


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 Vinagre Drizzle. / 19

**Fried Green Tomato Caprese**  
 Fried Green Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Aioli, & A Rich Balsamic Glaze. / 18 

**Tybee Oyster Company, Salt Bombs**  
 Clean & Brine Forward Local Heritage Oysters - 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, Pancetta Crumbles & A Hint Of Red Pepper Flake. / 14

**Trombone Gnocchi**  
 House-made Sweet Potato Gnocchi, Broccolini, shallots, & Sage Butter Sauce. / 23 

*Sea*

**\*Pineapple Situation**  
 Grilled Half Pineapple, 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, Crispy 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, Crispy 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 Made 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*



# 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

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*

## House Cocktails

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

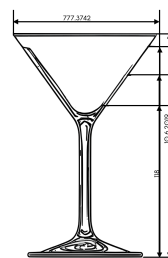
Bacon Old Fashioned - Bacon Fat Washed Bourbon, Demerara, Bitters, Candied Bacon. / 15

Milk Not Shake - Pandan Infused Vodka, Rhum Agricole, Banana, Framboise, Citrus, Banana Milk Foam. / 14

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

Put The Rye In The Coconut - Rye, Citrus Blend Cream Of Coconut, Absinthe, Cracked Peppercorn. / 14

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



## Suggestive Classics

Ancient Mariner - Jamaican Rum, lime, Grapefruit, sugar, Allspice Dram. / 12

Jasmine - Gin, Curacao, Cocchi Rosa, Lemon. / 13

Blue Lagoon - Vodka, Blue Curaçao, House Lemonade. / 12

Margarita - Tequila, Lime Juice, Orange Liqueur. / 12

Sazerac - Rye, Absinthe, Peychaud's Bitters, Sugar / 14

Paper Plane - Bourbon, Aperol, Amaro, Lemon Juice. / 13

Manhattan - Rye, Sweet Vermouth, Angostura Bitters. / 14

Negroni - Gin, Sweet Vermouth, Campari. / 14

## Martinis

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. / 14

## 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***

## 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 300 wines by the glass & over 600 wines by the bottle.*

 = 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\*