



FOOD
FOR THE
COMMON
GOOD

DINNER

FOR THE TABLE

CHEESE PLATE	21
chef's selection of imported & domestic cheeses blessed bee honey berries apricot figs	
CURRIED MUSSELS	19
coconut broth lemongrass tomato	
HEIRLOOM TOMATO CONFIT	17
braised shallot black garlic fleur de sel crostini	
CAMEMBERT EN CROUTE v g	15
puff pastry apricot jam crostini marcona almond blessed bee lavender honey	
OYSTERS g f	MP
cocktail sauce mignonette jalapeno-bacon toasted black lime	

BEGINNINGS

COMMONWEALTH SALAD v g g f	H-7 F-13
ADD GRILLED CHICKEN BREAST +8 OR DUCK BREAST +10	
euro blended greens english cucumber apple roquefort bleu marcona almond commonwealth house dressing	
FRISÉE & ARUGULA SALAD g f	H-7 F-13
onion confit balsamic strawberry almond rhubarb vanilla vinaigrette	
HONEY JALAPENO BISQUE v g g f	10
creme chantilly	
TRUFFLED PEA SOUP v g g f	10
parmesan tuille	

MAIN COURSE

VADOUVAN CHICKEN CURRY g f	27
chicken breast bamboo rice charred carrot	
PHEASANT BREAST g f	29
beet essence asparagus onion apple bacon sauce	
RED CARDAMOM DUCK BREAST	35
parsnip foam honey crumb cocoa nib praline beet brussels confit	
ELK TENDERLOIN g f	45
smoked carrot celeriac roast broccolini sauce marrow	
CHEF'S FRESH CATCH	MP
See server for today's selection	
CAST IRON SCALLOPS g f	MP
asparagus puree radish roast corn sumac beurre blanc	
MUSHROOMS NATURALLY v g g f	27
sauteed fresh mushrooms quinoa chard carrot	
FILET MIGNON g f	42
butternut puree chard mushroom foie blackberry butter	





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MODERN
EUROPEAN
FARE
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COCKTAILS

ECSTASY	14
strawberry hibiscus infused hendricks, lime, cream, orgeat, hibiscus syrup, egg white, social strawberry sake	
DOPAMINE	16
casamigos mezcal, casamigos reposado, lustau sherry, marzipan praline, cherry bitters	
BEAUTIFUL LIFE	14
maui blanc pineapple wine, 1220 encrypted vodka, lemon, orgeat, dolin genepy, bigallet thyme	
BUGGIN'	14
codigo artisanal mezcal, lime, house made spiced pear liqueur, demerara, hellfire bitters	
SPOOKY	14
yuzu liqueur, chateau aloe liquor, salers aperitif, snap pea/mint syrup, lemon, cucumber	
CREAM	14
pineau des chartentes, passion fruit, orange lemon, arrack, lychee vanilla syrup, aromatic bitters	
ALL I NEED	14
ahua balsamo cachaca, berry/herb shrub, lime, egg white, housemade jamaican bitters	
THIS GIRL	14
chopin vodka, dolin genepy, giffard pamplemousse, lemon, tiki bitters	
BOYZ TO THE YARD	15
vanilla vodka, amarula, cream liquor, berry syrup, white chocolate, cream	
NA - THE CARAVAN	13
abstinence cape fynbos, lime, kaffir lime syrup, yuzu bloom cbd seltzer	
NA - CROWD CONTROL	12
jalapeno watermelon syrup, grapefruit, lyres amalfi	

BEER

DRAUGHTS // IMPERIAL PINTS 9

OFallon Knotty Pretzel, UCBC, Fosters, Divided Sky IPA, Harp, Chimay Grande Reserve /11

DOMESTIC 6 // IMPORTS 9

Budweiser, Bud Light, Ultra, Red Stripe, Smithwicks Red, Fullers London Porter, Fullers London, Pride, Molson Canadian, Grolsch, New Castle Brown Ale, Heineken 0.0 4Hands Sparkler Seltzer, Wellbeing Hellraiser NA

