



COMMONWEALTH

WHERE COMMON COMFORTS MEET CULINARY EXCELLENCE

## FOR THE TABLE

### **CURRIED MUSSELS** 16

coconut milk | ginger | garlic | onion | curry spice | lime zest  
cilantro | toasted baguette crostini

### **TRUFFLE FRIES** 12

served with herb aioli

### **SPINACH ARTICHOKE DIP** VG | 13

gouda | spinach | artichoke | toast points

### **STL VOLPI FLATBREAD** 15

spicy marinara | mozzarella | capicola  
salami | fresh basil

### **APPLE FLATBREAD** VG | 14

brie cheese | golden delicious apples | thyme  
arugula | hot honey

### **BAKED BRIE** VG | 15

honey | walnuts | cranberries | toasted baguette crostini

## BEGINNINGS

### **SOUP DE JOUR** 10

chef's select soup of the day

### **CAESAR SALAD** VG | 12

*add chicken +4 | add shrimp +6*  
romaine | parmesan crisp | house croutons | anchovy dressing

### **BABY SPINACH** GF/VG | 14

#### **WALNUT SALAD**

*add chicken +4 | add shrimp +6*  
baby spinach | baby kale | spiced walnuts | cranberries  
goat cheese | balsamic vinaigrette

## MAIN COURSE

### **GRAND BURGER** 18

*served with herb truffle parm fries*

flame grilled burger | crispy onion straws | gouda | bacon jam  
candied bacon | pretzel bun | herb aioli

### **ROASTED HALF CHICKEN** GF | 26

*served with seasonal vegetable & roasted fingerling potatoes*

herb de provence marinated chicken | garlic herb demi

### **GRILLED GRECIAN** 38

#### **LAMB T-BONE**

*served with garlic herbed cous cous & tomato cucumber olive mélange*

pistachio crusted t bone | lemon confit  
garlic herbed couscous | tomato cucumber olive mélange

### **VEGAN TIKKA MASALA** GF/VG/V | 24

*served with aromatic basmati rice*

tofu | garam masala | onion | coconut milk | chickpeas  
spring peas | carrots | tomato | cilantro

### **SEAFOOD RAVIOLI** VG | 32

pasta ravioli | crab | lobster | shrimp | baby spinach  
lemon cream sauce

### **CREOLE SHRIMP AND GRITS** GF | 28

*served with boursin grits & creamed kale*

creole spiced jumbo shrimp | onion | pepper | tomato | garlic

### **STRIP STEAK** GF | 36

*served with grilled asparagus, red pepper coulis  
& roasted fingerling potatoes*

wild mushroom | onion demi

### **PAN SEARED SNAPPER** GF/VG | 28

*served with basmati rice & seasonal vegetable*

sundried tomato | beurre blanc sauce

GF - GLUTEN FREE | VG - VEGETARIAN | V - VEGAN

# commonwealth

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@ANGAD ARTS HOTEL

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ST. LOUIS, MO