

THE COMMON TABLE

Starters

*AHI TUNA TACOS | 15

Crispy Wontons, Sesame-seared Ahi Tuna, Apple-jicama Slaw, Wasabi Mayo, Mango Pico De Gallo, Smashed Avocado

CHEF'S DAILY FLATBREAD | 13

Ask Your Server

BLACK BEAN & ROASTED CORN HUMMUS | 9

Black Beans, Grilled Corn, Spicy Naan Bread

BLT DEVILED EGGS | 8

Jalapeño Bacon, Tobacco Onions

HOUSE FRIED GORGONZOLA KETTLE CHIPS | 8

Crumbled Blue Cheese, Gorgonzola Fondue, Chives

FRIED HOUSE PICKLE CHIPS | 8

Bread'N'Butter Pickles, Garlic Ranch

CHICKEN PHILLY EGG ROLLS | 10

Grilled Chicken, Roasted Peppers, Spicy Pepper Jack Cheese with Jalapeño Ranch

FRIED NAKED WINGS | 14

Your Choice of Classic Buffalo, Asian-style or Texas Dry Rub

GARLIC KNOT CHICKEN PARMESAN SLIDERS | 12

Italian Breaded Chicken, Mozzarella, House Marinara, Fried Basil, Spicy Parmesan Confetti

BAVARIAN PRETZEL BITES | 12

Sam Smith's Beer Cheese Fondue

BISON MEATBALLS | 14

Spicy Italian Sausage, Marinara, Mozzarella & Parmesan Confetti, Toast Points

CHARCUTERIE & CHEESE BOARD | 20

Chef's House-made Charcuterie & Cheese Selection, Texas Honey, Seasonal Jam, Duck Fat Toast

STREET CORN | 6

Grilled Corn, Tajin, Crème, Cilantro, Cojita, Lime Wedge

CREAMY CHEESEY SPINACH ARTICHOKE DIP | 12

Fresh Garlic, White Wine, Hint of Lemon, Mozzarella, Paresan, Toasted Crostini's

BONELESS WINGS | 12

Your Choice of Classic Buffalo, Asian-style or Texas Dry Rub

Soup/Salads

CALDO DE POLLO | 4/7

Spicy Chicken Soup with Avocado, Cilantro, Crispy Tortillas

THE GREEK | 15

Chopped Romaine, Feta, Kalamata Olives, Green Olives, Roasted Red Peppers, Cucumbers, Red Onion, Tossed In A Light Greek Dressing with Grilled Halloumi

Add Chicken \$3, Add Steak or Salmon \$5

*SESAME SEED CRUSTED AHI TUNA SALAD | 18

Spring Greens Tossed In Hoisin Vinaigrette with Mint, Red Onion, Cilantro Asian Slaw, Avocado, Spicy Peanuts

CHICKEN CAESAR | 15

Romaine Hearts, Parmesan Crisps, House Caesar Dressing

Change To Salmon For \$4

GRILLED CHICKEN SPINACH SALAD | 16

Baby Spinach, Almonds, Peaches, Avocado, Goat Cheese, Pickled Red Onions, Balsamic Vinaigrette

FRIED CHICKEN COBB | 16

Battered Chicken, Chopped Greens, Applewood-smoked Bacon, Semi-dried Tomato, Avocado, Boiled Egg, Gorgonzola, Red Wine Vinaigrette

*GRILLED BEEF TENDERLOIN SALAD | 18

Grilled Beef Tenderloin, Romaine, Black Beans, Fire Roasted Corn, Avocado, Cilantro, Cherry Tomatoes, Radish, Roasted Pepitas, Tortilla Strips, Chimichurri Vinaigrette

Sandwiches

All Sandwiches Are Served with House Kettle Chips. Add Crispy Fries or Sweet Potato Fries \$2 or Side Salad \$3

BUILD YOUR OWN BURGER OR BIRD * | 15

Chef's Custom Burger Blend or Chicken Breast (Grilled or Fried)

