

SOUPS & GREENS

Maryland Crab Soup ^S spicy tomato seafood broth
crabmeat | vegetables | potatoes 15

Soup Of The Day 7

College Park Salad

romaine lettuce | cucumbers | heirloom tomatoes
red onion | cheddar cheese | hard-boiled eggs
croutons 13

Caesar Salad parmesan cheese | croutons
ceasar dressing 11

Baby Kale & Apple Salad heirloom tomatoes
baby kale | cucumber | pickled red onion
candied pecans | feta cheese
balsamic vinaigrette 14

add to any salad chicken 5 | salmon 14
shrimp 13 | vegan protein 9

FLATBREADS & SHAREABLES

gluten-sensitive crust available upon request

Chesapeake Flatbread creamy lump crabmeat | blend of local cheeses 19

Crab Dip chesapeake bay crab | old bay pita bread 21

Chicken Quesadilla cheddar | pepper jack | scallions | peppers | salsa | sour cream 14

Margherita Flatbread fresh basil | shredded mozzarella | olive oil 14

Fried Brussels Sprouts ^V spicy sweet chili glaze 12

Hummus ^V roasted garlic | celery | carrots | parmesan pita 11

Wings choice of: buffalo, honey old bay or mumbo 10 wings 19 20 wings 28

ON BREAD

Carolina Pulled Pork Sandwich slow-roasted pork | slaw | vinegar-based bbq | brioche bun 15

Crab Cake Sandwich ^S old bay seasoning | remoulade | brioche bun 25

Marriott Burger* grass-fed beef | applewood smoked bacon | cheddar cheese | lettuce | tomato
sesame seed bun 16

California Turkey BLT Sandwich roasted turkey | applewood smoked bacon | avocado | lettuce | tomato
lemon-black pepper aiolo | toasted sourdough 14

Beyond Meat Burger ^V beyond meat® burger patty | lettuce | tomato | sesame seed bun 15

KNIFE & FORK

include vegetable of the day

Wild Mushroom Ravioli roasted vegetables | san marzano tomato sauce | parmesan cheese 18

Fire-Grilled Rockfish quinoa | lemon herb sauce 28

Salmon garlic fingerling potatoes | lemon caper sauce 26

Jumbo Lump Crab ^S old bay fingerling potatoes | mustard-caper butter sauce 36

Pan-Seared Lemon Chicken semi bone-in breast | fresh herbs & rosemary oil marinade | quinoa
lemon herb sauce 19

Cowboy Ribeye Steak* bone-in ribeye | mushrooms | caramelized onions | garlic fingerling potatoes
worcestershire butter 38

SIDES ^V 5

Quinoa

Garlic Fingerling Potatoes

Fries

Vegetable of the Day

DESSERTS

Bassetts Ice Cream & Sorbet ask your server for today's selection 6

Tall Devil Cake raspberry coulis 9

Toffee Bourbon Cake vanilla ice cream 8

Smith Island Cake 8

Apple Pie 8

CHEF FREEMAN TAYLOR All-Day Menu Call: (301) 985-7324

^V Vegetarian ^S Indicates House Specialty Items with Locally Sourced Ingredients

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

At The Common, we share a deep appreciation of our role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, local farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between our chefs and trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.
20% gratuity will be added for parties of 6 or more.

THE COMMON

WHERE GREAT MINDS GATHER • OPEN 'TIL 12AM ALL WEEK LONG

WINE LIST

SPARKLING/CHAMPAGNE

	9 oz.	bottle
Chandon Brut California		72
Veuve Clicquot Brut Yellow Label Reims, France		145
Mionetto Prosecco DOC Brut Veneto, Italy	15	56

WHITE

SWEET/ BLUSH

Chateau Ste. Michelle Riesling Columbia Valley, California	10	40
The Palm Rosé Vin de Provence France	11	45
Fleurs de Prairie Rosé Cotes de Provence, France	12	48

LIGHT TO MEDIUM INTENSITY

Pighin Pinot Grigio Friuli-Venezia Giulia, Italy	11	45
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12	48
Brancott Estate Sauvignon Blanc Marlborough, New Zealand	11	45

MEDIUM TO FULL INTENSITY

Sonoma-Cutrer Russian River Ranches Chardonnay Sonoma Coast, California	15	60
Meiomi Chardonnay Monterey, Sonoma, Santa Barbara, California	14	56

REDS

LIGHT TO MEDIUM INTENSITY

Erath Pinot Noir Dundee Hills, Oregon	14	56
Meiomi Pinot Noir Monterey, Santa Barbara, Sonoma California	14	56

MEDIUM TO FULL INTENSITY

Alamos Malbec Mendoza, Argentina	9	36
Columbia Crest H3 Cabernet Sauvignon Columbia Valley, Washington	10	40
Joel Gott Red Blend Columbia Valley, Washington	10	40
Troublemaker Red Blend Central Coast, California	12	48
J. Lohr Los Osos Merlot Paso Robles, California	13	52
St. Francis Merlot Sonoma, California	14	56
The Hess Collection Allomi Vineyards Cabernet Sauvignon Napa Valley, California	22	88

BEER

DOMESTIC BOTTLE

Budweiser	6
Flying Dog	7
Michelob Ultra	6

IMPORT BOTTLE

Heineken 0.0	7
Heineken	7
Stella Artois	7
Corona Extra	7
Guinness Draught	7
Modelo Especial	7
Truly Hard Seltzer	7

DRAFT BEERS

16oz

Coors Light	8
Bud Light	8
Miller Lite	8
Blue Moon	8
Samuel Adams	8
Loose Cannon	8
Yuengling	8
Rotating Tap	8

MOCKTAILS

LYRE'S DRY LONDON GIN neat, on ice or with tonic	9
BERRY LIME TONIC muddled seasonal berries lime seedlip grove 42 citrus fever-tree tonic	7

COCKTAILS

THE RISK-TAKER sagamore rye cointreau citrus twist muddled sugar orange bitters	15
CAPE COD MARTINI grey goose cranberry lime	15
MOSCOW MULE ketel one lime ginger beer	14
THE PERFECT MANHATTAN knob creek sweet & dry vermouths bitters cherry	15
CITRUS BLOSSOM aviation gin lime pink grapefruit salt rim	16
BERRY LEMONY absolut strawberry purée lemonade	14
CARIBBEAN SUNSET cruzan cointreau lime simple syrup orange captain morgan float	14
KETEL ONE BOTANICAL VODKA SPRITZ	9

ALL OUR COCKTAILS ARE PREPARED WITH FRESH JUICE