

Bread & Butter - House Made 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 🌱

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

Tybee Oyster Company, Salt Bombs
 Clean & Brine Forward Local Heritage Oysters - half dozen / 24 full dozen / 44

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 Espelette, 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

Beer

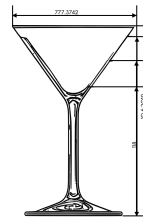
Miller High Life Pony / 3, - *seven ounces of pallet cleansing goodness for discerning gentle-person.*

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



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

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 30 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