



# THE COMMON

WHERE GREAT MINDS GATHER

## SNACKS

Marinated Olives, Firefly Farms Manchego Cheese 9

Hummus, Pita Bread, celery 8

House Made Sweet Potato Chips, chipotle dip 6

Hot Soup, ask your server for today's selection 6

Crab Soup, crusty baguette 8

## APPETIZERS & PUB SHARES

Sea Salt Fries, lemon pepper mayo 4

Fish & Chips, tartar sauce, malt vinegar 10

Wings, Your Choice

Buffalo, Blue Cheese Sauce 12

BBQ, Ranch Dressing 12

Sliders, Your Choice

Maryland Crab Cake, tartar sauce 16

Cheeseburger, Bacon 11

Sausage Flatbread, roasted garlic, fontina cheese 12

Roasted Mushroom Flatbread, arugula, goat cheese 11

Crab Meat Flatbread, bacon, garlic cream, spinach 15

Tomato & Artichoke Flatbread, fontina cheese 12

## SALADS

Greek Salad, greens, tomatoes, feta cheese, cucumbers, olives, lemon vinaigrette 12

Waldorf Chopped Salad, romaine, apples, pecans, white cheddar, celery dressing 12

Caesar, Caesar dressing, parmesan, croutons 9

Add Chicken 4 Shrimp 8 Salmon 8 Crab cake 12

Loaded Steak Salad, iceberg lettuce tomato, cheddar, bacon, onions, bleu cheese dressing, bread shards, NY Strip 16

Crab Wedge Salad, Louie dressing 10

Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

## SANDWICHES & BURGERS

Classic Club, house roasted turkey, bacon, tomato, lettuce 12

Texas Toast Grilled Cheese, swiss, provolone, smoked mozzarella & cheddar 10

Add Tomato 1 Bacon 2 Ham 2 Crabmeat 6

Crab Cake Sandwich, tartar sauce, brioche bun 16

Grilled Chicken Sandwich, tomato, provolone, sliced avocado wheat bun 11

Portabella Mushroom Sandwich, avocado, provolone 11

Bacon Cheddar Burger, lettuce, tomato, sesame bun 11

California Turkey Burger, pepper jack, tomato, guacamole, wheat bun 12

## MAINS

Rigatoni, roasted tomato, pine nuts, goat cheese 14

Mushroom Ravioli, cream sauce, sugar peas, asparagus 15

Maryland Jumbo Lump Crab Cake, mustard caper sauce 26

Seared Loch Duart Salmon

braised greens, lemon, dill raita 22

Catch of the Day, ask server for details Market

Grilled Chicken Paillard

cucumber, tomato, white beans, arugula 16

Steak & Fries, Vintage Natural Beef New York Strip, steak butter

6oz. cut 18 12oz. cut 26

A La Carte

Side House Salad or Caesar 5

Sautéed Spinach 5

Grilled Asparagus 5

Mashed Potatoes 5

## DESSERTS

Brownie Sundae, Vanilla Ice Cream, Fudge Topping 8

Warm Apple & Walnut Cobbler, Vanilla Ice Cream 8

Strawberry Shortcake 8

A la Mode 3

Executive Chef: Diego Fernandez

Executive Sous Chef: Dupree Braswell

Restaurant Manager: Dena Rooney

TheCommonCollegePark.com



@TheCommonCP

