97 Willard Street, Quincy Phone 617-773-9532

The Café at The Common Market

www.commonmarketrestaurants.com

APPETIZERS

CALAMARI light battered, flash fried, sweet & spicy sauce 13

BURRATA RAVIOLI w/ marinara 14

CAFÉ BRUSCHETTA marinated plum tomatoes, three cheese blend, balsamic 12.5

BANG BANG CAULIFLOWER light breaded, zesty "Bang Bang" sauce 13

BANG BANG SHRIMP zesty Thai chili & Sriracha, coconut 15.5

CHICKEN WINGS garlic parmesan sauce 13

SHRIMP SCAMPI w/ garlic toast 16

MEDITERRANEAN PLATE hummus, fig spread, toasted pita, grilled focaccia, Gruyere & Provolone, Kalamata, roasted peppers, prosciutto & salami (shareable) 19

CHICKEN TENDERS w/ honey mustard 12.5

THE CAFÉ SAMPLER Bang Bang shrimp & cauliflower, calamari, bruschetta, burrata ravioli w/ marinara & sweet spicy sauces (shareable) 24.5

SOUPS

CLAM CHOWDER 6.5 cup 9 bowl

FRENCH ONION SOUP 6.5 cup 9 bowl

ENTREES

(add $4 house salad or $5 Caesar)

HADDOCK PARISIENNE white wine, lemon, Parisienne crumbs 22

BAKED STUFFED HADDOCK w/ crabmeat stuffing, breadcrumbs 23

CEDAR PLANK SALMON orange ginger glaze 24.5

TENDERLOIN STEAK TIPS house marinade 28

PETIT FILET 7oz tenderloin, béarnaise sauce 34

SWORDFISH grilled, herb butter 28

CHICKEN MARGHERITA chicken & eggplant dipped in egg, sauteed in brandy, layered w/ prosciutto & mozzarella 23.5

Entrées with vegetable of day & choice of penne marinara, potato or rice of the day

PIZZA (thin crust)

CHEESE 13.5 **PEPPERONI** 15

CAESAR SALAD Cheddar & Caesar base w/ chilled Caesar on top 15.5

HONEY MUSTARD CHICKEN w/ cheddar 15.5

SANDWICHES

FISH TACOS tortillas, fried schrod, mango salsa, crunchy slaw, cilantro pepita 16

CAPRESE SANDWICH chicken, tomato, basil, mozzarella, balsamic 16

CAFÉ BURGER Angus beef, charbroiled, brioche roll 16 *(add cheese 1.5)*

sandwiches w/ french fries or mixed greens (substitute sweet potato fries 2)

PASTA

(add $4 house salad or $5 Caesar)

SAUSAGE ORECCHIETTE Italian sausage, broccolini, spinach, Orecchiette, parmesan, white wine sauce 23

CHICKEN PARMESAN over linguini 21.5

SALMON PICCATA PASTA lemon wine sauce, capers, linguini 24

SHRIMP SCAMPI garlic toast, linguini 24

PENNE, CHICKEN & BROCCOLI Alfredo <u>or</u> lemon wine sauce 21

CHICKEN MARSALA over linguini 22.5

CHICKEN FRANCESE egg dipped chicken sauteed with garlic, Pinot Grigio & lemon served over angel hair 23

SALADS

CHOPPED SALAD Romaine, peppers, tomatoes, Portabella mushrooms, onions, toasted almonds, cheddar & gorgonzola, tortillas, bacon, BBQ Ranch 15.5

WEDGE SALAD Iceberg, bacon, tomatoes, creamy bleu cheese, scallions, gorgonzola, balsamic glaze 15.5

CAESAR SALAD w/ homemade croutons 14

GRILLED TOPPINGS

Chicken 5 Salmon 9 Beef Tips 12 Shrimp 8.5

SEASONAL COCKTAIL SPECIALS

APPLE BUTTER MULE
apple vodka, apple butter, apple cider, lime, ginger beer

POMEGRANATE MARGARITA
tequila, pomegranate, triple sec, lime, house margarita mix

PEAR SAGE LEMONADE
pear vodka, sage simple syrup, lemonade, splash of soda

SPICED PUMPKIN MARTINI
vodka, baileys, pumpkin spice

MAPLE HAZELNUT OLD-FASHIONED
bourbon, maple hazelnut simple syrup, bitters

CIDER HOUSE MARTINI
vanilla vodka, apple cider, caramel apple butter, cinnamon, lemon

HARVEST SPRITZ
sarti rosa, prosecco, cranberry, soda

SPIRIT-FREE SANGRIA
giesen 0% sauvignon blanc, apple cider, apple butter, lemon, ginger ale, fresh fruit

* Full Spirits Available *

LOCAL CRAFTS

Widow Maker Blue Comet IPA
16 oz can (7.1% ABV)

Carlson Orchards Oak Hill Blend Cider
16 oz can (4.5% ABV)

Domestic / Import Beers
Budweiser / Bud Light / Coors Light
Miller Lite / Mich Ultra
Heineken / Stella Artois
Corona Light / Corona Extra
Amstel Light / Guinness
Sam Adams Boston / Sam Adams Seasonal
Lagunitas IPA / Modelo

Non alcoholic
Heineken 0.0
Guinness 0
Athletic Brewing Co. Run Wild

Seltzers/Teas
High Noon - Pineapple or Watermelon
Surfside - Iced Tea

WINES BY THE GLASS

White, Blush & Sparkling Wines

Pinot Grigio, Santa Margherita

Chardonnay, Kendall Jackson VR

Chardonnay, Josh Cellars

Sauvignon Blanc, Oyster Bay

Rosé, Fleur de Mer

La Marca, Prosecco

Reisling, Dr. Loosen

Sauvignon Blanc (N/A), Giesen

Red Wines

Chianti Classico, Coltibuono

Pinot Noir, MacMurray Ranch

Cabernet Sauvignon, Liberty School

Cabernet Sauvignon, Josh Cellars

Red Blend, Conundrum Red

Sancerre, Barton & Guestier

* House Wines Available *