

GRAND

MR. C.A. COMMERCE, Proprietor
MR. C.A. COMMERCE, Exec. Chef

BANQUET

675 W BEECH STREET,
SAN DIEGO, CALIFORNIA 92101



Craft & Commerce

PROVIDING SHELTER FROM THE STORM SINCE TWO THOUSAND AND NINE

PLATES

CONFIT DUCK LEG "TACOS" <i>crispy duck legs, bone marrow, pickled radish, queso fresco, salsa verde, cilantro, corn tortillas</i>	18.00
<i>Suggested Pairing</i> ALL THINGS MUST PASS <i>a hint of umeboshi complements salty confit cure. passionfruit/bright citrus cuts richness of duck and complements the accoutrements. tequila makes a lot of sense for mexican inspired cuisine.</i>	
C&C BURGER <i>onion confit, white cheddar, secret sauce, kosher dill, brioche bun</i>	14.00
<i>Suggested Pairing</i> OH YEAH LAGER AND A SHOT OF BOURBON <i>cold lager and cheeseburger. dessert is bourbon. like the steak, beef char and bourbon go together like peas and carrots. you get a washdown and killer pairing all in the same. 3-for-1.</i>	
SAFFRON MUSSELS <i>spanish chorizo, saffron, coconut milk, fennel, levain</i>	20.50
<i>Suggested Pairing</i> BROKEDOWN PALACE <i>fresh spice from the ginger & amaro accompany the buttery softness of steamed mussels providing a refreshing reset to your taste buds.</i>	
LAMB KOFTA SKEWERS <i>garlic confit hummus, tzatziki, housemade sourdough flatbread, cucumber, tomato</i>	29.00
<i>Suggested Pairing</i> ELECTRIC LADYLAND <i>anise and shiso complement the freshness of the tomato and cucumber tzatziki salad, while bright notes of lemongrass play well with the bold spices in the lamb.</i>	

COMMUNAL

FRIED QUAIL <i>beans & collard greens, smoky bacon, buttermilk biscuits</i>	32.50
<i>Suggested Pairing</i> A LONG WAY FROM HOME <i>house made corn rum & butter syrup complement this beautifully fried bird. a refreshing contrast to the savory bacon & collard greens.</i>	
BBQ BONE-IN SHORT RIB <i>raclette mac and cheese, mustard greens, apple</i>	49.95
<i>Suggested Pairing</i> RUGGED BUT RIGHT: THE C&C OLD FASHIONED <i>straight and to the point. bourbon plays on the beef char while peach balsamic highlights the kiss of brown sugar.</i>	
20 OUNCE BONE-IN RIBEYE <i>fries, mustard bordelaise</i>	59.00
<i>Suggested Pairing</i> BIG IRON <i>a woods-y, bold yet elegant sipper. a perfectly rounded savory experience on the palette, the way a steak was meant to be enjoyed.</i>	

SNACKS

MISO CORNBREAD <i>tojarashi honey butter</i>	8.99
<i>BAKED TO ORDER: allow 15 - 20 minutes</i>	
MAC & CHEESE <i>orecchiette, raclette cheese, onion confit</i>	11.50
<i>PRO-TIP: add bacon for \$3</i>	
BONE MARROW <i>fresno chili relish, toasted sourdough</i>	18.00
<i>PRO-TIP: ask about making it a bone luge</i>	
DUCK WINGS <i>sweet ginger glaze, garlic, scallion, cilantro</i>	13.00
WAGYU BEEF TARTARE	15.00
<i>sourdough, garlic confit aioli, pickled mustard seed, herbs</i>	
WOOD FIRED GRILLED OYSTERS	3pc - 11.99 6pc - 19.99
<i>charred tomato butter, chive oil</i>	
C&C BUTTERMILK BISCUITS <i>warm honey butter</i>	7.99
HOUSE MADE RICOTTA	13.50
<i>farmers market berries, whey honey, olive oil, baguette</i>	

VEGETABLES

BEEF & BURRATA SALAD <i>frisee lettuce, citrus, toasted hazelnuts</i>	15.00
FARRO SALAD <i>cucumber, arugula, raspberry, pickled red onion, vegan feta</i>	15.00
KALE SALAD <i>shaved carrots, fermented pepper vinaigrette, parmesan, olive oil bread crumb</i>	13.95
FIRE ROASTED CARROTS <i>tahini ranch, quinoa, dates, herb salad</i>	13.00
GOOD OLD FASHIONED FRENCH FRIES <i>dijonnaise</i>	5.00
RACLETTE FRENCH FRIES <i>melted & scraped tableside</i>	13.00

DESSERT

POT DE CREME <i>dark chocolate, vanilla, marinated berries</i>	8.00
TARTE TATIN <i>apple tart, creme fraiche gelato</i>	9.00
BANANA BREAD PUDDING <i>whipped cream, rum caramel</i>	9.00
<i>add creme fraiche gelato for \$3</i>	

**PRO-TIP: ADD BONE MARROW TO ANYTHING - €
OR, ADD TOASTED RACLETTE TO ANYTHING - \$**