Your Choice of Cheese: Cheddar, Swiss, Pepper Jack, Provolone, Blue Cheese, American

Add Any of These For | 1

Grilled Onions, Grilled Mushrooms, Avocado, Egg, Bacon, Jalapeño

Make It Impossible For | 2

THE NASHVILLE * | 14

Dill Pickle Potato Chip Crusted Chicken Breast, Nashville Hot Aioli, Potato Bun, House Pickles

GRILLED CHEESE | 14

Roasted Pork Loin, Cheddar, Provolone & Parmesan On Sourdough with Marinara Dipping Sauce

CHEF'S TURKEY MELT | 16

Roasted Turkey Breast, Bacon, Provolone, Avocado, Heirloom Tomato, Tarragon Aioli, Croissant Bun

*SHRIMP POBOY * | 16

Garlic Buttered Grilled Hoagie with Cajun Grilled Shrimp, Shredded Lettuce, Tomatoes, Pickles with Tobasco Remoulade

*GRILLED SALMON BLT * | 16

Grilled Atlantic Salmon Fillet, Jalapeño Texas Toast Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli

CHEF'S SANDWICH SELECTION | 15

Ask Your Server About Our Current Offering!



ROASTED CHICKEN & BRIE SPINACH WRAP | 14

Herb Roasted Chicken, Baby Spinach, Applewood Bacon, Sliced Pears, Red Onion, Honey Dijon Dressing

PULLED PORK CUBAN | 15

Chipotle BBQ Smoked Pork, Pepper Jack Cheese, Black Forest Ham, House Pickles, Spicy Stout Mustard on Pressed Gambino Bread

Entrées

*GRILLED GROUPEL FISH TACOS | 16

3 White Corn Tortillas, Apple-jicama Slaw, Smashed Avocado, Mango Pico De Gallo, and Red Pepper Slice Accompanied By Fresh Fruit Salad Tossed In Poppy Seed Dressing

*BLACKENED TEXAS REDFISH | 20

Parmesan Risotto, Grilled Broccoli

*THAI CHILI GLAZED ATLANTIC SALMON | 19

Caramelized Brussel Sprouts, Mango Pico De Gallo

CHICKEN FRIED STEAK | 20

Battered & Fried Ribeye, Cracked Black Pepper Gravy, Mashed Potatoes

HERB-ROASTED CHICKEN POT PIE | 18

Creamy Chicken Stew with Traditional Vegetables, Topped with A Puff Pastry

SHORT RIB POT ROAST | 20

Blue Cheese Whipped Potatoes, Roasted Root Vegetables, Crispy Fried Challots, Red Wine Demi-glace

CAPRESE ANGEL HAIR PASTA | 15

Blistered Grape Tomatoes, Torn Basil, Baby Spinach, Balsamic Glaze Served with a Buttered Garlic Knot

Add Chicken, Shrimp or Salmon \$5

STEAK & FRITES | 21

Grilled Beef Tenderloin, Parmesan Truffle Fries, Arugula Salad, Brandy Peppercorn Sauce

FALL VEGETABLE RISOTTO | 16

Broccoli, Butternut Squash, Peas, Yellow Squash, Zucchini, Toasted Pepitas, Whipped Goat Cheese

Add Chicken, Shrimp or Salmon \$5

Sides

GREEN CHILI BACON SCALLOPED POTATOES | 7

CRISPY FRIES / SWEET POTATO FRIES | 5

HOUSE OR CAESAR SALAD | 5

ROASTED POBLANO MAC & CHEESE | 6

Topped with Kettle Chips

FRUIT SALAD W/ POPPY SEED DRESSING | 6

CARAMELIZED BRUSSELS SPROUTS | 6

PARMESAN TRUFFLE FRIES | 8

Desserts

CHOCOLATE LAVA CAKE | 10

Chocolate Torte, Ganache, Raspberry Coulis

TABLE-SIDE S'MORES FOR TWO | 10

NUTELLA DOUGHNUT HOLES | 10

Raspberry Preserves, Powdered Sugar

PEACH COBBLER | 10

Peaches Topped with A Brown Sugar Pecan Strussel

and Henry's Vanilla Ice Cream



Parties of 6 or More Will Have An Added Gratuity Of 18%. \$3 Charge For Split Plate, To-go and In-house. Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness.

