

SHAREABLES

WINGS (9) \$18

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

CRAB DIP* \$19

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

COMMENTARY BEEF SLIDERS (3) \$17

mozza-feta cheese mix, pickled red onions, arugula,
chipotle ketchup

STREET FISH TACOS (3) \$15

tempura fried cod, cilantro garlic lime sauce, slaw,
corn or flour tortillas. **Sub for shrimp tempura \$2**

TOSTONES DE POLLO (3) \$14

fried platin, chipotle shredded chicken, seasoned
mashed black beans, pickled onions, queso fresco,
avocado, cilantro crema

SESAME CRUSTED AHI TUNA* \$16

aji-passion fruit sauce, ginger, shaved red onions,
diced avocado, on a chicory bed

SOUPS & SALADS

SOUP OF THE DAY \$8

ROASTED TOMATO SOUP \$8

KALE & ARUGULA SALAD \$16 GF V

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

SEASONAL BERRY SALAD \$17V

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

CALI SALAD \$18 GF

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

GRILLED STEAK SALAD* \$22 GF

5oz skirt steak grilled to your liking atop mixed greens with
heirloom tomatoes, radish, crispy
purple potatoes, feta & house made beet vinaigrette

SALAD ADDITIONS:

chicken \$8, salmon* \$10, skirt steak 12

PIZZAS

Add our signature garlic butter brushed crust +\$2
substitute a cauliflower crust for +\$5

SHORT RIB \$18

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

ALL THE MUSHROOMS \$18 V

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

MARGHERITA \$15 V

house made marinara, tomatoes, burrata & basil

PEPPERONI \$17

house made marinara, tomatoes, burrata & basil

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*\$23

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

Add candied blackpepper bacon +\$3

CRAB CAKE SANDWICH* \$25

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

BEYOND SMASH MELT \$21V

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

CHEESE TOASTIE \$17

apricot-jalapeno jam, melted munster & white cheddar cheese, artisan sourdough bread, cup of roasted tomato soup with fresh basil

Add bacon \$3/avocado \$3/tomatoes \$3

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

BROCCOLI STEAK \$25 GF VG

creamy white bean puree, chimichurri, spaghetti squash, lemon zest

SEARED SCALLOPS*\$32 GF

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

ROASTED CHICKEN LEG \$29

root vegetable hash, fresh corn relish, salsa verde

14OZ. RIBEYE \$43 GF

with scalloped potatoes, grilled broccolini
choice of sauce: garlic chimichurri, mushroom horseradish cream or herb-garlic butter

SIDES

FRIES \$6

TRUFFLE FRIES \$10

SWEET POTATO FRIES \$6

SIDE GARDEN SALAD \$6

**GRILLED BROCCOLINI, GARLIC
AIOLI \$8**

SCALLOPED POTATOES \$8

**SMASHED FINGERLING PARMESAN
POTATOES \$8**

THE COMMENTARY

SOCIAL HOUSE ESTD. 2019

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ARLINGTON, VA 22203