

# COMMONWEALTH

THE PEOPLE'S GASTROPUB

## SNACKS

Mug of Soup	\$6
Lemon Stuffed Fried Olives - v	\$5
Bucket of Chips - v (cheese, gravy, additional \$2 ea)	\$5
Scotch Eggs	\$7
Stuffed Trout Rollmops	\$9
Frog in a Puff	\$7
Potted Pork	\$9
Pint of Prawns	\$11

## SALADS

Rocket w/Farmstead Cheese & Lemonette	\$8
Watercress w/Surrey Ham, Poached Egg & Strongbow Cider Vinaigrette	\$9
Crisp Vegetable Salad w/Radish, Basil & Mustard Dressing - v	\$9
Roasted Bone Marrow & Parsley-Shallot Salad	\$14

## POTS, PIES & PASTIES

House Smoked Tofu Shepherd's Pie - v	\$15
Chicken Pot Pie	\$16
Steak & Oyster Pie	\$17

**COMMONWEALTH GASTROPUB** is dedicated to promoting the common good of our community. The original meaning of the word wealth refers to one's well being and we believe good food, drink and laughter are the basis of a neighborhood's wealth. Our menu is British-inspired and American-bred featuring the best of seasonal, local and humanely raised foods.

v - vegetarian

1400 Irving St NW, Washington DC 20010 | 202-265-1400 | www.cwgastropub.com

## SUNDAY ROAST

Family-Style Sunday Supper featuring your choice of roast and includes potatoes and farm vegetables starting at 1pm every Sunday



## BUTCHER PLATE

3 for \$24 or 5 for \$32

Cold	Hot
Surrey County ham \$6	black pudding w/sunny side up egg \$8
house-made head cheese \$8	stuffed trotters \$9
garlic sausage \$6	house-made Wiltshire style
duck sausage \$11	streaky bacon \$8
bresaola \$8	deviled sweetbreads \$12

## CHEESE PLATE

3 for \$12 or 6 for \$18

creamy, semi hard, stinky, blue, goat, cheddar  
(see blackboard)

## THANK YOU FARMERS!

Eco-Friendly Foods, VA • Chapel's Country Creamery, MD • Meadow Creek Dairy, VA  
Sweet Grass Dairy, GA • Groff's Content Farm, MD • Breakaway Farm, MD  
Meadow Run Farm, MD • Sunburst Trout Farm, NC • Breezy Oaks Farm, NC  
Tuscarora Family Co-op, PA • Path Valley Organic, PA

## MAINS

Smithwick's Beer Battered Fish & Chips	\$14
Whole Roasted Trout w/Bread & Butter Stuffing	\$17
London Broil w/Worcestershire & Maldon Smoked Salt	\$19
Cumberland Bangers & Mash w/Onion Gravy	\$15
Grass-Fed Beef Burger	\$11
Lemon Roasted Half Chicken	\$16
Vegetable Tikka Masala - v	\$15
Simply Grilled Fish w/Parsley Sauce	\$18
Butcher Breakfast (2 poached eggs, streaky bacon, black pudding, Surrey ham, pork 'n beans)	\$17

## TRIMMINGS \$5

Jacket Potatoes - v (comes with choice of topping, additional \$2 ea)  
english cheddar sauce, rapini & garlic, bacon & crème fraiche,  
pork 'n beans, spinach & mushroom

Yorkshire Pudding w/Onion Gravy

Bubble and Squeak

Mushy Peas w/Mint - v

Cauliflower Gratin

Welsh Rarebit

Green Bean Casserole w/Cremeni Cream

Farm Vegetables of the Day - v (see blackboard)

## PUDDINGS \$7

Sticky Toffee Pudding

Lemon Trifle w/Berry Sauce

Bittersweet Chocolate Pudding

Warm Treacle Tart w/Cream

Earl Grey Semifreddo w/Caramel Shortbread

Young's Double Chocolate Stout Float (over 21)

Dominion Root Beer Float (under 21)

## OTHER SIDE FOR BEER AND WINE

Jamie Leeds, Executive Chef

Antonio Burrell, Chef de Cuisine • Abigail Fellows, Executive Sous Chef

## SPARKLING WINES

	Glass	3oz	Bottle
Conde de Subirats Cava Brut - ES	8		30
Prosecco Di Conegiano Brut NV - IT	9		33
Crémant de Bourgogne Tripoz Brut - FR	12		44
Roederer Estate Rosé, NV - CA	17		58
Moët Chandon White Star Champagne NV - FR		187 ml	19
2004 Brut Carneros Taittinger - CA			52
J Cuvée 20 Brut, NV - CA			60
Louis Roederer Brut Premier Champagne NV - FR			90

## U.S. WINES

Sauvignon Blanc, 2007 Santa Barbara Winery Santa Barbara, CA	10.5	5.50	39
Riesling, 2006 Next Eugene, OR	8.5	4.50	32
Chardonnay, 2006 Chateau Julien Monterey County, CA	8	4.25	30
Sauvignon Blanc, 2007 Emmolo Napa Valley, CA			41
Chenin Blanc/Viognier, 2007 Pine Ridge Clarksburg, CA			43
Pinot Gris, 2007 Bethel Heights Willamette Valley, OR			48
Viognier, 2005 Dobbies Family Estate Willamette Valley, OR			47
Chardonnay, 2006 Acacia Carneros, CA			56
Pinot Noir, 2006 Mountain View Vintners Carneros, CA	11	5.75	40
Merlot, 2005 Castle Rock Napa Valley, CA	7.5	4.00	29
Cab Sauv, 2005 Moon Mountain Vineyard Sonoma, CA	10	5.25	37
Zinfandel, 2004 Clockspring Vintners Amador County, CA	8	4.25	30
Merlot, 2006 Edna Valley San Luis Obispo, CA			41
Merlot, 2005 Novelty Hill Columbia Valley, WA			56
Meritage, 2005 Spring Valley "Frederick" Walla Walla Valley, WA			89
Cab Sauv, Merlot, 2005 Newton Claret Napa Valley, CA			54
Zinfandel, 2006 Rosenblum Contra Costa County, CA			49

## BEER FLIGHTS

See blackboard for beer flights and specials.



