



THE COMMON

OPEN 'TIL 11PM ALL WEEK LONG

SOUPS & GREENS

Cream of Crab Chowder cream based soup/crabmeat/potatoes	17
Soup of the day	9
Caesar Salad parmesan cheese/croutons/Caesar dressing	13
Turkey Cobb Salad romaine lettuce/cucumbers/heirloom tomatoes/red onions/aged cheddar cheese/boiled eggs/ avocado/bleu cheese/croutons/ranch dressing	21
Asian Salad romaine lettuce/cucumbers/mint/cilantro/carrots/celery/peanuts/fried wontons/sesame seeds/soy ginger vinaigrette	15
Greek Salad romaine lettuce/olives/heirloom tomatoes/red onions/feta cheese/croutons/Mediterranean dressing	15

ADDITIONS: CHICKEN +7 SALMON +15 SHRIMP +14 VEGAN PROTEIN +11

FLATBREADS & SHAREABLES

GLUTEN SENSITIVE CRUST AVAILABLE UPON REQUEST

Fried Brussel Sprouts/spicy-sweet chili glazed	14
Magherita Flatbread/fresh basil/tomatoes/mozzarella	16
Mozzarella Sticks/marinara Sauce	19
Hummus/medley of pickled vegetables/celery/carrots/pita	12
Garden of Eden Flatbread/mushrooms/spinach/sun dried tomatoes/mozzarella	17
College Park Wings buffalo/ honey old bay/ mumbo sauce 10 wings 21 20 wings 28	
Mussels/white wine/garlic-butter	18
Queso dip/fried corn tortilla chips	10
Chips and Salsa/fried corn tortilla chips	9

ON BREAD

Cajun Rubbed Grilled Chicken Sandwich Gold Crust Bakery brioche bun/lettuce/tomato/sriracha mayo	17
Crab Cake Sandwich [Ⓢ] lettuce/tomato/remoulade/ Gold Crust bakery brioche bun	28
Marriott Burger* grass fed Angus beef/applewood bacon/lettuce/tomato/sesame bun	18
California Turkey Blt roasted turkey/applewood smoked bacon/lettuce/tomato/lemon-black pepper aiolo	16
Impossible Burger [Ⓢ] Impossible®/ burger patty/lettuce/tomato/sesame-seed bun (vegan cheese available upon request)	18

KNIFE & FORK

Portabella Stir-fry rice bowl19 onions/celery/carrots/zucchini/squash
Jumbo Lump Crab Cake [Ⓢ]38 remoulade/old bay truffle fries
Jerk Rubbed Pineapple Grilled Chicken Brown rice/pineapple salsa..... 24
Surf and Turf 50 New York strip steak/grilled shrimp/crab cake/garlic cheddar mashed potatoes/Montreal butter
Sea Bass43 heirloom tomato salsa/herb butter/watercress/cheesy corn polenta
Cajun Penne Pasta Alfredo26 sweet bell peppers/caramelized red onion/creamy tomato creole sauce
Teriyaki Salmon Bowl28 brown rice/stir fried vegetables

SIDES 7

- Cheesy Corn Polenta
- Brown Rice
- Garlic Cheddar Mashed Potatoes
- Truffle Old Bay Fries
- Vegetable of the day

DESSERT

- Bassett's ice cream and sorbet**.....7
ask your server for today's selection
- New York cheese cake**.....8
raspberry coulis
- Toffee bourbon cake** [Ⓢ]9
vanilla ice cream
- Apple Pie**9
A la mode
- Smith Island Cake**.....9
Smith Island, MD

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 FREEMAN TAYLOR	
	ALL DAY MENU	CALL: (301) 985-7324

*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