

Commerce Inn.

MILK PUNCH

SPICE DRYE #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

