

# Commons Club

## STARTERS

### BAYOU CORA CORNBREAD <sup>V | GF</sup>

Spiced apple preserves, whipped butter

### CAST IRON ROASTED CARROTS <sup>VG | GF</sup>

Smoked carrot romesco, hibiscus, pecans

### KALE & PEAR SALAD <sup>GF</sup>

Benton's Ham, mustard greens, spiced hazelnuts  
parmesan

### STEAMED CLAMS & CHORIZO

Leeks, orange broth, fennel pistou, grilled bread

### CRISPY BRUSSELS SPROUTS <sup>GF</sup>

Bagna cauda, almonds, pickled raisins

### SMOKED POTATO CROQUETTES

Trout roe, fennel pollen, crème fraîche, chives

### HEIRLOOM RED CORN GRITS <sup>V</sup>

Roasted local mushrooms, smoked onion jam, sweet potato  
pecorino, cured egg yolk



**GF** | Gluten Free **V** | Vegetarian **VG** | Vegan

## MAINS

### 12 RABBIT LEG FRANCESE

Summer squash, fermented greens spaetzle  
sun-dried tomato, lima beans

14

### PAN-ROASTED SCALLOPS

Smoked grapes, celery root puree, caramelized carrot vinegar  
root vegetables, farro verde

15

### GRILLED BERKSHIRE PORK CHOP <sup>GF</sup>

Fingerling potatoes, collard greens, bourbon molasses mustard

21

### SLOW-COOKED BEEF SHORT RIB <sup>GF</sup>

Field peas, charred onions, grilled radicchio, tomato chutney

14

### LOCAL GULF FISH <sup>GF</sup>

Hoppin' John, fried green tomato, chow chow, pot likker

16

### ROASTED ACORN SQUASH <sup>VG | GF</sup>

Local tofu, quinoa, dates, arugula pesto

18

### BUCKWHEAT SPAGHETTI

Winter squash marinara, Venison sausage, mustard greens  
roasted Hakuri turnips

36

### SPICED ORANGE MULE

Jameson Orange & HuHu ginger soda offer a delicious  
twist on the copper-mug classic.

14

### A WEEKEND UPSTATE

An Americano-style cocktail with a pear & juniper  
syrup, white cranberry juice, and bubbles on top;  
it's sure to tickle your nose with flavors of Cheer.

14

38

### HEADING SOUTH

Head down South with this Tiki cocktail:  
Don Q Gold, Plantation pineapple, Allspice Dram,  
Angostura bitters, pear liqueur, grapefruit and lemon.

16

34

40

### THE FORBIDDEN COLLINS

Fall into rich seasonal flavors, with Botanist Gin,  
Creme de Cassis, pomegranate and lime.

14

35

### SPANISH LULLABY

This version of an Oaxacan Old Fashioned includes  
Espolon Reposado Tequila and Nixta Licor de Elote  
and is sure to get you where you're going.

16

29

31

### NOLA-VARDIER

A classic sipper paying homage to New Orleans' icons  
made with Russell Reserve, Antica sweet vermouth,  
Cioco artichoke liqueur and Maraschino liqueur.

16

### WHITE BLOSSOM\*

A refreshing twist on a Cosmopolitan featuring Svedka  
Vodka, Cointreau, white cranberry and honey lavender  
syrup.

16

*\* For every White Blossom sold from October 15 - December 3, Cointreau will  
donate \$1 to Tales of the Cocktail Foundation to support restaurants, bars and  
bartenders through various programs.*

## FEATURED COCKTAIL

### THE RÉMY SIDECAR

Complex and extremely well balanced:  
Rémy Martin 1738 Accord Royal, Cointreau, lemon.

20

## WINTER 2022 | EXECUTIVE CHEF ALEX HARRELL SOUS CHEF BRYAN BUCKLER

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk for foodborne illness.



