

DINNER MENU

SMALL BITES & SHARABLES

Smoked Chicken Wings — \$17

lb. of smoked boneless chicken wings. Plain, buffalo, or whiskey BBQ sauce. Served with crudité and ranch

Smoked Brisket Slider - \$15

Three sliders, BBQ sauce, and grilled onions

Ahi Poke Bowl — \$18

Sushi rice, cucumber, avocado, and furikake

Fish & Chips - \$23

Crispy beer battered whole haddock fillet, fries, coleslaw, tarter sauce, and lemon

Spinach Artichoke Dip — \$14

Tricolor chips

Garlic Flatbread — \$12

Olive oil, herbs, garlic, mozzarella cheese, and arugula

Pepperoni Flatbread — \$14

Marinara, pepperoni, mozzarella cheese, and parmesan cheese

SOUPS & SALADS

Chef's Special Soup — \$10

TERI Farms Microgreen — \$18

Salad served with grilled salmon, avocado, roasted peppers, heirloom cherry tomatoes, grilled red onions, and a lemon garlic vinaigrette

Classic Caesar — \$12

Add: Chicken \$16 Add: Smoked Brisket \$18 Add: Grilled Salmon \$18

SANDWICHES

Common Grounds Burger — \$18

8oz. Wagyu beef patty, grilled red onions, bacon marmalade, mayonnaise, lettuce, American cheese. Served on a brioche bun with house chips or potato salad

BLTA - \$14

Bacon, lettuce, tomato, sliced avocado, mayonnaise. Served on toasted wholegrain bread

25% OFF ALL FOOD & BEVERAGE 4PM - 5PM