

## House Hours

Monday 8a–6:30p  
Tues–Thurs 8a–12a  
Friday 8a–1a  
Saturday 10a–1a  
Sunday 10a–3p

## Dining Hours

Monday 8a–3p  
Tues–Thurs 8a–9p  
Friday 8a–10p  
Saturday 10a–10p  
Sunday 10a–3p

## Reservations

To make a dining or program reservation give concierge a call or email:  
concierge@commonhouse.com  
(434) 566-0192

# COMMON • HOUSE

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First Last  
000 Street Address  
Charlottesville, VA  
22902



# The Commoner





YOU  
CAN'T GET  
TOO MUCH  
WINTER  
IN THE  
WINTER.

# December Goings On

12/05 **Special Dinner w/Tucker Yoder** 7pm

12/06 **Bridge Club** 7pm

12/08 **Wine Fest** 3pm

12/08 **Disco Supreme** 9pm

12/10 **Women's Networking Luncheon: Resilience** 11:30am

12/12 **Good Old Fashioned Caroling** 7:30pm

12/15 **Holiday Brunch Film Screening** 10am

12/18 **Ornament Making** 6pm

12/20 **Holiday Card Making** 7:30pm

12/24 **Christmas Eve Dinner** 5pm

12/31 **New Year's Dinner** 5:30pm

12/31 **The Grand Cuckoo II** 8pm



## — Every Week —

### Tasting Tuesday

5:30-7pm, Tea Room

A revolving tasting presented by wineries, sommeliers, and retailers

### Half-Off Wednesday

All Day, Dining

Enjoy half price off of wine bottles from our bar menu on Wednesdays

### No Corkage Saturday

No corkage fee all day Saturday—grab a bottle from downstairs, sip away your Saturday in the club and take another home with you

## — Every Friday —

Friday Night Social  
w/ the Analogue DJs  
9pm-Late

All events are at Common House unless otherwise noted. Visit [charlottesville.commonhouse.com](http://charlottesville.commonhouse.com) for program updates, current menus, and hours.

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# House Perks

In Vino Veritas  
Rockbridge Guitar Co.  
Alton Lane  
Clifton Inn  
Oakhurst Inn  
Albemarle Angler  
Boar's Head Resort  
Ashby  
Patcha Thai  
Posture  
Cate West Zahl  
Monolith Knives  
Verdigris  
Rider Boot Shop

The beauty of Common House is in the connections—with people, with a place of respite and energy, with new ideas, and with new opportunities. And even the benefits are connections. As a member, these businesses (and more) have shared discounts specifically for you. Visit [charlottesville.commonhouse.com/house-perks](http://charlottesville.commonhouse.com/house-perks) to take advantage (the password is "206member").

Shockoe Atelier  
e.g.  
Fort Lewis Lodge  
Moore & Giles  
Hart Studio  
Michael Turk

Rivanna River Co.  
Sharon Shapiro  
Townsend Landscaping  
Pure Barre  
Quirk Hotel  
Melody Supreme

Clementine  
Aqua Hand Car Wash  
M3  
Tread Happy  
New Dominion  
Ledbury  
Pürvelo  
Blanc Creatives  
Va. Discovery Museum  
Neroli Spa  
Smooth Skin Laser  
Criquet  
Clover  
Darling



## Boar's Head Partnership

This idyllic retreat—complete with luxury spa, world class gym, pool, squash courts, and historic lodging—is sharing a significant discount for Common House members. Through December 31, the initiation fee will be reduced to \$750 for any type of membership at Boar's Head. Retail initiation for a family membership is typically \$3900—savings of over \$3000. Boar's Head offers individual, couple, and family memberships.

Discounts will still be offered into the new year, but the pricing will increase some. To sign up or get your questions answered, reach out to Samantha Strong at [sstrong@boarsheadresort.com](mailto:sstrong@boarsheadresort.com).

“I like my photos to make a statement,” Joel smiles, “My life motto is: More is more, less is a bore!” He adds, “Life is too short to be wearing boring clothes.”

Anyone can feel the fiercely creative and playful spirit behind his smile. It is infectious.

Growing up in the Philippines, Joel immersed himself in reading *GQ* magazines where he learned the subtle art of observation and developed a unique aesthetic. “The Philippines is kind of dark and depressing. Magazines were my escape.” After moving to Charlottesville eight years ago, Joel began flirting with ways to express his love for fashion through photography. Without formal training, he picked up the cheapest camera he could find and started shooting portraits of friends. Shortly thereafter, clients began lining up.

By day, he works at Menke and Associates, Inc. where he provides employee stock ownership plan (ESOP) advisory services. Weekends, however, are when his creativity shines. His work is anything but mundane. At the heart of Joel’s

aesthetic is a juxtaposition—a marriage between the expected and unexpected. In unorthodox ways, Joel keeps his viewers on their toes by blurring together sophisticated styles with an edgy touch of insouciance. “You could take a girl, blow out her hair, and dress her in an elegant gown. While she sits in a chair with tulle draped over crossed legs, I’d have her holding a beer.”

