

PENN COMMONS

AN AMERICAN TAVERN



Dinner Menu

Snacks, Bites, and Starters

Daily "Pick Three"

Your Custom Trio of Dips and Spreads with Grilled Country Bread

13

-House Made Pimento Cheese

-Tuscan White Bean, Crispy Prosciutto

-Great Lakes Smoked Whitefish

-Hand Cut Steak Tartare, Sriracha Aioli*

-Char Roasted Eggplant, Pesto, Toasted Pine Nuts

-Roasted Bell Peppers & Feta Cheese

-Fresh Ricotta Cheese, Olive Oil, Mint, Red Chili Pepper

-Dill and Cucumber Tzatziki, Black Olive Tapenade

-Goat Cheese, Spinach, Chopped Dates

Individual Portions

Single Portion of Above Dips and Spreads

5

Our Daily Soup Offering

8

Mini Pulled Pork Hand Pies

Carolina Sauce

8

BBQ Chicken Spring Rolls

Smoked Blue Cheese Dipping Sauce

9

Spicy Chili & Garlic "Tuk Tuk" Wings

Green Papaya Salad, Sesame & Scallions

11

Hoisin & Orange BBQ Glazed Pork Ribs

Asian "Quick Pickled" Cucumber Salad

11

Crispy Point Judith Calamari

Chipotle Aioli

11

Beer Steamed Blue Hill Bay Mussels

Chorizo Sausage, Tomatoes, Basil, Warm Bread

13

The Big "O" Rings

Tower of Crisp Onion Rings, Comeback Sauce

7

"Second Date" Caesar Salad

White Anchovies, Shaved Parmesan

9

Arugula Salad

Goat Cheese Fritters, Red Bell Pepper

Vinaigrette, Toasted Pistachio Nuts

11

Simple Mixed Green Salad

Champagne Mustard Vinaigrette

6

Hot Pretzel
Baguette
Beer Mustard
Butter
3

From the Raw Bar

Oysters Fresh Daily* - 1/2 dozen

14

Iced Jumbo Shrimp Cocktail

15

Mains

Shrimp & Grits

Gulf Shrimp, Country Ham, Holy Trinity, Creamy Grits

17

Nana Sue's Meatloaf

Scalloped Potatoes, Green Beans, Sweet Onion Mushroom Gravy

16

Sweet Corn & Ricotta Cheese Ravioli

Roasted Honey Mushrooms, Truffled Corn Broth

15

Grilled Skirt Steak

Crispy Fingerling Potatoes, Chimichurri, Mixed Green Salad

27

North Carolina Mountain Trout

Summer Squash "Noodles", Candied Pecans, Citrus Brown Butter

17

Smoked Half Chicken

Potato Salad, Green Beans, Chicken Jus

19

Hoisin Glazed Salmon

Broccoli, Sweet Onion & Potato Stir Fry, Sriracha Butter Sauce

22

Chicken Fried Steak

Southern Succotash, Mashed Potatoes, Country Gravy

16

Jumbo Lump Crabcakes

Summer Chow-Chow Relish, Sweet Thai Chili Aioli

29

Lobster Stuffed Tilapia

Horseradish Mashed Potatoes, Asparagus, Lobster Sauce

21

Bourbon Glazed Bone-In Pork Chop

Louisiana Red Beans, Rice, Roasted Baby Carrots

20

Twelve Buck Chuck

BTS Custom Ground Beef, LTOP, American Cheese AP Sauce & Fries

12

High Thigh

Fresh Ground Chicken Burger, LTOP Cheddar Cheese, Lemon Garlic Aioli & Fries

12

Haight-Ashbury

Griddled Spicy Black Bean Patty, Pickled Slaw Feta Cheese, Cilantro Raita & Sweet Potato Fries

12

SIDES 5

Scalloped Potatoes

French Fries

Broccoli & Pine Nuts

Mashed Potatoes

Mac & Cheese

(Old School Velveeta)

Squash "Noodles"

Our Prices Do Not Reflect Gratuity. We Suggest 20% Gratuity on Behalf of Our Service Staff.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server of any allergies upon ordering.*

Chef Owner Jeff Tunks

Chef de Cuisine Clifford Wharton