@COMMONSCLUBNOLA  
COMMONSCLUB.COM/NEWORLEANS

# Commons Club

## SPARKLING *by the glass | bottle*

Cavicholi Prosecco, NV	11   55
NV, Bertolani Rosso All'Antica, Italy, Lambrusco	12   60
NV, Bulli 'Julius,' Italy, Orange Frizzante	15   75
2017, Gramona 'La Cuvee,' Spain, Corpinnat	16   80
Veuve Clicquot, Champagne, NV	150
Ruinart, Champagne Brut Rose, NV	185

## WHITE *by the glass | bottle*

2020, Guiliano Rosati, Pinot Grigio	12   60
2019, Louis Métaireau, 'Petit Mouton,' Muscadet	13   65
2020, Raeburn, Russian River Valley Chardonnay	13   65
2020, Fournier Pere & Fils, Sauvignon Blanc	13   65
2020, Au Bon Climat, Santa Barbara, Chardonnay	70

## RED *by the glass | bottle*

2018, Apaltagua, Chile, Pinot Noir	12   60
2019, C.V.N.E, 'Cune,' Rioja, Tempranillo Blend	13   65
2018, Coster dels Olivers, Spain, Priorat Blend	13   65
2018, Oracle, Mendocino, Cabernet Sauvignon	14   70
2019, Carrascal, Mendoza, Malbec	14   70
2017, Mount Rochelle, Syrah	15   75
2019, Belle Glos 'Las Alturas,' Santa Lucia, Pinot Noir	175
2019, Caymus, Napa Valley, Cabernet Sauvignon	200

20% gratuity will be automatically applied for parties of six or more. No split checks; we kindly accept up to four separate payments.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.

## ROSÉ *by the glass | bottle*

2022, 'Lazy Lucy,' South Africa, Grenache	12   60
2022, Sacha Lichine 'The Pale,' Provence Blend	13   65

## BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
Cajun Fire, Honey Ale	7
Zony Mash, Jungle Juice Fruit Punch Radler	8
Draught IPA, Lagunitas, Draft	7
Dos Equis, Draft	6
Abita Amber, Draft	6
Gnarly Barley Jucifer IPA, Draft	7
Abita Jockamo Juicy IPA, Draft	7
Great Raft Reasonably Corrupt Lager, Draft	7
Miller Lite, Draft	6
Zony Mash, Side Eye Sour, Draft	8



## NON ALCOHOLIC DRINKS

<b>Soda</b>	3
<i>Sprite, Coke, Diet Coke</i>	
<b>Juice</b>	5
<i>Orange, Grapefruit, Pineapple, Cranberry</i>	
<b>Iced Tea</b>	2.5
<b>Hot Tea</b>	2.5
<i>Green Tea, Early Grey, Black Tea, Chamomile Citrus, Golden Tumeric</i>	
<b>Drip Coffee</b>	3
<b>Latte</b>	5
<b>Cappuccino</b>	5
<b>Americano</b>	4
<b>Lemonade</b>	2.5
<b>Sparkling Water, 1L</b>	7
<b>Still Water, 1L</b>	7
<b>Red Bull / Sugar Free</b>	5

## DESSERTS

<b>CHOCOLATE MARSHMALLOW SEMI FREDDO <sup>GF</sup></b>	10
<i>Chocolate crumble, seasonal fruit gelee</i>	
<b>DAILY ICE CREAM OR SORBET <sup>GF</sup></b>	10
<i>Pecan shortbread cookie</i>	
<b>SEASONAL FRUIT COBBLER</b>	12
<i>Brown butter, oat, pecan &amp; seed crumble</i>	
<i>Add a scoop of buttermilk ice cream +4</i>	

# Commons Club

## BRUNCH

<b>'CHURRO' FRITTERS</b> <sup>GF   V</sup>	8
cinnamon sugar, dulce de leche	
<b>AVOCADO TOAST</b> <sup>V</sup>	11
romesco, sunflower seeds, herbs <i>add 2 fried or poached eggs +4</i>	
<b>KALE &amp; PEAR SALAD</b> <sup>GF   V</sup>	15
Benton's Ham, mustard greens, parmesan spiced hazelnuts	
<b>CROISSANT PLATE</b> <sup>V</sup>	10
Two croissants, butter, jam	
<b>VEGETABLE FRITTATA</b> <sup>V   GF</sup>	18
farmer's cheese, seasonal vegetables, herb salad tomato <i>add smoked salmon +8</i>	
<b>COMMONS CLUB BREAKFAST</b>	15
bacon, grits, toast, 2 eggs to order	
<b>BRIOCHE FRENCH TOAST</b>	19
apple pear compote, salted caramel candied pecan, whipped cream, bacon	

