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, Kosher Salt, Cayenne Pepper
ALLERGENS: SOY, GLUTEN FRIENDLY, VEGAN

Passalidae Tart
Spanish Onion, Pizza Dough, Olive Medley, Capers, Olive Oil, Canola Oil, Thyme, Nori Seaweed, Kosher Salt, Black Peppercorns
ALLERGENS: GLUTEN, WHEAT, VEGAN

Radish, Fava, and Quinoa Salad
Fava Bean, Red Radish, Olive Oil, Canola Oil, Spanish Onion, Celery, Quinoa, Pistachio, Lemon Juice, Aleppo Pepper, Scallion, Carrot, Kosher Salt, Garlic, Thyme
ALLERGENS: TREE NUT, VEGAN, GLUTEN FRIENDLY

Kale Salad with Lemon and Pumpkin Seeds
ALLERGENS: ALCOHOL, VEGAN, GLUTEN FRIENDLY

Green Bean Salad with Tarragon Vinaigrette
ALLERGENS: ALCOHOL, VEGAN, GLUTEN FRIENDLY

Pasta al Forno
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