



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

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. / 19

***Scallop Aguachile**

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

Forager Bruschetta

Wild Forager Mushroom Sauté Over Hand-Made Toasted Onyx Sourdough, Black Garlic Pesto, Shaved Radish, & Fresh Garlic Chives. / 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 coursé & curated dinning 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. / 29

Southern Fried Mushroom

Crispy Fried Wild Mushrooms, Pineapple Fried Rice, Chili-Citrus Glazed Brussels Sprouts, House Giardiniera, & Gochujang Reduction. / 31

***Savvy Frisée Salad**

Scarlett Kale, Bitter Frisée, & Spinach, Caesar Dressing. House Cornbread Croutons, Shaved Parmesan, Pickled Red Onions & Fried Capers. Charred Lemon & Turmeric-Infused Hen's Egg. / 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,
 Caesar 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, 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 - Espadín 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 Espelette, Turmeric Cinnamon Sharbat, Lime Juice, Angostura Bitters, & Egg White. / 14

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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