### U.K. DRAFTS

	U.S. Pint	English Pint
Strongbow Dry Cider	6.5	7.5
Wells Bombardier Premium Ale	6	7
Tetley's English Ale	6	7
NewCastle Brown Ale	6.5	7.5
Smithwick's Irish Ale	6.5	7.5
Belhaven Twisted Thistle, IPA	7	8
Guinness Draught	6.5	7.5

### COMMONWEALTH DRAFTS

Michelob Light Lager, VA	5	6
Old Dominion Lager, VA	5	6
Samuel Adams Boston Lager, MA	6	7
Victory Golden Monkey Ale, PA	6.5	7.5

### CASK CONDITIONED DRAFTS

See Blackboard for Rotating Drafts

### ALL DRAFTS AVAILABLE IN HALF-PINTS

### COMMONWEALTH BOTTLES/CANS

Budweiser Lager, VA (can)	4	Legacy Hedonism Ale, PA	6
Commonwealth Seasonal Beer	See Blackboard	Cisco Brewers	See Blackboard
Harpoon Brewery, MA	See Blackboard	Stoudts Fat Dog Oatmeal Stout, PA	6
Fisherman's Brew Amber Lager, MA	5	Troeg's Rugged Trail Nut Brown Ale, PA	7
Fisherman's IPA, MA	5	Troeg's Troegenator Doublebock Beer, PA	7
Samuel Adams Brewery, MA	See Blackboard	Weyerbacher Abbey-Style Quadruple Ale, PA	7
Stoudts Pale Ale, PA	6	Dominion Root Beer N/A, VA	3

### U.K. BOTTLES/CANS

Samuel Smith's Organic Lager	8
Wexford Irish Style Crème Ale (can)	8
Isle of Arran Blonde Premium Beer	11
Boddingtons Pub Ale (can)	6
St. Peter's English Ale	8
Greene King Abbot Ale (can)	8
Tennent's of Scotland Lager	6
"Old Speckled Hen" English Fine Ale	8
"Hen's Tooth" conditioned English Ale	11
Duchy Originals Organic English Ale	8
Belhaven Scottish Ale	8
Coniston Bluebird Bitter	9
Samuel Smith's India Ale	8
Black Sheep Yorkshire Ale Riggwelter	10
Samuel Smith's Taddy Porter	8
Young's Double Chocolate Stout	8
SkullSplitter Orkney Ale	9
Salopian Entire Butt English Porter	11
Harvey & Son Imperial Extra Double Stout	12
Kaliber N/A	5

## E.U. WINES

### FRANCE

	Glass	3oz	Bottle
Bordeaux Blanc, 2007 Chateau Haut Peyrugent Bordeaux	7	3.75	26
Rosé, 2007 Domaine de la Janasse Châteauneuf-du-Pape	7.5	3.50	29
Sauvignon Blanc, 2006 Quincy, Domaine de Chevilly Loire Valley			38
Riesling, 2006 Mader Alsace			43
Chardonnay, 2006 Les Morandes, Macon-Vinzelles Tripoz Bourgogne			46
Gamay, 2007 Domaine Dupeuble Beaujolais	8.5	4.50	32
Bordeaux, 2005 Chateau Le Doyenne Premier Cotes de Bordeaux	12	6.25	44
Grenache, Syrah, 2006 Kermit Lynch Rouge Cotes du Rhone			37
Châteauneuf-du-Pape, 2006 Domaine Berthet-Rayne Châteauneuf-du-Pape			63

### SPAIN

Verdejo, 2007 Castelo de Medina Rueda	7.5	4.00	29
Xarel.lo, 2007 Albet i Noya Classic Penedès	8	4.25	30
Rosé, 2007 Vina Aljibes Rosado Tierra De Castilla	7	3.75	26
Albariño, 2007 Esencia Diviña Rias Baixas			52
Tempranillo, 2004 Rioja Crianza Vega Rioja	9	4.75	33
Mencia, 2007 Luna Beberide Bierzo	10.5	5.50	39
Monastrell, 2004 Alceno Jumilla			36
Garnacha Blend, 2004 Bodegas Los 800 Priorat			48

### ITALY

Pinot Grigio, 2006 Castello D'Albola Friuli	7	4.25	26
Orvieto Classico, 2006 Castagnolo Secco Barberani Umbria	11	5.75	40
Barbera, 2006 Marchesi di Barolo, "Ruvei" Piemonte	10	5.50	37
Sangiovese, 2000 Notturmo Emiglia Romagna	12	6.25	45
Sangiovese, 2005 Vino Nobile di Montepulciano, Polignano Toscana			60
Nebbiolo, 2003 Gattinara, Travagliani Piemonte			69
Cab Sauv, Merlot, Sangiovese, 2006 Querciabella, "Mongrana" Toscana			52

## OTHER SIDE FOR FOOD

Sandy Lewis, Beverage Director