Manager, Eric Johnson • Chef, Dennis Flaherty

Proud Member of NH's Common Man Family

(603) 536-4536 • theCman.com
Fried Calamari  *(Calamari Fritti)*  **House Favorite!**
Squid, fennel and lemon, lightly dusted with our seasoned flour and fried crisp. Served with roasted garlic aioli. 9.99

*Mushrooms Casino  *(Fungi Casino)*
Button mushrooms, oven baked, stuffed casino style with herbs, chopped clams, bacon, roasted red peppers, panko crumbs, and of course, garlic! Drizzled with roasted garlic aioli. 7.99

**Tuscan Chicken Wings  *(Ali di Pollo Tuscan)***
Marinated with fresh herbs, wood-oven roasted, then fried crisp and topped with Parmesan. 8.99

**Wood Oven Pizza**
Our wood oven pizza is perfect for a shared appetizer!  •  *We now offer Zeia Bakery gluten-free pizza crust, add 1.*

*Pancetta  *(Pizza Verde)*
Fresh arugula, crispy pancetta and caramelized onions with Gorgonzola and Parmesan cheeses. Balsamic drizzle. 11.99

*Pepperoni Alfredo and Fontina  *(Bianco)*
Pepperoni, Farmhouse Alfredo sauce, fontina cheese and fresh basil. 12.99

*Margherita  *(Pizza Margherita)*
Heirloom tomatoes, fresh mozzarella, basil, garlic and olive oil. 10.99

*Mediterranean*
Tomato sauce, feta, mozzarella, grilled peppers, artichokes, heirloom tomatoes, Parmesan cheese. 12.99

*Build Your Own Pizza!  *(Edificare Pizza)*
Start with a cheese pizza and marinara sauce. 9.99
Add: Heirloom tomatoes, kalamata olives, onions, pepperoncini, bell peppers, mushrooms, artichoke hearts or broccoli. 1. each
Add: Sausage, bacon, pepperoni, meatball, pancetta or prosciutto. 2. each

**Insalata**

*Caesar Salad  *(Insalata Cesare)*
Crisp romaine lettuce tossed with croutons and our creamy Parmesan garlic dressing. Anchovies? Just ask! 6.99

*House Salad  *(Insalata di Casa)*
Served with our Parmesan vinaigrette or Gorgonzola cheese dressing. 6.99

*Uncommon Salad  *(Insalata Raro)*
Seasonal greens tossed with our balsamic vinaigrette and topped with Gorgonzola and candied hazelnuts. 6.99
Add to any salad... Grilled Chicken 4.99  •  Calamari 5.99  •  Shrimp 7.99  •  Salmon* 8.99  •  Steak Tips* 9.99

**Pasti al Forno  *(Oven-baked Pasta)*

*Lasagna of the Day  *(Lasagna Della Giornato)*
Chef-inspired, ask your server for today's lasagna special. Market Price

*Meat Lasagna  *(Lasagna di Manzo)*
Our hearty lasagna with seasoned beef, three cheeses and marinara. 13.99
Add a Meatball, Sweet Italian Sausage or Hot Italian Sausage to any lasagna... 3.99 each

**Parmigiana**

Breaded, lightly fried, baked with marinara sauce, mozzarella, provolone and Parmesan. Served over linguine.


Gluten-free pasta is available on request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.
**New York Sirloin** *(New York Bistecca)* Char-grilled with roasted garlic herb butter. Served with homemade mashed potatoes and today’s fresh vegetable. 24.99  Add Shrimp Scampi. 4.99

**Farmhouse Steak Tips** *(Suggerimenti Agriturismo Bistecca)* Char-grilled bourbon steak tips finished with caramelized onions and served with homemade mashed potatoes and today’s fresh vegetable. 19.99

**Farmhouse Salmon Cobb Salad** *(Agriturismo Insalata e Salmone)* Signature dinner salad with pan-seared salmon, boiled eggs, prosciutto, heirloom tomatoes, artichoke hearts, kalamata olives, mozzarella cheese, mixed greens, pepperoncini, fried capers and our farmhouse dressing. 18.99

**Mediterranean Haddock** *(Mediterranean Eglefino)* Fresh haddock baked with artichokes, tomatoes, olives, spinach, garlic and white wine. Served with homemade mashed potatoes. 17.99

**Atlantic Salmon** *(Salmone di Finocchio)* Served over braised spinach. Finished with a cucumber and fennel salad. 18.99

**Farmhouse Scampi** *(Scampi del Gamberi)* Pan-seared shrimp with roasted tomatoes and scallions, sautéed with white wine, butter, garlic and fresh herbs over linguine. 18.99

**Veal Marsala** *(Vitello con Marsala)* Lightly-floured and pan-seared in a mushroom Marsala wine sauce. Served with homemade mashed potatoes. 18.99

**Veal & Prosciutto** *(Vitello e Prosciutto)* Pan-seared veal and prosciutto with garlic, lemon, wine and fontina cheese. Served on a bed of spinach with a side of linguini Aglio e Olio. 21.99

**Tuscan Beef Pie** *(Beef Pie Tuscano)* Choice beef, slow-braised with aromatic vegetables and herbs in a rich Chianti wine gravy. Topped with homemade mashed potatoes and baked golden. 16.99

**Chicken Piccata** *(Pollo Piccata)* Lightly-floured chicken breast sautéed with mushrooms, lemon, capers and white wine over spaghetti. 16.99

