



*January 2012*

## For The Table

**VT Cheese Board** water crackers, apple butter 16  
*Cabbot Clothbound Cheddar, Bayley Hazen Blue, Blythedale Farm Brie*

**Vegetable Spring Rolls** citrus soy dipping sauce 7/14

**Crispy Potato Samosas** cucumber yogurt, golden raisin chutney 6/12

## For Your Appetizer

**Baby Spinach Salad** poached pear, bleu cheese, cold hollow cider vinaigrette 12

**Cauliflower Soup** lemon marshmallows, toasted bread crumbs, extra virgin olive oil 10

**New England Clam Chowder** little neck clams, VT smoked bacon, oyster crackers 10

**Red and Golden Roasted Beets** goat cheese, fennel, orange vinaigrette 12

**The Common Man's Shrimp Cocktail** wild U12 shrimp, lemon, house made cocktail 14

**Mizzuna Salad** roasted shitake mushrooms, sweet miso peanuts, yuzu vinaigrette 11

## For Your Entree

**Roast Halibut** grain salad, haricot vert, marinated olives, warm vegetable vinaigrette 28

**Seared Black Bass** sticky rice, bok choy, snow peas, sesame oil 26

**Misty Knoll Chicken** polenta, roasted brussels sprouts, lemon confit, natural chicken jus 24

**Coconut Braised Baby Carrots** broccoli, peanuts, mirin, cream cheese wontons 19

**Duck Breast** butternut squash purée, braised cabbage, smoked bacon, caramelized apples 27

**Rigatoni** Italian sausage, basil, spicy tomato sauce, parmesan 21

**Grilled Skirt Steak** roasted fingerling potatoes, oyster mushrooms, spinach, sautéed onions 25

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THE COMMON MAN RESTAURANT ★ 3209 GERMAN FLATS ROAD ★ WARREN VT 05674

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially with certain medical conditions



## WINES BY THE GLASS

### WHITE

- SPARKLING**, Marques de la Tour, France 9.50  
**PINOT GRIGIO**, Al Verdi, Italy 2007 7.50  
**SAUVIGNON BLANC**, Snoqualmie, Washington 2008 7.50  
**CHENIN BLANC/VIIGNIER**, Pine Ridge, California 2008 7.75  
**CHARDONNAY**, Domaine Begude "Le Bel Ange" 8.50

### RED

- PINOT NOIR**, Angeline, California 2010 10.00  
**MALBEC**, Trapiche, Argentina 2010 7.50  
**SHIRAZ**, Two Up, McLaren Vale, Australia 2010 8.50  
**MERLOT**, Hahn Winery, Central Coast 2009 9.00  
**CABERNET SAUVIGNON**, Silver Palm, North Coast 10.00

## HALF BOTTLES

### WHITE

- CHAMPAGNE**, Taittinger, France NV 41  
**SPARKLING**, Gruet Brut, New Mexico NV 19  
**GRÜNER VELTLINER**, Weingut Steininger, Austria 2008 27  
**CONUNDRUM**, Caymus, California 2007 25  
**SANCERRE**, Lucien Crochet, France 2005 27  
**PINOT GRIS**, King Estate, Oregon 2005 18  
**CHARDONNAY**, Sonoma-Cutrer, Russian River Valley 2007 23  
**CHARDONNAY**, Chalk Hill, Russian River Valley 2007 38

### RED

- PINOT NOIR**, La Crema, Sonoma Coast 2009 25  
**PINOT NOIR**, Duckhorn "Migration", Anderson Valley 2008 32  
**MALBEC "RESERVA"**, Luigi Bosca, Argentina 2008 21  
**BEAUJOLAIS-VILLAGES**, Luis Jadot, AC France 2008 16  
**COTES DU RHONE**, E.Guigal, AC France 2007 14  
**CHÂTEAUNEUF-DU-PAPE**, Vieux Télégraphe, France 2007 59  
**BARBARESCO**, Ada Nada, DOCG Italy 2005 42  
**CHIANTI CLASSICO**, La Sala, DOCG Italy 2007 29  
**MERLOT**, Duckhorn Vineyards, Napa 2008 37  
**ZINFANDEL**, Seghesio, Sonoma 2006 34  
**ZIN/CAB/MERLOT**, Duckhorn "Paraduxx", Napa 2008 39  
**SHIRAZ**, Turkey Flat Vineyard, Barossa Valley AU 2006 38  
**MERLOT/CABERNET**, Joseph Phelps "Insignia", Napa 2007 95  
**CABERNET SAUVIGNON**, Dry Creek, Dry Creek Valley 2007 27

## BEERS

### TAPS

- Hill Farmstead Edward IPA** 6.50 5.2%  
**Von Trapp Dunkel Lager** 6.50 5.4%  
**Houblon Chouffe Doppelen IPA** 7.00 9%

### BOTTLES (12oz)

- ALAGASH** White 5.50  
**OMMEGANG** Hennepin Saison 5.50  
**DELIRIUM TREMENS** Belgian Ale 7.75  
**LONG TRAIL** Ale 4.25  
**NORTH COAST BREWING** Red Seal Ale 4.50  
**OMMEGANG** Abbey Dubbel 5.50  
**DOGFISH** 60 Minute IPA 5.50  
**SIERRA NEVADA** Torpedo "Extra IPA" 4.50  
**OTTER CREEK** Alpine Black IPA 4.75  
**DOGFISH** Chicory Stout 6.50  
**WOLAVER'S** Brown Ale 4.25  
**CHIMAY** Pères Trappistes 8.50  
**GUINNESS** Pub Draught Can 5.75  
**STELLA ARTOIS** 4.25  
**HEINEKEN** 4.25  
**AMSTEL LIGHT** 4.25

### BIG BOTTLES (22-25oz)

- DOGFISH HEAD** Namaste 13.75  
**UNIBROUE** Blanche De Chambly 13.50  
**BRASSERIE DUPONT** Farmhouse Saison 15.25  
**La'CHOUFFE** Golden Ale 14.75  
**Mc'CHOUFFE** Brown Ale 14.75  
**ROGUE** Chipolte Ale 12.50  
**SOUTHERN TIER** Imperial Black Ale 13.25  
**UNIBROUE** Maudite 14.50  
**OMMEGANG** Three Philosophers 14.50  
**ALAGASH** "Black" Belgian Stout 15.75  
**ROGUE** Mocha Porter 12.50

## COCKTAILS

- Brambles** 9.50  
Bombay Sapphire, stoli raz, up  
**Bellini** 9.75  
Peach nectar & prosecco  
**Pomegranate Martini** 9.00  
Absolut Citron, pomegranate, sugar rim  
**Lemon Drop** 9.50  
Citrus vodka, cointreau, fresh lemon, sugar