Cocktail Creations

LEMONBERRY MULE | 12

Vodka, Ginger Beer, Fresh Lemon, Fresh Blueberries

JALISCO MULE | 11

Chili Pepper Tequila, Ginger Beer, Fresh Lime, Agave, Rhubarb Bitters

RAMBLE ON | 11

Rye Whiskey, Ginger Ale, Fresh Lemon, Cherry Bitters

CROWN FOR A KING | 11

Crown Royal, Ginger Ale, Fresh Lemon, Plum Bitters

MIDNIGHT DALLAS | 11

Rye Whiskey, Averna Amaro, Maple, Black Walnut Bitters, Cinnamon

HIGH SOCIETY | 11

Gin, Apricot, Fresh Lemon, Sparkling Wine

PUMPK'EM UP | 11

Vodka, Cold Brew Coffee, Pumpkin Spice, Coffee Liqueur, Topped with Whip

CHOCO' RAZZGASM | 11

Vodka, Framboise, Cacao, Heavy Cream, Chocolate Bitters

SKINNY MARGARITA | 11

Tequila Blanco, Fresh Lime, Agave, Topped with Soda

CANCUN AUTUMN | 11

White Rum, Dark Rum, Apricot, Fresh Lime, Allspice

LONG DAYS NIGHT | 13

Dank Vodka, Cointreau, Lemon Juice, Red Wine Syrup

For the Group

SKITTLES SANGRIA | 8 | PITCHER 30

Traditional Sangria, Fresh Fruit, Skittles Candy

COMMON TABLE PUNCH | 45

Rye Whiskey, Strawberry Syrup, Fresh Lemon, Fresh Fruit, Sparkling Wine

RANCH WATER | 8 | PITCHER 30

512 Tequila, Fresh Lime Juice, Sparkling Mineral Water
Ask Your Server For Today's Flavor!
Available Frozen

BARTENDER'S BRAIN CHILD

Ask Your Server About The Cocktail of The Month

Fine Wines

Bubbles

LUNETTA PROSECCO | 10Glass/42Bottle

Italy - Italy - Enticing aromas of apple and peach give way to a palate that is refreshing and harmonious, with crisp fruit flavors and a clean finish

VEUVE DU VERNAY BRUT | 8Glass/38Bottle

France - Fresh on the nose, vibrant aromas expressing a delicate blend of floral and fruit-driven notes. Rich and full on the palate, extended finish of fruity notes, very light and refreshing finish showing clean minerality and citrus

PERRIER JOUET | 90Bottle

Champagne - Delicate floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla

VEUVE CLIQUOT | 99Bottle

Champagne - Lemony richness on the nose, a struck match character that falls in with lemon vanilla note. Toffee apple allure on the palate with chalky coolness & savoury nutty finish

NICOLAS PALMES D'OR | 160Bottle

Champagne - Fresh, light and engaging, the Champagne reveals an understated, yet splendid floral and fruity character, with aromas of herbs, dried flowers and lemon zest

ACE OF SPADES | 299Bottle

Champagne - Elegant, creamy Champagne, with pretty apple blossom and spice notes leading to finely meshed flavors of ripe white cherry, whole-grain toast and spun honey, framed by fresh, citrusy acidity

Interesting Whites

POMELO SAUVIGNON BLANC | 10Glass/42Carafe

California - A refreshing palate of melon, white peach, lemon curd and ripe citrus

THREE PEARS GRIGIO | 10Glass/40Carafe

California - Fresh and delicate pear and nectarine flavors, rounded out by a lingering, honeyed-sweet finish

TERRA D'ORO MOSCATO | 10Glass/40Bottle

California - California - Aromas of perfumed peach blossom and fresh honeysuckle flowers

