



THE COMMON

OPEN 'TIL 12AM ALL WEEK LONG

SOUPS & GREENS

MARYLAND CRAB SOUP [Ⓢ]

spicy tomato seafood broth, crabmeat, vegetables, potatoes

CHEF CRAFTED SOUP

ask your server for today's selection

CAESAR SALAD

parmesan cheese, croutons

BURRATA SALAD

heirloom tomatoes, spinach, basil, balsamic glaze, figs, strawberries

QUINOA SALAD [Ⓥ]

white, red, yellow & black quinoa, kale, spinach, scallions, apples, raisins, lemon vinaigrette

THE COMMON SALAD

heirloom tomatoes, local mix lettuce, cucumber, onion, croutons

RICE BOWL [Ⓥ]

brown rice, pico de gallo, black beans, lettuce, cheese, green onion, corn

ADDITIONS: CHICKEN +6 SALMON +10 SHRIMP +10

FLATBREADS & SHAREABLES

HOUSE MADE POTATO CHIPS

onion dip

MARGHERITA FLATBREAD

fresh basil, mozzarella cheese, olive oil

CRAB DIP

chesapeake bay crab, old bay pita bread

GRILLED OCTOPUS [Ⓢ]

hummingbird farm tomatoes, tricolor potatoes

CONCHI'S TACOS [Ⓢ]

grilled skirt steak, homemade salsa, handmade corn tortillas

FRIED CHICKEN MUMBO FLATBREAD [Ⓢ]

housemade mumbo sauce, bell peppers, onions, blend of local cheeses

HUMMUS [Ⓥ]

roasted garlic, pickled veggies, parmesan pita

WINGS

buffalo | honey old bay | mumbo

GLUTEN SENSITIVE CRUST AVAILABLE UPON REQUEST

ON BREAD

ROASTED TURKEY BLT

tomato, lettuce, bacon, toasted bread

CRAB CAKE SANDWICH [Ⓢ]

old bay seasoning, remoulade, brioche bun

BBQ PULLED PORK

slow-roasted pork, provolone, apple slaw, bourbon bbq sauce, jalapeño bun

BACON-CHEDDAR BURGER*

strauss family grass-fed beef, lettuce, tomato, brioche bun

VEGAN BURGER [Ⓥ]

grilled portobello, pea patty, old bay vegan mayo, arugula, carrot

CATCH OF THE DAY

house made blackened blend, oven roasted tomato sauce, grilled pita

9

7

10

13

13

12

12

4

14

9

12

9

14

9

12

14

19

14

14

14

14

KNIFE & FORK

CHESAPEAKE FETTUCCINI 26

shrimp, scallops, heirloom tomatoes, fresh basil, old bay alfredo, parmesan cheese

SALMON 26

red bliss mashed potatoes, asparagus, saffron lemon caper sauce

JUMBO LUMP CRAB CAKE [Ⓢ] ... 32

mango sauce, broccoli, spinach, marble potatoes

CORNISH HEN 19

butternut squash puree, broccoli, tricolored potatoes

MARYLAND ROCK FISH [Ⓢ] 26

zucchini, eggplant, yellow squash, green pea puree, hummingbird farm heirloom tomato sauce

RACK OF LAMB 36

polenta cake, brussels sprouts, home made lamb demi-glaze

NY STRIP 32

10oz ny strip, local mushrooms, marble potatoes, broccoli, leeks, onion demi-glaze

SIDES \$5 [Ⓥ]

ROASTED BROCCOLI

SAUTÉED SWISS CHARD

ROASTED CAULIFLOWER

FRIES

ROASTED ASPARAGUS

DESSERT

MORENKO'S ICE CREAM & SORBET [Ⓢ]..... 6

ask your server for today's selection

CHEESECAKE 8

raspberry coulis

SMITH ISLAND CAKE [Ⓢ]..... 8

awarded maryland's state dessert

TOFFEE BOURBON CAKE 8

crème fraiche ice cream

At The Common, we share a deep appreciation of our role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, local farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between our chefs and trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

[Ⓢ] INDICATES HOUSE SPECIALTY ITEMS WITH LOCALLY SOURCED INGREDIENTS

CHEF FRANCISCO MERIZALDE



ALL DAY MENU

CALL: (301) 985-7326

*CONSUMPTION OF RAW OR UNDER COOKED FOODS SUCH AS MEAT, FISH AND EGGS MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH. A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

College Park Marriott Hotel & Conference Center | 3501 University Blvd East., Hyattsville, Maryland 20783 | +1301-985-7300

SPARKLING/CHAMPAGNE

LA MARCA PROSECCO extra dry - veneto, italy n.v	12/48
SEGURA VIUDAS BRUT cava, "aria" catolonia, spain	11/44
MUMM NAPA BRUT "prestige, chefs de caves" napa valley, ca	85
VEUVE-CLICQUOT BRUT "yellow label" - reims, france	145

