



dinner menu

Soups/Salads/Starters

Sausage, Kale and Potato Soup <i>with Home-made Sausage</i>	\$5.50
Roasted Butternut Squash Soup	\$5.50
Greens of the Day <i>Dijon Vinaigrette, Sliced Red Onion</i>	\$5.50
Caesar Salad <i>Classic Caesar Dressing, Garlic-Herb Croutons</i>	\$6
Roasted Beet & Baby Spinach Salad <i>Candied Pecans, Crispy Shallots, Shaved Radishes</i>	\$6.50
Apple, Celery & Blue Cheese Salad <i>Arugula, dijon vinaigrette</i>	\$6.50

Storage Vegetables

There are several ways of storing vegetables at home to enjoy through the winter. An unheated entrance or spare room that doesn't freeze will keep winter squashes, onions and garlic quite well. A cool, damp, and dark basement works well for potatoes and sweet potatoes. And an airtight bag in the refrigerator will keep carrots, celery root, beets, Brussels sprouts, cabbage, and turnips sometimes for months. Be sure to never wash vegetables before storing or you may shorten their shelf life considerably. With proper storage you can enjoy vegetables through the cold months of winter.

Main Dishes

Farfalle with Roasted Mushrooms, Garlic Cream & Pecorino Romano	\$13
*Grilled Pork Loin; Parsnip, Potato & Celery Root Hash with Grainy Mustard; Maple Gastrique	\$16
*Pan-Seared All-Natural Half Chicken; Mashed; Brussels Sprouts; Sherry Sauce	\$16
Red Wine Braised Beef; Carrots, Turnips & Leeks; Mashed Yukon Gold Potatoes	\$17
*Roasted Catfish with Breadcrumbs; Dupuy Lentils; Braised Red Cabbage; Lemon Aioli	\$16

Sides- \$4

Mashed Yukon Gold Potatoes
Herb Roasted Fingerling Potatoes
Macaroni Gratin
Roasted Beets
Roasted Crimini Mushrooms
Maple Roasted Carrots

Menu changes frequently to accommodate local growing seasons. Please call 617.484.4EAT or visit www.kitchenoncommon.com for today's specials.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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