

DINNER



Starters

ARANCINI Crispy and creamy roasted tomato, basil and cheese risotto balls served with red pepper cream, basil pesto, and shaved Parmesan. 8.99

MUSSELS Steamed with basil, white wine and cream. 10.99

ROCK CRAB CAKE Pan-fried and finished with roasted pepper-onion salad and lemon basil aioli. 9.99

BLACKENED CHICKEN TACOS Slow-braised chicken served in warm flour tortillas with chipotle ranch broccoli slaw. Drizzled with sour cream. 9.49

BLT FLATBREAD Garlic-rubbed crust topped with peppered bacon, baby spinach, roasted tomatoes, pesto aioli, mozzarella and Cheddar. 9.99

BACON CARAMELIZED ONION DIP Sweet onions, smoky bacon, and a blend of cheeses. Baked and served with house-made garlic rosemary chips. 7.99

ESCARGOT A classic with our uncommon touch. 8.99

ALMOST ESCARGOT Mushroom caps baked in garlic herb butter, browned with Cheddar and garnished with puff pastry. 7.99

BACON-WRAPPED SHRIMP Skewered, bacon-wrapped jumbo shrimp served over grilled house-made cornbread and drizzled with smoky aioli. 10.99

TUNA POKE LETTUCE WRAPS* Sweet soy and Sriracha®-dressed ahi tuna served in Bibb lettuce cups with avocado cucumber salad, toasted sesame seeds and crispy wontons. 11.99

Soups & Salads

LOBSTER CORN CHOWDER Served with warm cornbread. 8.99

BAKED ONION SOUP Browned with Swiss. 6.99

SOUP OF THE DAY House-made and delicious. Bowl 4.49 Cup 3.49

UNCOMMON WEDGE Half a Romaine heart, peppered bacon, red onion, heirloom cherry tomatoes, crumbled bleu cheese and bleu cheese dressing. 8.49

UNCOMMON SALAD Seasonal greens, house vinaigrette, Gorgonzola and candied pecans. 7.49

CAESAR SALAD Romaine, garlic croutons, Parmesan and house-made dressing. 7.49

COBB SALAD Mixed greens, bleu cheese dressing, peppered bacon, heirloom tomatoes, Gorgonzola, hard-boiled egg and avocado. 10.49

STEAK TIP SALAD* Marinated and grilled steak tips served over mixed greens tossed with bleu cheese dressing. Topped with heirloom tomatoes, Gorgonzola, roasted portabello mushroom and crispy onions. 18.49

SESAME TUNA SALAD* Sesame-seared rare ahi tuna served with a salad of mixed greens, kohlrabi, Brussels sprouts, broccoli, kale, carrots, scallions, cucumbers, red peppers and crispy wontons. Dressed with a Sriracha® soy dressing and finished with sweet Thai chili sauce and toasted sesame seeds. 18.99

Add to any salad... Chicken 5. ■ Steak Tips* 10. ■ Bacon-Wrapped Shrimp 9.
Salmon* 8. ■ Crab Cake 8. ■ Ahi Tuna* 10. ■ Veggie Burger 4. ■ Burger Patty* 6.

Burgers & More

Served on a toasted bun with lettuce, tomato, pickle and French fries.

SMOKEHOUSE BURGER* Seasoned, char-grilled and topped with Cheddar, red onion jam, peppered bacon and a smoky aioli. 14.99

COMMON MAN BEST BURGER* Seasoned, char-grilled to perfection. 11.99
Add cheese. 1. ■ Add bacon. 1.50

DIP BURGER* Seasoned, char-grilled and topped with our creamy bacon-caramelized onion dip, cheddar cheese, and YES more bacon! 14.99

GRILLED CHICKEN SANDWICH Grilled chicken breast topped with your choice of maple mustard glaze, hickory BBQ, or ranch dressing. Finished with Cheddar, bacon, lettuce, tomato and red onion. 12.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Dinners include fresh baked bread, whipped butter, fresh vegetable, potato or rice, dips, crackers, white chocolate and lots of pride.

