

APPETIZERS

Pretzel Bites \$9

house made lager cheese sauce

Sticky Cauliflower Bites \$9

crispy cauliflower florets, honey-garlic-ginger sauce, green onion aioli

Spanish Chili Shrimp \$14

wild caught tiger shrimp, lemon butter sauce, chili flakes, grilled rustic bread

Leidy's Farm Pork Belly Sliders \$15

hoisin-garlic marinated & seared pork belly, pickled slaw, spicy mayo, brioche buns

Two Way Cajun Wings \$14

cajun marinade, pickled fresno chili peppers, avocado-ranch sauce

SALADS

Brussels Sprouts & Arugula \$15

shaved brussels sprouts, arugula, granny smith apples, walnuts, dried cranberries, goat cheese, honey mustard vinaigrette

Kale and Arugula Caesar \$13

homemade herb croutons, parmesan cheese, parmigiano-reggiano dressing

Grapefruit, Avocado & Beets \$16

roasted red beets, chioggia striped beets, baby spinach, frisée, avocado, grapefruit segments, shallot-apricot vinaigrette

Mixed Greens & Chopped Kale \$14

spring mix & chopped kale, carrots, red onions, cucumbers, red cabbage, cherry tomatoes, edamame, crispy potatoes, house made carrot-ginger vinaigrette.

FLATBREADS

*local Teddy's fresh pizza dough
brushed with garlic & herb oil
sub cauliflower crust for \$3*

Slow Braised Pulled Pork \$16

apple juice braised pork shoulder, mozzarella cheese, zesty bbq sauce, citrus, red cabbage slaw, feta cheese crumble

Spicy Pepperoni \$13

spicy tomato sauce, mozzarella cheese, spicy pepperoni, oregano

Lemon Shrimp & Ricotta \$15

lemon, ricotta, parmesan, baby shrimp, arugula, red chili flakes

Margherita \$12

basil tomato sauce, fresh mozzarella, roasted cherry tomatoes, chopped basil

upgrade it...chicken +\$6, salmon +\$7, culotte steak +\$8

THE COMMENTARY

HANDHELDS

*served with french fries or side salad
add sweet potatoes fries \$1.50
add truffle parmesan fries \$3*

Beyond Meat Burger \$15

plant based patty, caramelized onions, sautéed wild mushrooms, goat cheese, lettuce, sundried tomato pesto spread, balsamic drizzle, toasted brioche bun

Fish Sandwich \$16

ancho rubbed beer battered cod, purple pickled jalapeno slaw, lemon aioli, shredded lettuce, tomatoes, toasted brioche bun

Crab Cake Sandwich \$16

citrus mix south american lump crab, capers, old bay tartar sauce, lettuce, tomato, onion, toasted brioche bun

The Commentary Burger \$16

8 oz. creekstone farm brisket-short rib blend, aged white cheddar cheese, candied pepper applewood smoked bacon, lettuce, tomato, onion, roasted garlic aioli, The Commentary sauce, toasted brioche bun

ENTREES

Grilled Swordfish \$26

herb marinated wild caught swordfish, chorizo lemon butter, roasted tomato & fennel relish, cauliflower rice, charred garlic broccolini

Pan Seared Chicken \$23

evan's farm 8 oz. airline chicken breast, herb seared, roasted poblano salsa verde, garlic yogurt crispy pee-wee potatoes, roasted rainbow carrots

NY Strip* & Yucca Frita \$28

12 oz. creekstone farm, grilled new york strip, crispy garlic yucca fries, cilantro mojo sauce

Vegan Stuffed Poblano Peppers \$19

roasted poblano peppers stuffed with roasted sweet potatoes, black beans, corn, red bell peppers, red onions, daiya cheese & avocado crema

Please alert your server if you have allergies or specific dietary restrictions.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a certain medical condition.



ARLINGTON
VIRGINIA