In addition to producing head-turning ensembles with ingenious shock value, Joel has an uncanny ability to reveal a person’s intangible traits that make them uniquely beautiful. “Most people

are camera-shy. Self-conscious. But they don’t realize they are diamonds in the rough. To make them see what I see is what makes my work so rewarding.”

Joel’s first self-published title, *F.A.T.* (Fashion And Travel), is scheduled for release October 2019. Visually stunning and inspiring, this coffee table book will survey his captures from the past decade and offer a relatable pathway into the exciting worlds of fashion and travel. When he is not globe trotting with a camera in hand, you know you can catch him at Common House late-night for a cocktail, engaging conversation, and assured smile.

# Goodiamat Joel



# Recipes from the Bar

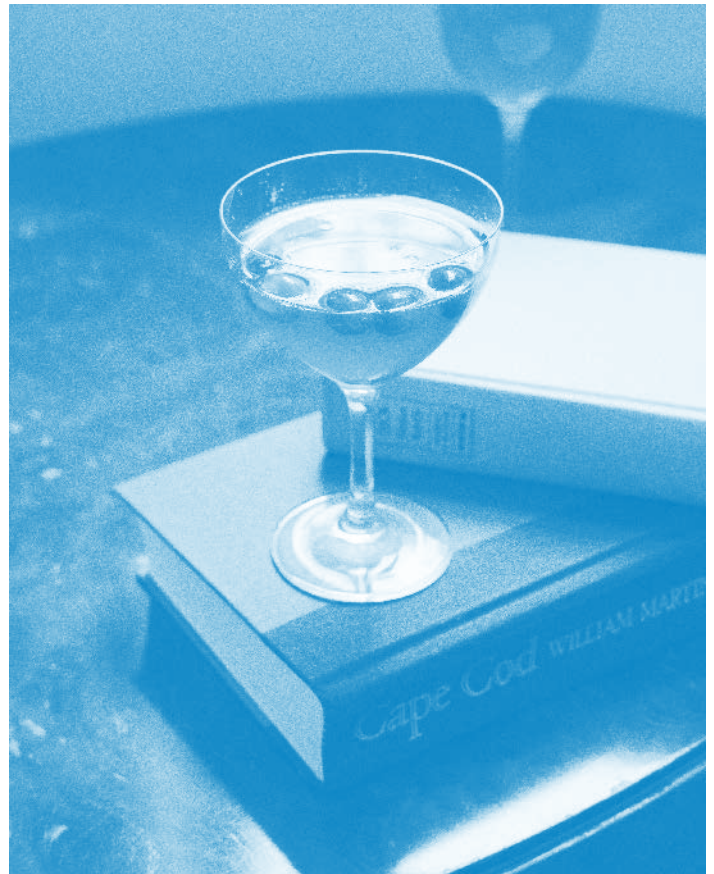
*Bring a little of  
Common House home.*



## Common Sense #2

1.25 oz. Rittenhouse Rye  
1 oz. Cocchi Dopo Teatro Vermouth  
1 oz. Cappelletti Aperitivo  
2 dashes Common House Bitters

Combine ingredients in mixer over ice and stir gently for 10-15 seconds. Pour over a single large cube. Garnish with an orange peel.



## Cape Cod

1.5oz. Tito's Vodka  
1.5 oz. 100% organic cranberry juice  
0.5 oz. honey syrup

Combine ingredients in shaker over ice and shake vigorously for 10-15 seconds. Pour into a coupe glass and garnish with honey poached cranberries.

### *Honey Poached Cranberries:*

Add 1/4 c. honey and 2 tbs. champagne vinegar to a medium saucepan. Bring to a simmer over medium heat for 2 minutes. Remove pan from heat and add enough cranberries to cover the bottom of the pan in one layer. Heat over medium low flame, stirring careful and occasionally. The cranberries should be plumped, but not burst—remove any burst berries from pan. After about 8 minutes, the cranberries should be soft and plump. Remove and store cold.

### *Honey Syrup:*

Put equal parts of honey and water in a small saucepan. Boil, then turn down to a simmer and stir until the honey is completely dissolved. Cool and store for use.

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# Ringling in the New Year



## **New Year's Eve Dinner**

12/31

Luxuriate in a fine dining experience with us. Savor opulent vintages and a lavish four-course spread, featuring oysters, lobsters, vegetarian fares, and a champagne toast.

*Two reservation windows: 5:30–6:30pm and 8–9pm, \$95 per member. For those who are a part of the second seating and would like to attend The Grand Cuckoo, \$30 will be added to your ticket for a full evening package of \$125.*

## **The Grand Cuckoo**

12/31

Celebrate this New Year's Eve with us at a one-of-a-kind soiree experience. Donning cocktail attire, start the night off with a speciality craft drink and passed canapés of fresh fruit and cheese before hitting the dance floor. With tracks spun by DJ Ant Boogie, mingle amongst friends and enjoy a festive ambiance complete with a champagne tower poured by Joe and Erin Scala. At the stroke of midnight, grab some complimentary bubbly as together we—and dozen cuckoo clocks—chime in the start of a brand new year.

*\$75 member, \$95 guest; includes two drinks and a champagne toast.*