Yankee Favorites

PULLED PORK MAC Our classic mac 'n cheese with pulled pork and caramelized onions. 16.49
Hold the pulled pork and caramelized onions. 14.49

NEW ENGLAND POT ROAST Slow-braised pot roast with mashed potatoes, braised vegetables and natural jus pan sauce. 19.49

FIELD-GROWN BOLOGNESE Slow-simmered and flavorful field-grown Bolognese sauce tossed with fettuccine pasta and finished with shaved Parmesan and fresh basil. 16.49

APPLE WALNUT CHICKEN A Common Man favorite! Savory apple stuffing, walnut panko crust and maple cream. 18.99

MEATLOAF Mom would be proud! Our classic meatloaf with roasted tomato-mushroom gravy and crispy fried onions. 18.49

CHICKEN POT PIE Loaded with slow-roasted chicken, peas, carrots, celery and onions. Skillet-baked in a savory chicken gravy. 17.49

Common Man Specialties

BACON ONION CHICKEN Marinated and grilled chicken breast topped with our amazing creamy bacon and caramelized onion dip. Served over garlic ciabatta toast and topped with crispy onions. 17.99

FILET MIGNON* Seasoned, char-grilled and served with roasted asparagus. 29.99 Served as you like it...

- ♦ On Boursin ciabatta toast, topped with caramelized onions.
 - ♦ On garlic ciabatta toast, finished with a red wine portobello demi-glace.
 - ♦ On garlic ciabatta toast with whole-grain mustard horseradish cream and crispy onions.
- Add a bacon-wrapped shrimp skewer. 9.

NEW YORK SIRLOIN* Choice cut aged to perfection, seasoned, char-grilled and topped with fire-roasted tomato butter and crispy onions. 27.99 | Add a bacon-wrapped shrimp skewer. 9.

GRILLED STEAK TIPS* Marinated steak tips grilled to perfection and topped with peppers and onions. 21.99 | Add a bacon-wrapped shrimp skewer. 9.

GRILL ROOM STEAK* Tender, choice cut, seasoned and grilled to perfection. Simply brushed with garlic butter. 19.49 | Add a bacon-wrapped shrimp skewer. 9.

MIGHTY MAC BURGER* This one's made for a fork and a knife, but you decide! Seasoned 12 oz. burger, char-grilled and topped with our creamy mac 'n cheese, Cheddar, peppered bacon and crispy onions. Served on a toasted bun with French fries. 18.49

SWEET CORN BACON RAVIOLI Red peppers, onions and roasted corn tossed with roasted red pepper cream and sweet corn bacon ravioli. Topped with grilled blackened chicken, crispy bacon and scallions. 18.99

QUINOA-STUFFED PEPPERS Quinoa, fire-roasted tomatoes, corn, black beans and cilantro filling baked in two red peppers. Served with a verde tomatillo sauce, grilled lime and crispy seasoned tortilla strips. 16.99
Add... Chicken 5. | Steak Tips* 10. | Bacon-Wrapped Shrimp 9. | Salmon* 8. | Crab Cake 8.

From the Coast

BAKED SCALLOPS Fresh North Atlantic sea scallops baked in a lemon butter sauce and topped with our seasoned Ritz crumbs. 27.99

PESTO HADDOCK Haddock topped with herb-marinated tomatoes, baby spinach and pesto panko bread crumbs. 18.99 | Or baked with lemon butter sauce and Ritz crumbs. 17.99

NANTUCKET PIE Shrimp, scallops, haddock and Maine lobster meat baked with lobster cream sauce and our seasoned Ritz crumbs. 25.99


ROCK CRAB CAKES Pan-fried and finished with roasted pepper-onion salad and lemon basil aioli. 22.99

PAN-SEARED SALMON* Pastrami-spiced, pan-seared and finished with a whole grain mustard aioli. 21.99

BLACKENED TUNA* Pan-seared blackened rare tuna served over a roasted corn-poblano pepper salad. Finished with chipotle aioli and grilled lime. 22.49

Meat: Rare – red/cold | Medium Rare – red/warm | Medium – pink/warm, pink to edges | Medium Well – pink, grey to edges | Well – grey

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 Made with Awesome Grounds plant protein meat alternative.