

Commerce Inn.

MILK PUNCH

SPICE D R Y E #2	whiskey, allspice dram, flowery white pekoe	\$18
GOLDEN HORN	blended rums, creme de banane, pineapple	\$18
PINK PUNCH	vodka, orange liqueur, cranberry	\$18

COCKTAILS

OLD COMMERCE	Woodford Reserve, Amaro, cinnamon	\$19
HOUSE MARTINI	50/50, gin, dry vermouth	\$19
DESERT CORAL DAISY	tequila, rhubarb, bitters	\$18
SAGE ADVICE	gin, genepy, fino sherry, sage	\$18
BBQ'd JOHN COLLINS	scotch, smoked tea, honey	\$18
BROWN DERBY	bourbon, grapefruit, Riemerschmid bitters	\$19
THYME IN A GLASS	gin, thyme, grapefruit	\$18
SHERRY COBBLER	Sherry, citrus, Decanter Bitters	\$16
Tavern Coffee	Whisky, maple, coffee	\$18
Iced Tavern Coffee	Vodka, maple, coffee	\$18

Glass SPARKLING

SCHRAMSBERG VINEYARDS, BLANC DE BLANCS	North Coast	\$ 89 glass \$ 23
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2020 Glass WHITE

TATOMER, Grüner Veltliner 'Meeresboden'		
2021	Santa Barbara, California	\$ 72 glass \$ 18

BELLANDE, Pinot Gris

	Willamette Valley, Oregon	\$ 69 glass \$ 17
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2021

MATTHIASSEN, Chardonnay 'Linda Vista'		
	NAPA VALLEY, California	\$ 88 glass \$ 22

Glass ROSÉ

2022		
SCRIBE, 'Una Lou'		\$ 64 glass \$ 16
	LOS CARNEROS, California	

2021 Glass RED

BROOKS, Pinot Noir		
	Willamette Valley, Oregon	\$ 78 glass \$ 20

2021

Sandlands, Zinfandel blend 'RED TABLE'		
	Lodi, California	\$92 glass \$23

2021

HARDIN, Cabernet Sauvignon		
	NAPA VALLEY, California	\$ 88 glass \$ 22

OYSTERS in the half-shell 3. each
 RAW, PICKLED or FRY'D

C O D C A K E s

House smoked cod

20

LAMB *PASTY*
garam masala & peas

17

RAREBIT
 cheddar over country toast

16

KIPPERED *TROUT*
cucumbers & horseradish

19

POTTED *shrimp*
& pickles

17

VEGETABLE.

OKRA fry'd	<i>cornmeal, chilies & honey</i>	17
PEASALAD	<i>lil'gem, peashoots, farmer cheese</i>	18
ARTICHOKES	<i>poached with herbs & spices</i>	19
<i>Beets Pickeled</i>	<i>goat cheese & red onions</i>	16
white Aspar agus	<i>brown butter, smoked ham</i>	24
CaRroTS	<i>roasted with spiced pecans</i>	17
Zucch ini	<i>basil, mint, garlic, olive oil</i>	16
Butter MILK	<i>leafy greens, sweet herbs</i>	18
FRY'D <i>or Mashed</i>	<i>potatoes</i>	12
STRING Beans	<i>slow cooked in bacon</i>	17
Shaker beans	<i>molasses, ham hocks</i>	12

MEAT.

MARROW	<i>roasted mushrooms & garlic</i>	22
Ha lf <i>Roast Chicken</i>	<i>fry'd potat oes</i>	32
countryP O R K chop	<i>blackeyed peas</i>	46
<i>LAMB CHOPS</i>	<i>butter beans & mustard greens</i>	58
RIBEYE <i>for two</i>	<i>grilled with onions</i>	79

SP O O N **BREAD.** 5

PoTaTo **ROLLS.** 5

Daily dishes
on the chalk board



OYSTERS in the half-shell 3. each
 RAW, PICKLED or FRY' D

SMOKED FISHES. 25

Salmon, white fish salad, KIPPERED TROUT, *pickles + creme fraiche* and BROWN BREAD

LAMB *PASTY*
garam masala & peas
 17

KEDGEREE
 curried rice, soft boiled eggs, smoked cod
 23

OMELETTE
 L E E K & Goat cheese
 22

PANCAKES
Buttermilk
 18

PANCAKE BREAKFAST
sunny-side egg & bacon
 22

VEGETABLE.

Butter MILK 18
leafy greens, sweet herbs

BRUSSELS SPROUTS
apples, oranges, pecans 18

Chicory 19
*raisins, walnuts &
 Great hill Blue*



FARMERS BREAKFAST
 Fried SCRAMBLED or *Dropped*
*TWO eggs with mashed peas,
 hashed potatoes and toast*
 18
and breakfast sausage or smoked bacon
 24

MEAT.

Half *Roast Chicken* 32
fry' d potat oes

D U C K HASH 25
 & SUNNY DUCK EGG

PATTY MELT 18
 RYE, SWISS & ONIONS

Extras. *smoked* Bacon 10 PORK SAUSAGE 10 HASH POTATOES 8 smashed peas 7 CHOW CHOW 6

Commerce Inn.

Pot of *COFFEE* 10
PARLOR

Fresh
ORANGE JUICE
8

Pot of *TEA* 10
commerce breakfast
or *TISANE*

SPICED ICED COFFEE
8

Bloody Marys 16

Classic
fresh horseradish, lemon

Bloody Bull
red tomato, oxtail broth

Soft DRINKS • 12

SARSAPARILLA POP

GINGER SWITCHEL

LEMON MINT SODA

SPRITZ 16

HOUSE SPRITZ
bianco bitters & vermouth

Tavern SPRITZ
cocchi rosa & house amaro

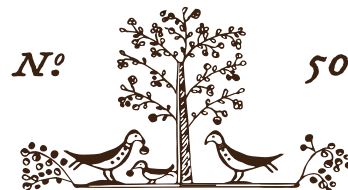
COCKTAILS

CuP Pimms 17
Pimms, white port, lemon, ginger

FRENCH 75 16
SPARKLING, cognac, lemon

PINK SQUIRREL 16
creme de noyaux & cacao

GIN FIZZ 17
Plymouth, lemon, egg whites



Commerce St.