

## Start Here

### \*Smoked Oyster Rockefeller

Plump smoked oysters, with creamed collards, crispy pork belly, & Muenster, sherry vinagre drizzle. / \$19

### Fried Green Tomato Caprese

Fried green tomatoes with fresh Mozzarella, basil pesto, garlic aioli, & a rich balsamic glaze. / \$18

### Tybee Oyster Company, Salt Bombs

Clean & brine forward local heritage keystone oysters with sangria mignonette & Bhuna Cocktail sauce.  
half dozen / 24 full dozen / 44

### Mushroom Bruschetta

Toasted onyx sourdough, black garlic pesto, wild mushroom sauté, baby radish, garlic chives. / \$16

### Fried Brussels

Fried chili citrus glazed Brussel sprouts with pancetta crumbles & a hint of red pepper flake. / \$14

## Sea

### \*Pineapple Situation

Grilled half pineapple with pineapple fried rice, under a Thai chili citrus glazed Mahi Mahi, yum yum sauce, & charred lime. / \$34

### \*Seafood Pesto Mac & Cheese

Sautéed shrimp & crab tossed in Gouda cheese sauce, black garlic pesto, shell pasta, & shallots, topped with crispy panko, tomatoes, & chili oil. / \$36

### \*Salmon Gastro Plate

Seared molasses-glazed salmon, atop creamy mashed potatoes with caramelized onions & drizzled with a balsamic reduction. / \$29

### \*Shrimp & Grits

Sautéed jumbo shrimp over stone ground Gouda cheese grits with pancetta, hondashi aioli, & fragrant bay oil. / \$33

### \*Southern White Gumbo

Our signature white gumbo with crab, mussels, shrimp, & andouille sausage, & okra, creamy black garlic & wild mushroom risotto. / \$37

## 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. / \$28

### Pasta Fattoria

House-made fettuccine with short rib, pancetta, roasted duck, wild mushrooms, gremolata, rich cream sauce, & lemon zest. / \$33

### \*Ribeye

16 oz Upper Angus ribeye, with savory mushroom gravy, herb mashed potatoes, garlic herb broccolini, & a classic bourbon au poivre sauce. / \$58

### Short Rib Hot Plate

Braised short rib with hot honey glaze, toasted pork-creamed collards, sesame seeds, fried southern cornbread, & red wine jam. / \$32

## CHEF'S TASTING MENU

A coursed menu our award winning chefs, Executive Chef Sean Freeman & Bakery Chef Chelsea Clarkson  
Enjoy 6 courses featuring some of our favorite dishes & desserts. / 65

Available with seasonal wine pairings hand selected by our dedicated wine hospitality team.

## Plant

### Pasta Verdura

House fettuccine, sautéed seasonal vegetables & mushrooms, creamy oat soubise, vegan Parmesan & pink peppercorn. / \$27

### Southern Fried Portobello

Crispy fried portobello cap, pineapple fried rice, spicy chili Brussels sprouts, zesty giardiniera, & house Gochujang. / \$27

### \*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. / \$19

Add buttermilk grilled or fried chicken / 8

Add sautéed shrimp / 11

Add seared jumbo scallop / 12

## Simple Comforts

Served with pickled fries

### Fried Chicken Sandwich

Southern-fried chicken with black garlic pesto, Mozzarella, balsamic glaze, zesty giardiniera, & garlic aioli on house brioche bun. / \$17

### \*Dinner Burger

Angus beef, with Muenster cheese, garlic aioli, crisp greens, sweet caramelized onions on a house brioche bun. / \$17

### Duck Confit Tacos

Crisped duck confit, tangy pickled cabbage, micro-greens, zesty Asian giardiniera, & orange gochujang glaze. / \$23

Sides / 8 - Garlic herb sautéed broccolini,  
Herb mashed potatoes, Wild mushroom sauté,  
Stone ground Gouda cheese grits,  
Caesar-ish salad, Farmer Salad

## Zero Proof

### N/A-Tini

Wilderton N/A gin, N/A elderflower liqueur,  
house white tea concentrate,  
& fresh lemon juice. / 12

### Aperitivo Frizzante

N/A aperitivo, cherry syrup, soda, cream. / 11

### The Visitor

House made cold brew, allspice,  
bitters, & cola. / 12

### Flightless Bird

Ish RumISH, N/A aperitivo, demerara,  
pineapple, lime. / 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*

## Bar Keep Provisions

### Pray For Savannah

Gin, mezcal, genepy, pineapple, lemon,  
agave, cardamom. / 14

### Bacon Old Fashioned

Bacon fat washed bourbon, demerara,  
bitters, candied bacon. / 15

### Milk Not Shake

Pandan infused vodka, rum agricole, banana,  
framboise, citrus, banana milk foam. / 14

### Made In The USA

Peach infused bourbon, pineapple spiced rum,  
black tea, lemon oleo & bubbles. / 14

### Espresso Martini

Vodka, coffee liqueur, vanilla, house made cold  
brew, vanilla cold foam. / 15

### Put The Rye In The Coconut

Rye, cream of coconut, citrus blend, absinthe,  
cracked peppercorn. / 14

### Little Runaway

Reposado tequila, pimente de espellete, turmeric  
cinnamon sharbat, lime, bitters, egg. / 14

### Girl Dinner

"Caesar" infused vodka, anchovy fat washed vodka,  
caper brine, crouton. / 14

### There's more.....

*The bar at Common is fully appointed with some of  
the finest spirits, tools, & professionals in Savannah. We  
are proud to house more than a thousand of different  
spirits. This carefully curated collection by long time Bar  
Curator Jessica Myers can be utilized in more ways than  
listed on the main menu.*

*For more of what our bar has to offer, ask to see our  
spirits & craft book.*

## Summer Classics

### Ancient Mariner

Jamaican rum, lime, grapefruit, simple,  
allspice dram. / 12

### Jasmine

Gin, curacao, cocchi rosa, lemon. / 12

### Tequila Sunrise

Blanco tequila, creme de cassis, soda. / 12

### Gold Rush

Bourbon, honey, lemon. / 12

### Blue Lagoon

Vodka, blue curacao, house lemonade. / 12

## Beer

Miller High Life Pony \$3, - seven ounces of pallet cleansing goodness for discerning gentle-person.

Miller Light \$5, Budweiser \$5, Michelob Ultra \$5, Deschutes King Crispy Pilsner \$7,

Peach State Light Lager \$7, Bells Two Hearted Ale \$7, Scofflaw Juice Quest \$7,

Lagunitas IPA \$7, Dogfish Sea-Quench Sour \$7, Back Forty Truck Stop Honey Brown \$7, Blake's

American Apple Cider \$7 *This list changes, so ask us about what we aren't showing you*

## 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 600 wines by the bottle.*

