé, Shaved Asiago, Crispy Leeks, Herb Gremolata & Ancho Chili Oil. v. 🌿 / 23

**Brussels Sprouts**

Crispy Fried Brussels Sprouts Glazed With Citrus & Thai Chili, Pancetta Lardons, & Red Pepper. / 14

**CHEF'S TASTING MENU** - A thoughtfully coursed & curated dining experience by our award winning culinary & hospitality teams with maybe be surprise along the way..... Seven courses starts at \$85

*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 Molasses**

Pan-Seared Cane Molasses Glazed Salmon, Whipped Yukon Gold Potatoes, Sweet Onions, & Aged Balsamic Reduction. / 31

*Plant*

**Fettuccine Verdura**

Hand-Made Pasta, Seasonal Forager Mushrooms, Shallots, & Seasonal Vegetables In Oat Soubise, 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**

Scarlett Kale, Bitter 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, With Pearl Onions, & Wild Forager Mushroom Sauté. / 34

**Fettuccine Fattoria**

Hand-Made Pasta, Slow-Braised Short Rib, Roasted Duck, & 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\*



# 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, 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, & 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, Becks N/A

*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 300 wines by the glass & over 700 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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