WHITES

SWEET/BLUSH

CHATEAU STE. MICHELLE RIESLING columbia valley, wa	9/36
ST. SUPERY MOSCATO, ca	9/36
TUCK BECKSTOFFER GRENACHE ROSÉ "hogwash" - ca	14/56

LIGHT TO MEDIUM INTENSITY

CASASMITH PINOT GRIGIO "vino, ancient lake, wa	10/40
PIGHIN PINOT GRIGIO frulli grave, italy	10/40
TERRA D'ORO CHENIN BLANC, ca	11/44
BRANCOTT ESTATE SAUVIGNON BLANC marlborough, nz	10/40
PROVENANCE VINEYARDS SAUVIGNON BLANC napa valey, ca	16/64

MEDIUM TO FULL INTENSITY

SONOMA CUTRER CHARDONNAY russian river valley, ca	15/60
MEIOMI CHARDONNAY monterey, sonoma, santa barbara, ca	15/60
CHATEAU ST. JEAN CHARDONNAY north coast, ca	10/40
KENWOOD VINEYARDS CHARDONNAY russian river valley, ca	12/48
ROMBAUER VINEYARDS CHARDONNAY carneros, ca	110
CAKEBREAD CELLARS CHARDONNAY napa valley, ca	130

REDS

LIGHT TO MEDIUM INTENSITY

CHALK HILL PINOT NOIR sonoma county, ca	15/60
ERATH PINOT NOIR, or	14/56
MOHUA WINES PINOT NOIR central otago, nz	15/60

MEDIUM TO FULL INTENSITY

ALAMOS MALBEC mendoza, argentina	9/36
AUSTIN HOPE WINERY RED BLEND "troublemaker", central coast, ca	12/48
COLUMBIA CREST CABERNET SAUVIGNON horse heaven hills, wa	10/40
AQUINAS CABERNET SAUVIGNON north coast, ca	13/52
J. LOHR ESTATES MERLOT "los osos" paso robles, ca	13/52
ESTANCIA CABERNET SAUVIGNON paso robles, ca	10/40
CANOE RIDGE VINEYARDS MERLOT "the expedition" horse heaven hills, wa	11/44
THE HESS COLLECTION CABERNET SAUVIGNON "allomi vineyards" napa valley, ca	22/88
RAYMOND VINEYARDS MERLOT "reserve selection" napa valley, ca	80
FERRARI-CARANO CABERNET SAUVIGNON alexender valley, sonoma county, ca	95
JORDAN CABERNET SAUVIGNON alexender valley, sonoma county, ca	130

DRAFT BEERS

16oz

THE COMMON LAGER baltimore, md (<i>guinness blonde</i>)	8
BOLD ROCK GF rockfish valley, va	8
LOOSE CANNON baltimore, md	8
ROTATING TAP	8
SAM ADAMS boston, ma	8
STELLA ARTOIS brussels, belgium	8
YUENGLING pottsville, pa	8
BUDLIGHT st. louis, mo	8
DOGFISH HEAD NAMASTE milton, de	8
BLUE MOON denver, co	8

MOCKTAILS

BASIL LEMONADE 6
fresh squeezed lemons,
simple syrup, fresh basil,
seltzer

PINEAPPLE GINGER SPARKLER . 6
pineapple juice, ginger ale,
fresh ginger root

CUCUMBER MINT SODA 6
muddled cucumber and
mint, simple syrup, soda
water

BERRY LIME TONIC 6
muddled seasonal berries,
lime, tonic

COCKTAILS

THE RISK TAKER 14
sagamore rye, cointreau,
citrus twist, muddled sugar,
orange bitters

STRAWBERRY MULE 13
belvedere, sweetened
strawberry ice cube,
ginger beer

**PEAR & ELDERFLOWER
COLLINS** 13
dogfish compelling, pear &
lemon juice, elderflower, honey
splash of soda

CAPE COD MARTINI 15
grey goose, cranberry, lime

BACARDI APPLE SMASH 13
lamarca prosecco, bacardi
limon, muddled apples

**PUMPKIN SPICED
WHITE RUSSIAN** 15
tito's handmade, kahlua,
cream, pumpkin spiced rim

APPLE CIDER MARGARITA 14
1800, twist of cider, cinnamon
sugar rim

ALL OUR COCKTAILS ARE
PREPARED WITH FRESH JUICE

BOTTLED BEERS

DOMESTIC

BUDWEISER	6
BUD LIGHT	6
312 URBAN WHEAT	6
COORS LIGHT	6
FLYING DOG	6
MICHELOB ULTRA	6
O'DOUL'S	6
SIERRA NEVADA PALE ALE	6

IMPORTED

AMSTEL LIGHT	7
HEINEKEN	7
DOS EQUIS	7
STRONGBOW CIDER	7
CORONA LIGHT	7
CORONA EXTRA	7
GUINNESS DRAUGHT	7
MODELO ESPECIAL	7