



THE COMMON

SOUPS & GREENS

MARYLAND CRAB SOUP	15
spicy tomato seafood broth, crabmeat, vegetables, potatoes	
TOMATO SOUP (S)	7
Hummingbird Farm tomatoes	
CAESAR SALAD	10
parmesan cheese, croutons, caesar dressing	
RICE BOWL (V)	12
brown rice, pico de gallo, black beans, lettuce, cheese, green onion, corn	
THE COMMON SALAD	12
heirloom tomatoes, local mix lettuce, cucumber, onion, croutons, balsamic vinaigrette	
ADDITIONS: CHICKEN +6 SALMON +10 SHRIMP +10 VEGAN PROTEIN +8	

FLATBREADS & SHAREABLES

GLUTEN SENSITIVE CRUST AVAILABLE UPON REQUEST

SHRIMP SCAMPI FLATBREAD	14
garlic, olive oil, red pepper	
MARGHERITA FLATBREAD	14
fresh basil, burrata, shredded mozzarella, olive oil	
FRIED CHICKEN MUMBO FLATBREAD (S)	14
house made mumbo sauce, bell peppers, onions, blend of local cheeses	
HUMMUS (V)	6
roasted garlic, parmesan pita	
WINGS	12
buffalo honey old bay mumbo	

ON BREAD

PULLED PORK SANDWICH	14
slow-roasted pork, provolone, jalapeno and apple slaw, bourbon bbq, brioche bun	
CRAB CAKE SANDWICH	
Market Price (S)	
old bay seasoning, remoulade, brioche bun	
BACON-CHEDDAR BURGER*	14
Strauss family grass-fed beef, lettuce, tomato, brioche bun	
GRILLED CHICKEN SANDWICH	13
provolone cheese, lettuce, hummingbird Farm tomato, toasted hoagie roll	
IMPOSSIBLE BURGER (V)	14
Impossible® burger patty, lettuce, tomato, brioche bun (vegan cheese available upon request)	

OPEN 'TIL 9PM ALL WEEK LONG

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 (S)	
Market Price	
mango sauce, broccoli, spinach, marble potatoes	
CORNISH HEN.....	19
red bliss mashed potatoes, asparagus, lemon caper sauce	
NY STRIP.....	32
10oz NY strip, local mushrooms, marble potatoes, broccoli, leeks, onion demi-	

SIDES 5 (V)

- ROASTED BROCCOLI
- ROASTED CAULIFLOWER
- FRIES
- ROASTED ASPARAGUS

DESSERT

MORENKO'S ICE CREAM & SORBET....	6
ask your server for today's selection	
CHEESECAKE.....	8
raspberry coulis (S)	
TOFFEE BOURBON CAKE.....	8
vanilla 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.

(S) 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