**Cioppino** *(Cioppino)* Shrimp, flaky white fish, chopped sea clams, littleneck clams and mussels simmered in a mildly spicy stock with stewed tomatoes, celery and onions with a side of linguine marinara and garlic toast for dipping. 22.99  Add a Sweet or Hot Italian Sausage 3.99 each

**Fresh Pasta of the Day** *(Pasta Fresca del Giorno)* Chef Dennis uses the freshest seasonal ingredients and follows his whims. Ask! Market Price

**Ravioli Alfredo** *(Ravioli Carbonara)* Lily’s fresh sweet pea and onion ravioli pasta finished with our Farmhouse Alfredo, topped with smoky bacon. 16.99

**Shrimp & Scallop Alfredo** *(Gamberi e Capesante Alfredo)* Pan-seared shrimp and scallops tossed with penne pasta and Farmhouse Alfredo sauce. 22.99

**Farmhouse Alfredo** *(Alfredo Agriturismo)* Sautéed chicken and broccoli tossed with penne pasta and our Farmhouse Alfredo sauce. 16.99

**Shrimp & Scallop Puttanesca** *(Gamberi e Capesante Puttanesca)* Shrimp and scallops pan-seared with olive oil, garlic, tomatoes, capers and kalamata olives over spaghetti. 22.99

**Sicilian Sausage Spaghetti** *(Sicilian Salsiccia Spaghetti)* Our hand-crafted Italian sausage, tossed with spaghetti, extra-virgin olive oil, spicy crushed red pepper, tomatoes, garlic and anchovies. Topped with crisp bread crumbs and Parmesan. 14.99

**Penne Rosa** *(Penne Rosa)* Penne pasta tossed with crème rosa and your choice of sautéed chicken OR sweet or hot Italian sausage. 15.99  Penne Rosa. 10.99

**Linguine in White Clam Sauce** *(Vongole Bianche)* Littleneck clams simmered in our own white clam sauce and tossed with linguine. 15.99

**Chicken Primavera** *(Pollo Primavera)* Sautéed chicken, sun-dried tomatoes, artichoke hearts, mushrooms, kalamata olives, broccoli, white wine, garlic, olive oil and basil pesto, tossed with penne pasta. 15.99

**Vegetable Primavera** *(Vegetariano Primavera)* Summer squash and zucchini noodles tossed with sun-dried tomatoes, artichokes, olives, broccoli, mushrooms, olive oil, garlic and fresh basil. Vegan friendly! 11.99

**Spaghetti & Meatballs** *(Spaghetti con Polpette)* Homemade meatballs and marinara sauce tossed with spaghetti. 12.99

**Sides**  Meatball 3.99,  Sweet or Hot Italian Sausage 4.99,  Today’s Fresh Vegetable 2.99,  Broccoli Arrabbiata Spicy sautéed broccoli. 4.99
Menus, directions, gift cards, career opportunities and Company Store at theCman.com

If you're happy with your dining experience, please tell others! If not, please tell us!

Fill out a comment card or send an e-mail to info@theCman.com.

**Fine Print**

**Dinner Nightly 5–9 p.m., Saturdays 4:30–9 p.m.**

**PLASTIC** We accept Common Man gift cards, Mastercard, Visa, Discover, American Express or any other previously negotiated form of exchange.

**LARGE PARTIES** When there are lots of you, 8 or more, we reserve the right to add an 18% gratuity.

**OH YES!** The State of NH has enjoined us to hold 9% from you, for them. What can we say?

**THE BARN ON THE PEMI** Have you met our new neighbor? The Barn on the Pemi is The Common Man’s newest wedding and event venue, with 10,000 square feet of space and seating for up to 300 guests. Originating from Canterbury, NH, we lovingly disassembled and restored the two-centuries-old historic structure and relocated it right here in Plymouth to give it a new life. The Barn is the ideal setting for a unique and memorable event, offering the perfect mix of modern conveniences and rustic charm. Visit theBarnonthePemi.com to view event and wedding planners, or call (603) 536-3515 to speak to our experienced event managers.

**CABIN IN THE WOODS** Located just steps away from the Farmhouse, our cozy cabin features a full kitchen, two full baths, living room with gas fireplace, dining room and a second floor with a queen bedroom and second bedroom featuring a day bed and trundle. Our Cabin is reserved through the Common Man Inn & Spa in Plymouth. Guests enjoy all Inn and Spa amenities and room service is available from the Farmhouse! Call (603) 536-2200 for reservations.

**WE TAKE YOUR SAFETY SERIOUSLY!** All of our Chefs and Management are “Serve Safe” certified by the National Restaurant Association. We use latex-free gloves in food preparation.

**OUR COMMON MAN JOE** is fair trade coffee. The 100% Arabica beans are shade-grown, picked by hand, rested in pergamino to dry gradually over time, husked just prior to shipment, and roasted for us in Plymouth, NH by Café Monte Alto. montealto.com.

**DINNER AND A SHOW!** Check out The Flying Monkey right here in Plymouth for an exciting lineup of world-class entertainment! Schedule and tickets at flyingmonkeynh.com

**STOP IN!** Common Man Roadside at The Hooksett Welcome Centers! Find out more at theCmanRoadside.com

This menu is printed right here in New Hampshire.

When available, we select our fresh vegetables from Owens’ Truck Farm in Ashland, NH.

NH’s Common Man Family, since 1971 proudly serving Coca-Cola, Diet Coke, Cherry Coke, Sprite, Seagram’s Ginger Ale, Gold Peak Tea, Minute Maid, Minute Maid Orchard’s Best, VitaminWater and Smartwater.

Assorted flavors of Common Man private label sodas are available in glass bottles.