

The Common Man Family of Restaurants
Outstanding in Our Field

The first Common Man opened in Ashland in November of 1971. The day we opened we could serve all of 35 people in our cozy front dining room. 🍴 I remember that first winter, people lined up on the snowy sidewalk outside the front door. We didn't have a waiting area or lounge. You just opened up the front door and there were tables. If they were full, you waited. I used to run out the kitchen door and peek around the corner of the building to see how many people were waiting. Someone in line would peek in and hear, "We'll have some more coffee." The whisper would pass down the waiting line, "Oh nuts. They're having more coffee." ★ In October of 1985 we bought the great, old Pollard family farmhouse in Lincoln, New Hampshire and opened our second Common Man restaurant. Tragically, in the summer of 2000 the restaurant burned to the ground. We pulled together and rebuilt in record time. ★ Common Man in Windham, NH is located in a barn and house that I had my eye on for quite a while. ★ Common Man Concord serves lunch and dinner daily and has comfortable rooms with character for your next special event! ★ We are proud of the renovated mill that houses our Common Man Inn & Spa and Foster's Boiler Room in Plymouth. ★ In Meredith we offer old world, Italian fare at Lago, creative American cuisine at Lakehouse, cozy dining and a fun little menu at Camp, and summer dining, lobster and homemade ice cream at Town Docks. ★ Stop in at Common Man Merrimack, our Italian Farmhouse in Plymouth, Tilt'n Diner in Tilton and our Airport Diner in Manchester. ★ Our Common Man Express in Ashland features freshly made, creative sandwiches, grab & go dinners and a pick up window for those on the move! ★ Here we grow again! Welcome to Common Man Claremont and look for Portsmouth in 2009! Much history, many friends, Thanks for your support.

FLY

Alex Ray, Owner & Founder



Common Man Claremont . General Manager, Ron Philbrick . Chef, Craig Koscielski

Great Beginnings

Lobster Corn Chowder Maine lobster, corn, cream and sherry, served with warm cornbread. 8.99

Baked Onion Soup Browned with Swiss. 4.99

Soup of the Day Homemade and delicious. 3.99

Uncommon Salad Seasonal greens tossed with balsamic vinaigrette, topped with Gorgonzola and candied hazelnuts. 5.99

Steakhouse Salad Crisp iceberg, crumbled warm bacon, pickled red onions and creamy bleu cheese dressing - a classic! 4.99

Caesar Salad Crisp romaine, garlic croutons, parmesan and our homemade dressing, with or without anchovies. 5.99

Rock Crab Cake Pan-fried and served with a lemon basil aioli. 7.99
"Best Crab Cakes" Award from New Hampshire Magazine!

Baked Escargot Common Man A classic with our uncommon touch. 5.99

Almost Escargot Mushroom caps baked in a garlic herb butter, browned with cheddar and garnished with puff pastry. 4.99



Fresh Mussels Steamed with fresh basil, garlic, butter, white wine and cream. Served over grilled ciabatta. 6.99


Try tonight's appetizer special!


All of our Common Man dinners include: fresh baked bread, real butter, homestyle veggies, potato, cheese, crackers, dips, white chocolate and lots of pride!


from the Coast Suggested Wine

Baked Stuffed Shrimp Jumbo shrimp baked with our crab stuffing. 17.99  Chardonnay

New England Baked Haddock Lemon butter baked with seasoned Ritz crumbs. 16.99  Pinot Grigio
Try it "Oscar Style" with crab, broccoli and béarnaise. 19.99  Sauvignon Blanc

Rock Crab Cakes Pan-fried and served with a lemon basil aioli. 17.99
"Best Crab Cakes" Award, New Hampshire Magazine!  Sauvignon Blanc

Baked Scallops Baked with butter, lemon and seasoned Ritz.
OR "Casino Style" with bacon, garlic, parmesan crumbs and red pepper butter. 17.99  Chardonnay

Nantucket Sauté Shrimp, scallops, mussels and calamari in lobster cream with tomatoes and spinach over bucatini. 19.99  Sauvignon Blanc

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Our Chefs' Seasonal Specialties

Great Beginnings

Ravioli, Reggiano parmesiano, Fontina, Pecorino romano, and ricotta stuffed ravioli tossed with a fresh tomato basil pesto. 6.99

Lobster, Spinach & Smoked Artichoke Dip, Plenty to share with crackers for dipping. 6.99

Shrimp Cocktail, Icy chilled, zesty cocktail sauce. 12.99

Lobster & Crab Flatbread, Maine lobster, crab and cheddar. 8.99

Grilled Cheese Sliders, Swiss, cheddar and pepper jack filled, fresh tomato pesto dippin' sauce. 5.99

Country Fried Chicken Wings, Tossed with sweet red pepper jelly. 6.99

Baked Brie, Almond and panko crusted, baked til golden brown, with an orange pomegranate sauce and assorted crackers. 6.99

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Seasonal Salad

Cucumber Salad, Fresh cucumbers, tomatoes, pickled red onion, feta cheese, kalamata olives and chopped romaine tossed with a Greek vinaigrette. 6.99

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Seasonal Entrées

Rainbow Trout, Pan-sautéed, served with a citrus butter. 15.99 🍷 Chardonnay

Atlantic Salmon, Char-grilled, seasoned and served with an apple fennel slaw. 16.99 🍷 Pinot Noir

Chicken Sauté, Tossed with tomatoes, spinach and creamy pesto over bucatini. 14.99 🍷 Pinot Grigio

Crispy Roasted Chicken, with house fried potato chips and our summer slaw. 14.99 🍷 Chardonnay

Pork Tenderloin, Spice-rubbed and glazed. Served with a fresh edamame corn relish. 16.99 🍷 Merlot

Grilled Rib Eye, Steakhouse butter, crispy sweet potato match sticks. 18.99 🍷 Red Zinfandel or Cabernet Sauvignon

Meatballs & Bucatini, Homemade seasoned meatballs with marinara and bucatini pasta. 14.99 🍷 Chianti

Signature menu offerings are created by our uncommon chefs!