## SIDES

<b>BAYOU CORA GRITS</b>	4
<b>BENTON'S BACON</b>	6
<b>2 EGGS POACHED, FRIED, OR SCRAMBLED</b>	4
<b>TOAST</b>	3
<b>YOGURT PARFAIT</b>	8

<b>FRIED EGG SANDWICH</b>	18
Benton's bacon, fermented chili aioli, cheddar croissant, fries or grits	
<b>BRAISED SHORT RIB GRILLED CHEESE</b>	23
sourdough bread, pimento cheese spiced tomato chutney, caramelized onions fries or grits	
<b>GULF SHRIMP &amp; BAYOU CORA GRITS</b>	27
New Orleans-style BBQ gulf shrimp Bayou Cora heirloom grits, worcestershire sauce	
<b>PORK BELLY BREAKFAST BOWL</b> <sup>GF</sup>	26
Bayou Cora grits, braised greens, pepper jelly crispy pork belly, sunny-side up egg	
<b>WAGYU BURGER</b>	24
Double stacked, freezer pickles, smoked gouda bacon fat mustard aioli, potato bun, fries <i>add fried egg +2</i> <i>add Benton's bacon +4</i>	
<b>GULF FISH COURT BOUILLON</b> <sup>GF</sup>	30
Smoked tomato court bouillon, gulf fish of the day herbed rice pilaf	

## BOTTOMLESS BUBBLES

<b>MIMOSA</b>	30
<b>FANCY CHAMPAGNE</b>	70

## COCKTAILS

<b>APPLE OF MY CHAI</b>	14
A warm and cozy approach to sipping champs with apple cider, chai spice syrup, and sparkling wine.	
<b>12 HOURS AHEAD</b>	14
Espresso Martini meets Vietnamese Iced Coffee with our Secret New Orleans recipe featuring Svedka Vodka, La Colombe cold brew, and condensed milk.	
<b>SATURDAY MORNING CARTOONS</b>	14
Wake up with your favorite childhood cereal turned tipple featuring bourbon, cinnamon toast syrup, coco- nut liqueur, and meringue powder.	
<b>UPSTATE AMERICANO</b>	14
An Americano-style cocktail with a pear & juniper syrup, white cranberry juice, and bubbles on top; it's sure to tickle your nose with the flavors of fall.	
<b>GINGER PALOMA</b>	13
Your choice of tequila or mezcal all shook up with grapefruit, ginger and lime.	
<b>BRANSON'S BLOODY MARY</b>	12
Svedka Vodka and our Secret Recipe Bloody Mary Mix. <i>Spicy House-Infused Chili Vodka (\$1 Extra)</i>	
<b>SEASONAL 75</b>	14
A flavored version of a New Orleans favorite made with cognac	
<b>APEROL SPRITZ</b>	12
Aperol, sparkling wine, soda	

Friday Brunch 2022  
Chef Alex Harrell | Sous Chef Jason Rardin



**GF** | Gluten Free **V** | Vegetarian **VG** | Vegan

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## SPARKLING *by the glass | bottle*

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Ruinart, Champagne Brut Rose, NV	185

## WHITE *by the glass | bottle*

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2019, Louis Métaireau, 'Petit Mouton,' Muscadet	13   65
2021, Raeburn, Russian River Valley Chardonnay	13   65
2021, Fournier Pere & Fils, Sauvignon Blanc	13   65
2020, Au Bon Climat, Santa Barbara, Chardonnay	70

## RED *by the glass | bottle*

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2019, C.V.N.E, 'Cune,' Rioja, Tempranillo Blend	13   65
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## ROSÉ *by the glass | bottle*

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2021, Sacha Lichine 'The Pale,' Provence Blend	13   65

## BEER

Urban South, Paradise Park	6
NOLA Brewing Company, Blonde Ale	6
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Abita Amber, Draft	6
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## NON ALCOHOLIC DRINKS

<b>Soda</b>	3
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## DESSERTS

<b>DAILY ICE CREAM OR SORBET <sup>GF</sup></b>	10
<i>Pecan shortbread cookie</i>	
<b>SEASONAL FRUIT COBBLER</b>	12
<i>Brown butter, oat, seed crumble</i>	
<i>Add a scoop of buttermilk ice cream +4</i>	

