

## SHAREABLES

### WINGS (9) \$18 *gf*

choice of chipotle buffalo, with smoky blue cheese, 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**

### SEAFOOD MINI ROLLS (2) \$14

crab & lobster, Dijonnaise, celery, dill, scallions, jalapenos, lemon zest, old bay on a mini brioche roll

### SESAME CRUSTED AHI TUNA\* \$16 *gf*

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 *gf*

### BEETS & CUCUMBER SALAD \$19 *gf/v*

radish, watercress, quinoa, feta, basil vinaigrette

### SEASONAL BERRY SALAD \$17 *V*

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

### CHOPPED CEASAR SALAD\* \$18

romaine, arugula, kale, garlic croutons, shaved parmesan, creamy peppercorn dressing

### 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**

### AHI TUNA SANDWICH\* \$22

blackened ahi, soy sesame coleslaw, sriracha aoli, cucumbers

### BEYOND SMASH MELT \$21 *gf/df*

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.

## ENTRÉES

### BROCCOLI STEAK \$25 *gf/vg/df*

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

### MISO POACHED SALMON \*\$26 *gf/df*

cilantro rice, charred broccolini, citrus fennel salad

### PAN-SEARED CHICKEN LEG \$29 *gf/df*

root vegetable hash, fresh corn relish, salsa verde

### 14oz NY STEAK FRITES \$44 *gf/df*

chimichurri, roasted grape tomatoes with The Commentary fry sauce

## SIDES

**FRIES \$6**

**TRUFFLE FRIES \$10**

**SWEET POTATO FRIES \$6**

**SIDE GARDEN SALAD \$6**

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

## 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.