AUGUST KESSLER RIESLING | 10Glass/40Bottle

Germany - Well-structured with typical flavors of ripe fruits, aromatic apples, and peaches

Chardonnay

MERF CHARDONNAY | 10Glass/42Carafe

Washington - Flavors of bright apple, pear, tropical fruit with delightful floral and creamy notes integrated with a nice rich mouthfeel and hints of oak in the nose and finish

Cabernet Sauvignon

JOEL GOTT CABERNET | 10Glass/40Carafe

California - Aromas of bright red fruit, black cherry and blackberry with notes of clove and vanilla

Pinot Noir

SEA GLASS PINOT NOIR | 10Glass/42Carafe

California - Delicate aromas hint at the bright red cherry and strawberry flavors on the palate

Interesting Reds

PORTILLO MALBEC | 10Glass/42Carafe

Argentina - Fresh flavors of redcurrant and black cherry are supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves

TROUBLEMAKER RED BLEND | 10Glass/42Carafe

California - Complex, fruit-forward red wine with rich aromatics that display hints of smoke and violets, bright fruit on the palate and a long finish

PREDATOR RED ZINFANDEL | 10Glass/40Bottle

California - Full-bodied wine with dark fruits, cherry, and spice

KENWOOD MERLOT | 10Glass/40Bottle

California - Flavors of blackberry, plum, and vanilla finishes with nice baking spices and slight oak

Rosé

ROSE GOLD STILL ROSÉ | 10Glass/42Carafe

France - Fresh strawberry and raspberry, followed by hints of white flowers and minerals

BELLE GLOS PINOT NOIR | 65

Santa Barbara - Bright ruby red with fresh, vibrant aromas of wild blackberry, raspberry jam and cedar box accented by rich floral notes

CAKEBREAD CHARDONNAY | 95

Napa - Bright, creamy, golden apple, white peach, pear & melon aromas, with hints of mineral, yeast & introduce rich, full-bodied, apple, pear & melon flavors

DAQU BODYGUARD CHARDONNAY | 65

Paso Robles - Notes of cocoa, coffee, dark chocolate, licorice and sweet pipe tobacco are rounded out with whispers of truffle, toffee, mocha and menthol

SILVER OAK CABERNET | 125

Alexander Valley - Aromas of vanilla, cassis and sage fill the glass, revealing the influence of American oak barrel aging

DALLA VALLE COLLINA CABERNET | 230

Napa - Made with hillside fruit this wine shows great structure and length. Aromas of fresh raspberries, nutmeg, vanilla and toasty oak

CAYMUS CABERNET | 175

Napa - Deep purple-black in color, lifted crème de cassis, violets & chocolate box notes plus hints of lilacs, raspberry leaves, anise & cardamom

DARIOUSH CABERNET | 300

Napa - Full bodied, the palate has a firm, grainy texture and a lively line carrying spicy blackberry preserves flavors to a nice long finish

DAILY HAPPENINGS

Monday

AYCE BONELESS WINGS

Your Choice of Classic Buffalo, Sweet & Spicy Thai Chili, Chipotle BBQ or Texas Dry Rub

Tuesday

ALL DAY HAPPY HOUR SPECIALS

Wednesday

LIVE TRIVIA STARTING AT 7PM

Thursday

AYCE BONE-IN WINGS

1/2 OFF WINES BY THE GLASS

\$10 HOUSE BUBBLE BOTTLES

Saturday

HIP HOP BRUNCH 10AM-4PM

\$3 MIMOSAS, \$7 BLOODY MARYS

Sunday

HIP HOP BRUNCH 10AM-4PM

\$3 MIMOSAS, \$7 BLOODY MARYS

Live DJ From 3pm Til..

FREE LIVE MUSIC
EVERY SATURDAY
STARTING AT 10:00PM!



Frisco

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An 18% Gratuity Will Be Added To All Checks Closing After 11pm On Fridays and Saturdays