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## BRUNCH

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<b>KALE &amp; PEAR SALAD</b> <sup>GF   V</sup> Benton's Ham, mustard greens, parmesan spiced hazelnuts	15
<b>CROISSANT PLATE</b> <sup>V</sup> Two croissants, butter, jam	10
<b>VEGETABLE FRITTATA</b> <sup>V   GF</sup> farmer's cheese, seasonal vegetables, herb salad tomato <i>add smoked salmon +8</i>	18
<b>COMMONS CLUB BREAKFAST</b> bacon, grits, toast, 2 eggs to order	15
<b>BRIOCHE FRENCH TOAST</b> apple pear compote, salted caramel candied pecan, whipped cream, bacon	19

## SIDES

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<b>GULF FISH COURT BOUILLON</b> <sup>GF</sup> Smoked tomato court bouillon, gulf fish of the day herbed rice pilaf	30

## FOR THE TABLE

<b>BUILD YOUR OWN MIMOSA</b>	65
Bottle of sparkling wine served with a variety of juices	

## COCKTAILS

<b>APPLE OF MY CHAI</b> A warm and cozy approach to sipping champs with apple cider, chai spice syrup, and sparkling wine.	14
<b>12 HOURS AHEAD</b> Espresso Martini meets Vietnamese Iced Coffee with our Secret New Orleans recipe featuring Svedka Vodka, La Colombe cold brew, and condensed milk.	14
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Weekend Brunch 2022  
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## RED *by the glass | bottle*

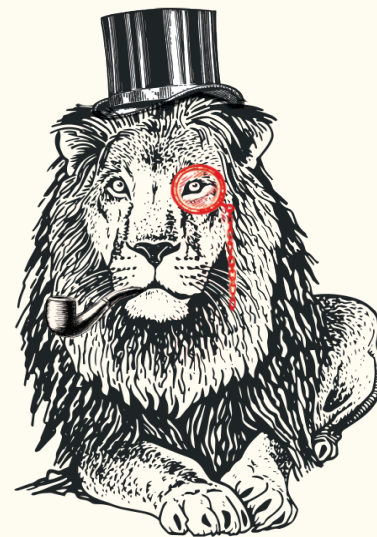
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<i>Brown butter, oat, seed crumble</i>	
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## SPARKLING & CHAMPAGNE

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Cavicchioli Prosecco, Italy, NV	55
NV, Bertolani Rosso All'Antica, Italy, Lambrusco	60
Fangareggi, 'Puro,' Lambrusco dell' Emilia	65
NV, Bulli 'Julius,' Italy, Orange Frizzante	75
Gramona 'La Cuvee,' Spain, Corpinnat	80
Vueve Clicquot, NV	150
Voirin-Jumel, Grand Cru, Blanc de Blancs, NV	150
Paul Launois, 'Monochrome #1,' Blanc de Blancs, NV	185
Ruinart, Brut Rose, NV	185
Saint-Chamant, 'Cuvee de Chardonnay'	200
Blanc de Blancs, Epernay, 2011	
Gonet-Medeville, 1er Cru, Blanc de Noir, NV	200
Eric Rodez, 'Cuvee de Crayers,' NV	215

## FRENCH - WHITE

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2019 Louis Métaireau, 'Petit Mouton,' Muscadet	65
2020 Fournier Pere & Fils, Sauvignon Blanc, Loire Valley	65
2015 Domaine du Petit Métris Savennières,	80
'Les Fougeraies,' Chenin Blanc	
2021 Château D'Epire, Savennières, Chenin Blanc	95
Domaine Pecheur, Cotes du Jura, Chardonnay	100
2019 Domaine Jean Collet, 'Montee de Tonnerre,	100
1er Cru Chablis, Chardonnay	
2017 Domaine Gaillard, Les Crays, Pouilly-Fuisse	105
Chardonnay	

## DOMESTIC - WHITE

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2020 Raeburn, Russian River Valley Chardonnay	65
2020 Au Bon Climat, Santa Barbara County, Chardonnay	70
2019 Foxen, Santa Maria Valley, Chenin Blanc	70
2018 Joseph Phelps 'Freestone Vineyards,'	75
Sonoma Coast, Chardonnay	

## ROSE

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2022 'Lazy Lucy,' South Africa, Grenache	60
2022 Sacha Lichine 'The Pale,' Provence Blend	65

