

COMMON BOND BRASSERIE & BAKERY

APPETIZERS

CITRUS POACHED LOBSTER

maine lobster, coconut milk panna cotta,
ruby red grapefruit, avocado, thai basil dressing,
sesame tuile ~ 18

SMOKED DUCK RILLETTES (DF)

apricot chutney, watercress,
toasted rye bread ~ 12

CRISPY PORK BELLY (GS)

chili sesame glaze, apple & arugula salad ~ 13

ROASTED BEET TARTARE (GS)

horseradish cream, candied walnuts,
lemon dressing ~ 11

HERB CRUSTED SEARED TUNA*

cucumber, snow pea sprouts,
cilantro-lime chili de arbol dressing ~ 17

SOUPS & SALADS

APPLE & POTATO BISQUE (GS)

bacon sausage, sour cream,
charred green onions ~ 7

CHICKEN COCONUT SOUP (DF)(GS)

thai curry, lemongrass, mint & cilantro ~ 8

ROMAINE HEARTS SALAD* (GS)

crispy prosciutto, parmesan dressing,
black pepper, marcona almonds ~ 12

ROASTED BUTTERNUT SQUASH SALAD (V)(GS)

arugula, spiced pumpkin seeds,
goat cheese, balsamic glaze ~ 13

SIDES

BAKED RICOTTA GNUDI

tomato ragout, fine herbs,
parmesan crumbs ~ 8

CRISPY BRUSSELS SPROUTS (GS)

pancetta, honey, balsamic onions ~ 6

POTATO COLCANNON GRATIN

kale, garlic, onions, asiago cheese,
cream, herbs ~ 8

SPINACH & ARTICHOKE POT PIE (V)

creamy spinach, charred artichokes,
sour cream, flaky croissant top ~ 9

CHICKEN FRIED CAULIFLOWER (V)

spiced yogurt, cilantro chutney ~ 8

FRUITS DE MER

GRAND SEAFOOD TOWER* (GS)(DF)

jumbo shrimp, fresh shucked oysters,
marinated crab fingers, scallop crudo,
poached lobster ~ 85 (SERVES 2-4)

PETITE SEAFOOD TOWER* (GS)(DF)

jumbo shrimp, fresh shucked oysters,
marinated crab fingers, scallop crudo,
poached lobster ~ 45 (SERVES 1-2)

LES HÛÎTRES

FRESH RAW OYSTERS*

serrano mignonette, soy wasabi,
cocktail sauce
1/2 Dozen ~ 12 | 1 Dozen ~ 24

1/2 DOZEN BAKED OYSTERS*

roasted garlic, lemon,
herbed bread crumbs ~ 14

ENTRÉES

OVEN ROASTED RACK OF LAMB*

moroccan spiced carrots, farro pilaf,
mint chimichurri ~ 29

PAN SEARED GULF FISH*

purple hull pea ragout, charred rapini,
confit tomato ~ 29

SOUS VIDE FILET MIGNON*

crispy garlic smashed potatoes, creamed kale,
fig jam, port reduction ~ 36

SEAFOOD BOUILLABAISSÉ*

gulf fish, shrimp, mussels, scallops,
tomato broth, toasted baguette, saffron ~ 34

LEMON BUTTER ROASTED CHICKEN

oven roasted chicken breast, slow braised
chicken leg, herb bread pudding, green beans,
lemon butter sauce ~ 22

SEARED SCALLOPS* (GS)

white bean purée, roasted fennel, frisée,
brown butter dressing ~ 32

BEEF SHORT RIBS

slow braised beef, potato purée, smoked
portobello, pearl onions ~ 33

FALL VEGETABLE STRUDEL (V)

sesame seed crust, wilted greens,
laksa broth ~ 18

(V) VEGETARIAN (GS) GLUTEN SENSITIVE (DF) DAIRY FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.