Sheila Heald - Common Man Ashland . Shane Milanes - Common Man Concord . Paul Hill - Common Man Merrimack
Tommy Williams - Common Man Lincoln . Jennifer Brown - Common Man Windham . Craig Koscielski - Common Man Claremont

Allergies or special menu requests? Please ask for assistance. Rice pasta is available on request.



Claremont's Favorites

Apple Chicken

Walnut-crusted boneless breast of chicken browned with cheddar, drizzled with apple cider glaze, Common Man corn bread. 15.99  Pinot Gris


Maple Leaf Farm Duck

Slow-roasted, orange pomegranate sauce. 18.99  Pinot Noir

Baked Macaroni & Cheese


The American classic baked with aged cheddar. 12.99  Chardonnay or C-Man Ale

Stuffed Caspian Pepper


Herb rice stuffed red pepper over spinach and mushrooms with an edamame corn salsa and spiced drizzle. 12.99
Add grilled chicken. 16.99 • Add grilled shrimp. 19.99  French Pinot Noir

Beef & Pork, etc.

Roast Prime Rib

Stockyard choice prime rib, roasted daily, served 'til gone with au jus and creamy horseradish.
House-10 oz. 17.99, Thick-12 oz. 19.99, Thicker-16 oz. 23.99  Cabernet Sauvignon

Filet Mignon

Hand selected, char-grilled and served with béarnaise. 22.99  Cabernet Sauvignon

Uncommon Hangar Steak

Seasoned and char-grilled. 14.99 Try it "Oscar Style" with crab, broccoli and béarnaise. 17.99  Chianti


New Zealand Rack of Lamb

Oven-roasted with a garlic crust, served with a red pepper jelly. Market Price  Red Zinfandel

Country Meatloaf

Beef, pork and veal, caramelized onions and pan gravy. 13.99  Merlot

New England Pot Roast

Tender braised pot roast, homemade mashed potatoes, vegetable pan sauce. 14.99  Cabernet/ Shiraz Blend

Braised Short Ribs

Honey chipotle BBQ sauce, homemade mashed potatoes. 17.99  Malbec

Meat Temps: Rare - red & cold, Medium Rare - red & warm, Medium - pink & warm with pink to edges,
Medium Well - pink with grey to edges, Well - grey
Allergies or special menu requests? Please ask for assistance.

Did you know?...

Since 1971 we've set some standards in these parts and we'd like to share some facts with you while you dine with us...

- ★ About our staff - Our staff, our most valuable asset, has the longest average tenure of any restaurant group in N.H.! We're proud of this. They're the best there is.
- ★ About our food - Our beef is aged for 3-4 weeks. A rarity these days! Our seafood is fresh from suppliers in Maine, NH, and MA. We're real fussy! Sure some things are frozen, but never our Swordfish, Salmon, Tuna or any other East coast fish. Our white chocolate has been a C-Man trademark since 1971, well before it was a trendy thing to do.
- ★ The Common Man has received 11 "Best of Hippo Press 2009" Awards!

Eat More Fries! We recycle our fry oil for our vehicles and furnaces! More information at theCman.com
 Look for our Bio-Van on I-93! We help motorists in need with gas, water, jump starts, and rides.

Visit the Common Man Company Store. We're just across the street from the Common Man in Ashland. We stock your favorite Common Man goodies: dips, cheeses, bread, wines, Bloody Mary mix, clothing, mugs and more. We also have wonderful toys, candles, linens, dishwares, soaps, lotions and our own Common Man Inn's spa product line. Check out our famous homemade Common Man-made fudge and our 20-foot-long penny candy counter. We're proud to offer NH and New England made products, and crafts from local artisans. We custom make gift baskets for all occasions. Call ahead, or come in and design your own basket!

Open - We are open year-round serving dinner in Ashland, Lincoln, Windham, Concord, Merrimack and Claremont. We are open for lunch in Ashland and Concord, and serve Sunday Brunch at our Concord, Windham and Merrimack Common Man Restaurants. You can also enjoy Sunday Brunch at Lakehouse on Lake Winnepesaukee in Meredith.

Fine Print... (things we gotta tell ya!)

- Closed - We are closed on Thanksgiving, Christmas Eve and Christmas Day.
- Plastic - We accept Discover, American Express, Mastercard, Visa, or any other previously negotiated form of exchange.
- Oh Yes! The State of N.H. has enjoined us to hold 8% from you, for them. What can we say?
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- Large Parties - We can accommodate you for meetings or gatherings here or at another C-Man Family Restaurant. Please let us know in advance.

- Fill out a comment card and sign up for our Common Source e-mail newsletter!

- Our Chefs and Management are "Serve Safe" certified by the National Restaurant Association.

- We use latex-free gloves in food preparation.
- We proudly serve Hormel Pork. Our fry oil does not contain trans fats.
- Directions, menus, gift cards and career opportunities at theCman.com
- This menu is printed on 100% recycled paper using environmentally responsible methods.
- Our take-home containers are bio-degradable.

- Since 1971 proudly serving... 

