Commons Menu

Vegan Crab Cake and Remoulade
Artichoke Heart, Garbanzo Bean, Red Bell Pepper, GF Panko Breadcrumb, Vegan Mayonnaise, Parsley, Celery, Scallion, Old Bay Seasoning, GF Flour, Lemon Juice, Tabasco Sauce, Nori Seaweed, Kosher Salt, Nutritional Yeast, Sunflower Seed, Garlic Powder, Dijon Mustard, Horseradish, Ketchup, Capers, White Vinegar, Garlic, Paprika, Cayenne Pepper
ALLERGENS: SOY, ALCOHOL, GLUTEN FRIENDLY, VEGAN

Summer Tomato and Corn Tart
Corn, Pilsa Classica, Spanish Onion, Red Onion, Grape Tomato, Canola Oil, Basil, Vegan Feta Cheese, Lemon Juice, Kosher Salt, Black Peppercorns, Tajin Spice, Garlic, EVOO, Chili Powder
ALLERGENS: SOY, COCONUT, GLUTEN, WHEAT, VEGAN

Summer Squash and Fennel Salad
Green Squash, Yellow Squash, Fennel, EVOO, Canola Oil, Parsley, Golden Raisin, Kosher Salt, Marcona Almond, Black Peppercorns, Mint, Lime Juice, Red Wine Vinegar, Caper, Grana Padano, Garlic
ALLERGENS: TREE NUT, EGG, DAIRY, ALCOHOL, GLUTEN FRIENDLY

Chickpea Green Chopped Salad
Garbanzo Bean, Tomato, Canola Oil, Olive Medley, Red Bell Pepper, Feta Cheese Greek, Cucumber, Italian Parsley, Garlic, Pepperoncinini, Lemon Juice, Oregano, EVOO, Basil, Lemon, Kosher Salt, Black Peppercorns
ALLERGENS: DAIRY, GLUTEN FRIENDLY

Chilled Melon and Cucumber Salad
Cantaloupe, Persian Cucumber, Red Onion, Lime Juice, Canola Oil, Garlic, Kosher Salt, Coriander, Ginger, Cumin, Thai Red Chili, Crushed Red Pepper, Cardamom, Cinnamon, Anise, Szechuan Peppercorns, Black Peppercorns
ALLERGENS: NO MAJOR ALLERGENS, VEGAN, GLUTEN FRIENDLY

Pasta al Forno
Cremini Mushrooms, Shiitake Mushrooms, GF Pasta, Heavy Cream, Fontina Cheese, Tomatoes, Gorgonzola Cheese, Grana Padano Cheese, Basil, Spanish Onion, Extra Virgin Olive Oil, Parsley, Rosemary, GF Flour, Butter, Garlic, Oregano, Crushed Red Pepper, Kosher Salt, Black Peppercorns
ALLERGENS: DAIRY, EGG, GLUTEN FRIENDLY

Sweet Treat
Tahini Chocolate Chunk Cookie
Butter, Tahini Paste, Sugar, Brown Sugar, Pure Vanilla Extract, Eggs, All Purpose Flour, Baking Soda, Cinnamon, Kosher Salt, Semi-Sweet Chocolate
ALLERGENS: WHEAT, GLUTEN, EGG, DAIRY, ALCOHOL, SOY, SESAME

MENU OFFERINGS ARE SUBJECT TO CHANGE. MEALS ARE PREPARED IN A CULINARY ENVIRONMENT WHICH USES NUTS.