## ITALIAN - WHITE

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2020 Guiliano Rosati, Friuli, Pinot Grigio	60
2020 Tenuta Tascante, 'Buonora,' Etna Bianco	65
Carricante	
2018 Ezio Poggio 'Caespes,' Piedmont, Timorasso	75
2018 Marrone 'Tre Fie,' Langhe, Arneis	75

## SPANISH - WHITE

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2020 Raul Perez 'a crus das aminas,' Rias Baixas, Albarino	80
2019 Raul Perez 'Ultreia,' Bizero Blanco, Godello	90

## DOMESTIC - RED

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2018 Oracle, Mendocino, Cabernet Sauvignon	70
2019 Failla, Sonoma Coast, Pinot Noir	80
2019 Duckhorn, Napa Valley, Merlot	80
2020 Decoy, California, Pinot Noir	80
2020 Railsback Frères, 'Roman Ceremony,'	85
Santa Ynez Valley, Cabernet Sauvignon	
2019 Textbook, Napa Valley, Cabernet Sauvignon	105
2016 Au Bon Climat, 'La Bauge Au-dessus,'	125
Santa Maria Valley, Pinot Noir	
2016 Clendenen Family Vineyards	130
'Bricco Buon Natale,' Santa Maria Valley, Nebbiolo	
2019 Joseph Phelps, Napa Valley, Cabernet Sauvignon	130
2019 Belle Glos 'Las Alturas,' Santa Lucia Highlands	175
Pinot Noir	
2016 Ramey, Napa Valley, Cabernet Sauvignon	190
2019 Caymus, Napa Valley, Cabernet Sauvignon	200

## SPANISH - RED

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2018 Apaltagua, Chile, Pinot Noir	60
2019 Montebuena 'Cuvee KPF,' Rioja, Tempranillo	60
2019 Carrascal, Mendoza, Malbec	70
2015 Raul Perez 'El Castro de Valtuille' Bierzo, Mencia	88
2018 Emilio Moro, Ribera Del Duero, Tempranillo	80
2011 CVNE 'Imperial' Gran Reserva, Rioja	200
Tempranillo	

## ITALIAN- RED

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2018 Beni di Bastasiolo, Barbera d'Alba	60
2020 Anima Mundi 'Face to face,' Tosacna Sangiovese	65
2018 Coster dels Oliveros, Spain, Priorat Blend	65
2017 Brancatelli 'Valle del Stelle,' Super Tuscan Blend	75
2021 Mortellito, 'Calaniuru,' Frappato/Nero d'Avola	75
2021 La Miraja, Ruché di Castagnole Monferrato	85
2019 Arpepe, Rossi di Valtelina, Nebbiolo	88
2018 Capanna, Rosso di Montalcino	90
2019 L'Arco, Rosso del Veronese	115
2014 I Custodi, 'Aetneus,' Etna Rosso, Nerello Mascalese	120
2017 Collazi, Super Tuscan Blend	145
2017 Poderi e Cantina Oddero, Barolo	150

## FRENCH - RED

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2018 Château Camplazens, 'Garrigue,' Syrah/Grenache	60
2016 Alain Jaume, Domaine Grand Veneur	70
'Les Champavins,' Rhone Blend	
2018 Château Cru Godard, Francs Cotes de Bordeaux,	75
Bordeaux Blend	
2016 Château de Parenchère, 'Cuvée Raphaël,'	75
Bordeaux Supérieur	
2018 Chateau du Petit Thouars, 'L'Epee,' Chinon Rouge	85
2019 Château Respide-Medeville, Graves Rouge	95
2015 Château Camensac, 'La Closerie de Camensac	95
Haut-Médoc, Bordeaux Blend	
2016 Château Louvie, Saint-Émilion Grand Cru	100
Bordeaux Blend	
2019 David Reynaud, 'Les Croix,' Crozes Hermitage	110
2019 Joseph Dorbon, 'Arbois,' Vieilles Vignes Trousseau	150
2019 Morey-Coffinet, Chassagne-Montrachet,	150
'Les Chaumes,' Bourgogne Rouge	
2018 Domaine Jean-Claude Bachelet,	175
Saint Aubin 1er Cru 'Derrier la Tour,' Bourgogne Rouge	
2018 Maison Stephan, 'Les Binardes,' Côte Rôtie	275

*Commons Club*