Commons Menu

Basque Rotisserie Chicken
Chicken, Lemon, Kosher Salt, Thyme, Black Peppercorns, Garlic Powder, Onion Powder, Olive Oil, Canola Oil, Curry, Red Onion, Red Bell Pepper, Garlic, White Wine, Coriander, Cumin, Paprika, Oregano, Cinnamon, Bay Leaf
ALLERGENS: ALCOHOL, GLUTEN FRIENDLY

Spanish Tortilla
Pasture Raised Eggs, Yukon Gold Potato, Spanish Onion, Extra Virgin Olive Oil, Canola Oil, Kosher Salt, Black Peppercorns, Lemon Juice, Local Honey, Hot Pepper Sauce, Spanish Paprika
ALLERGENS: EGGS, GLUTEN FRIENDLY

Rostir Sides

Provencal Vegetables
Carrot, Fennel, Red Onion, Olive Oil, Canola Oil, Oregano, Parsley, Rosemary, Thyme, Kosher Salt, Black Peppercorns
ALLERGENS: NO MAJOR ALLERGENS, VEGAN, GLUTEN FRIENDLY

Niçoise Haricot Vert
Haricot Verts, Olive Medley, Olive Oil, Canola Oil, Red Wine Vinegar, Black Peppercorns, Kosher Salt, Dijon Mustard
ALLERGENS: ALCOHOL, VEGAN, GLUTEN FRIENDLY

Roasted Potatoes
Fingerling Potatoes, Red Radishes, Olive Oil, Canola Oil, Kosher Salt, Thyme, Parsley, Black Peppercorns
ALLERGENS: NO MAJOR ALLERGENS, VEGAN, GLUTEN FRIENDLY

Rostir Sauces

Toum Sauce
Canola Oil, Garlic, Lemon Juice, Kosher Salt
ALLERGENS: NO MAJOR ALLERGENS, GLUTEN FRIENDLY, VEGAN

Sweet Treat

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