HOUSE WINES

G / B

WHITE	PAUL DOLAN	\$11 / \$41
	SAUVIGNON BLANC - MENDOCINO 2021	
	MAISON NO.9	\$12 / \$42
	ROSE - FRANCE 2020	
	CLOS DU BOIS	\$11 / \$41
	CHARDONNAY - SONOMA 2019	
	BRANGER MUCADET LE FILS DE GRAS MOUTONS.	\$12 / \$42
	LOIRE, FRANCE	
	MASO CANALI	\$12 / \$42
	PINOT GRIS - ITALY 2020	
	CHATEAU LAMOTHE BORDEAUX BLANC	\$12 / \$42
	- 2020	
	MAUI BLANC PINEAPPLE	\$11 / \$41
	MAUI, HI	
	LEAPING HORSE CHARDONNAY	\$11 / \$41
	CALIFORNIA	
RED	E LOUAN	\$13 / \$55
	PINOT NOIR - OREGON 2017	
	LOCATION I	\$13 / \$55
	ITALY	
	LOCATION E	\$15 / \$60
	SPAIN	
	LOCATION F	\$13 / \$55
	FRANCE	
	BARCO DE PIEDRA RIBERA DEL DUERO	\$12 / \$43
	TEMPERNILLO - SPAIN 2019	
	BOISLAUZON COTES-DU-RHONE VILL	\$13 / \$52
	AGES ROUGE 2019	
	CAMPEZZANA BARCO REALE DI	\$12 / \$45
	CARMIGNANO SANGIOVESE - ITALY 2019	
SPARKLING	CHIARLI "VECCHIA MODENA"	\$22
	375ML LAMBRUSCO - ITALY 2020	
	BISOL 'JEIO' PROSECCO	\$11 / \$42



DESSERT

CHEFS' SELECTION OF IMPORTED & DOMESTIC DESSERT CHEESE 17

macerated berries | chutney | korintji
cinnamon points | crème chantilly

STARRY NIGHT 17

chocolate torte | chocolate crème
patisserie | blueberry compote

PAVLOVA & WINE GUM 15

pavlova florets | negroni | verre de miel
| crème anglaise | macerated berries

WHITE TRUFFLE CAKE 13

cocoa butter torte | white truffle |
creme anglaise | cocoa nib crumble
| strawberry gelee

PUSSER'S RHUM RAISIN ICE CREAM 11

Hand Crafted & Made Specifically for
commonwealth from Serendipity Ice
Creamery in Webster Groves, MO.

*COMMONWEALTH SIGNATURE DESSERT "STARRY NIGHT ON THE FARM" 27

Starry Night & Five Farms Irish Cream





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BREAKFAST

ENGLISH "FRY UP" 13
2 fried eggs | sausage links | honey
cured bacon | tomato | mushrooms

BUTTERMILK TRIPLE STACK 3 15
buttermilk pancakes | blueberry
coulis | lemon glaze

COMMONWEALTH 13
2 poached eggs | bacon | sausage
links | sweet potato hash | toast

COMMONWEALTH SANDWICH 13
ham | bacon | folded egg | cheddar |
sourdough

BISCUITS & GRAVY 13
jalapeño biscuit | sausage gravy |
poached egg | scallion

CROQUE MADAME 15
ham | smoked gouda | fried egg |
bechamel sauce | sourdough

CW OMELET 15
3 fresh farm eggs | bacon | sweet
potato hash

AVOCADO TOAST 15
add smoked salmon for 6
avocado | tomato | arugula | creme
fraiche | poached egg | bloodorange
reduction

BENEDICTS 17
smoked salmon
bbq beef briscuit
classic canadian bacon

STRATA 13
vegetable: spinach | mushroom | red
onion | feta | eggs
bacon: bacon | red onion | sharp
cheddar | eggs

BREAKFAST BANANA SPLIT 13
banana | strawberry greek yogurt |
fresh assorted berries | house made
granola

SIDE ORDERS	BACON	5
	SAUSAGE LINKS	5
	MEATLESS SAUSAGE	5
	GRAVY	5
	TOAST	5
	FRESH FRUIT	5
	YOGURT	5
	2 EGGS YOUR WAY	5
	SWEET POTATO HASH	5

BEVERAGES	COCA-COLA PRODUCTS
	FRESH SQUEEZED ORANGE JUICE
	CRANBERRY JUICE
	APPLE JUICE
	BLOODY MARY
	MIMOSA
	COFFEE
	CAPPUCCINO
AMERICANO	
ESPRESSO	
HERBAL TEAS	

