

SHAREABLES

WINGS (9) \$16

choice of hoisin hot chili, with pickled cucumber ribbon, or old bay dry rub, with herbed buttermilk dip & celery

CRAB DIP* \$16

creamy artichoke, spinach, crab & lobster with mini naan bread

CEVICHE DEL MAR \$17 GF

white fish, scallops, baby shrimp, with fresno peppers, grapefruit, avocado, cucumber, lime & lemon juice, red onions, cilantro & yucca chips

CEVICHE VEGANO \$13 GF V

hearts of palm, cauliflower, carrots, radish, avocado, red onions, fennel, grapefruit, lime & lemon juice, cilantro with yucca chips

COMMENTARY BEEF SLIDERS (3) \$15

mozza-feta cheese, pickled onions, arugula, with chipotle ketchup on toasted brioche bun

SHRIMP TEMPURA SLIDERS (3) \$14

bang bang sauce, pickled cucumber, with curled endive on toasted brioche bun

GARLIC SHISHITO PEPPERS \$12 GF V

sweet chili soy, pepper flakes, garlic chips with grilled lemon

NORWEGIAN SMOKED SALMON DEVILED EGGS* \$15 GF

with fresh dill, lemon, & fried capers

GRILLED WATERMELON SALAD \$12 GF V

topped with pearl mozzarella, baby sorrel, basil with balsamic glaze

PIZZAS

All pizzas brushed with our signature garlic spread
substitute a cauliflower crust for +\$5

SHORT RIB \$17

tomatillo braised short ribs, red onions, poblano peppers, feta cheese, and micro cilantro

ALL THE MUSHROOMS \$17 V

rosemary-ricotta sauce, cremini, brown beech, oyster & shitake mushrooms, truffle oil & micro greens

BRUSSELS SPROUTS & PORK BELLY \$15

house made marinara, red onions, roasted sweet potatoes, goat cheese & house made balsamic

WHITE CLAWS \$19

creamy crab & lobster mix, roma tomatoes, green onions, mozzarella, parmesan & oregano

MARGHERITA \$14 V

house made marinara, tomatoes, burrata & basil

Chef Fran
DELICIOUS TASTE

SOUPS & SALADS

SOUP OF THE DAY \$8

AHI POKE QUINOA BOWL \$22 GF

avocado, cucumber, mango, seaweed, sesame seeds, sesame oil, mixed greens with spicy mayo

KALE & ARUGULA SALAD \$15 GF V

pickled fennel, chard green beans, blood orange segments, pomegranate arils, shallot- blood orange vinaigrette

SEASONAL BERRY SALAD \$16 V

berries, spinach, radicchio, bean sprouts, candied pecans, fried shallots & poppy seed dressing

CALI SALAD \$17 GF

romaine, charred corn, tomatoes, onions, black beans, avocado, tortilla strips, queso fresco & house made bbq ranch dressing

GRILLED STEAK SALAD* \$21 GF

skirt steak grilled to your liking atop mixed greens with heirloom tomatoes, radish, crispy purple potatoes, feta & house made beet vinaigrette

SALAD ADDITIONS:

chicken \$7, salmon* \$9, skirt steak 12

THE COMMENTARY * SOCIAL HOUSE
20
19

ARLINGTON
VIRGINIA

FRANCECIL PONTE
EXECUTIVE CHEF, THE COMMENTARY

SANDWICHES

Served with your choice of fries, sweet potato fries or side garden salad; additional toppings, cheeses or sides will be an additional charge

THE COMMENTARY BURGER* \$22

brisket-short rib blend, white cheddar, candied & peppered bacon, roasted garlic aioli, The Commentary signature sauce, lettuce, tomato & onion on a toasted brioche bun

ROASTED POBLANO BURGER* \$23

roasted poblano mayo with pepper jack cheese, poblano strips, lettuce, tomato, red onions on a toasted brioche bun

CRAB CAKE SANDWICH* \$24

citrus mix South American crab lump, with lettuce, red onions, & creole mustard sauce on a toasted brioche bun

BEYOND SMASH MELT \$20 V

plant based patty smashed with daiya cheese and topped with no-mayo thousand island dressing, grilled onions, lettuce & tomato on a toasted vegan brioche bun

CALI STEAK DIP* \$22

shaved roast beef, provolone cheese, tomatoes, grilled onions, charred corn mustard & shredded lettuce on thick cut toasted bread served with au jus

PITA POCKET PANINI \$17 V

avocado hummus, sun dried tomatoes, red onions, cabbage, arugula, cucumbers, bean sprouts, feta & dill lemon yogurt

20% service charge will be added to groups of 6 or more.

As most of our sauces and marinades are made in house, some ingredients may not be listed for all dishes; 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 certain medical conditions.

FRANCECIL PONTE

EXECUTIVE CHEF, THE COMMENTARY

Chef Fran, hailing from idyllic Caribbean Island of Margarita, Venezuela, is a culinary expert renowned for her mastery of the culinary arts and profound dedication to gastronomy. Chef Fran's culinary journey began under the tutelage of her grandmother, whose kitchen became the nurturing ground for her lifelong passion for food and cooking, and the belief that food transcends mere sustenance - it is a universal language that unites people across cultures and generations.

ENTRÉES

ROASTED SPAGHETTI SQUASH \$21 GF V

with seasonal vegetables, mushroom, roasted sweet potatoes & garlic chimichurri

WILD MUSHROOMS & LEEKS \$22 GF V

crispy marble potatoes, roasted creamy leeks, herb roasted tomatoes, daiya mozzarella cheese

PAN ROASTED FRESH CATCH* \$MP GF

potato-cauliflower puree & roasted red pepper sauce with a granny smith apple & crab salad

SEARED SCALLOPS* \$32 GF

blackened season scallops, crispy onions, roasted leeks, charred cauliflower with bacon parmesan cream sauce

CRISPY CHICKEN LEG \$25 GF

with herb-yogurt purple potatoes, charred vegetables & salsa verde

PORK TENDERLOIN* \$24 GF

sweet potato puree, plums, charred rainbow carrots & green beans, dijon champagne vinaigrette

14OZ. RIBEYE \$38 GF

with scalloped potatoes, charred carrots & green beans, choice of sauce: garlic chimichurri, mushroom horseradish cream or herb-garlic butter

SIDES

FRIES \$5

SWEET POTATO FRIES \$5

DUCK FAT FRIES \$7

SIDE GARDEN SALAD \$6

GARLIC BUTTER & WHITE WINE
MUSHROOMS \$6

SCALLOPED POTATOES \$7

CHARRED CARROTS & GREEN BEANS \$6

HERB YOGURT PURPLE POTATOES \$6

Chef Fran
DELICIOUS TASTE

THE COMMENTARY

SOCIAL HOUSE ESTD. 2019

801 NORTH GLEBE ROAD
ARLINGTON, VA 22203