

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

The Commoner

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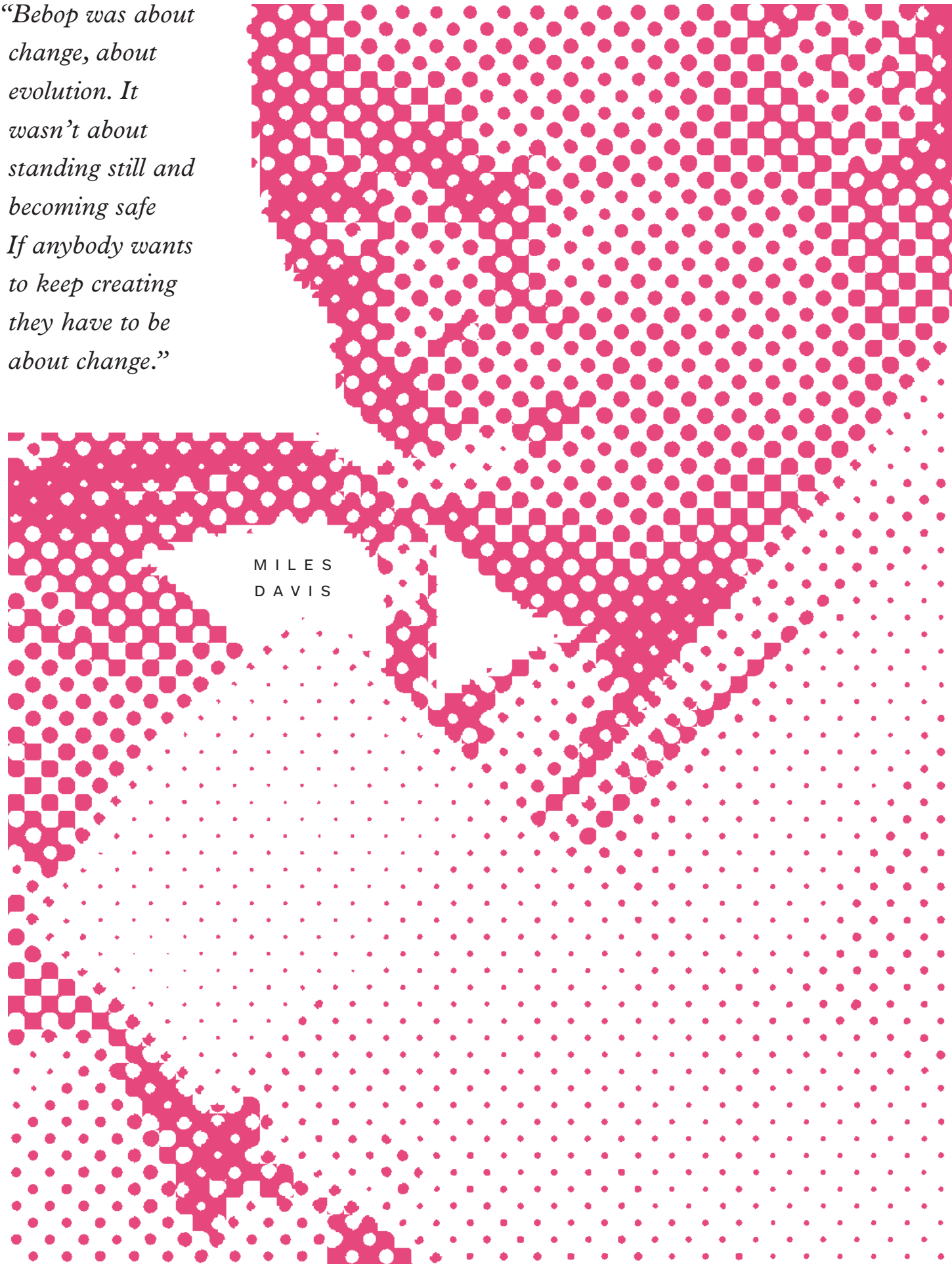
FEBRUARY 2019 — ISSUE NUMBER 3



COMMON • HOUSE
206 WEST MARKET STREET
CHARLOTTESVILLE, VA 22902



“Bebop was about change, about evolution. It wasn’t about standing still and becoming safe. If anybody wants to keep creating they have to be about change.”



February Goings On



- 2/03 **Super Bowl Sunday** 5:30pm
- 2/04 **Bridge Room Session** 1:00pm
- 2/07 **Tackling the Opioid Crisis** 5:45pm
- 2/14 **Valentine’s Day Dinner** 5pm
- 2/14 **Gearhart’s Chocolate Making** 6:30pm
- 2/14 **Sweetheart Social** 7pm
- 2/20 **Women’s Networking Luncheon** 11:30am
- 2/20 **Boar’s Head Happy Hour** 5:30pm
- 2/27 **Somm Scala** 6:30pm
- 2/28 **Photo Club: Sam Abell** 8pm

– Recurring –

Music by the Fire
February 6th, 20th and 27th, 6–8pm

Games Club
February 6th and 20th, 7–9pm

Friday Night Social
w/ the Analogue DJs
Every Friday, 9pm–late

📍 common_house
🌐 facebook.com/commonhouse

– 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

All events are at Common House unless otherwise noted. Visit charlottesville.commonhouse.com for program updates, current menus, and hours.

Valentine's

Prix Fixe Dinner

Love is in the air at Common House. To set the mood, we have a glass of Château Les Valentines with your name on it. Sip and savor while enjoying the Chef's special prix fixe menu, full of love and flavor. Our first seating will begin at 5pm. Relax. Luxuriate. And let the sweet sounds of jazz guitarist Charles Arthur serenade you before moseying downstairs where our Sweetheart Social will be heating up the House.

Wine

On Valentine's Day we'll be pouring Château Les Valentines Provence rosé from magnums. This tasty and lush blend of Grenache and Cinsault might be the one rosé you'll want to drink in the middle of winter, on the most romantic day of the year...

DAY



Sweetheart Social

Open to the public

*Roses are red,
Violets are blue
We have the perfect evening
Planned for you.*

Whether married, single, or ready to mingle, join us for an amorous fiesta that even Cupid would be proud of. We'll have something for you to proudly display your relationship status—and go forth ;) Drink, dance, and be merry. We have a few icebreakers up our sleeves for singles...and few pick up lines as well. Who knows your soulmate might be across the room? We agree with Rihanna; we got love on the brain too.



Will is an eternal optimist. He explodes with this unbelievable amount energy and heart that has made me grow. Until I met him, I never knew a relationship could be so fun and rewarding.



Jacqueline is my sounding board. She's thoughtful, kind, sophisticated, and extremely articulate. Her words are beautiful. It's easy to fall in love with that.

Common Love

Jacqueline & William

A SWEET COLLISION of destinies occurred when we opened our doors three years ago. Little did William Taylor know that when he came in for lunch that fated day, he'd end up across a Common House table from the love of his life.

"My father and I were about to sit down to eat when we saw our friend Kristen, the Director of Second Street Gallery, with someone. Jacqueline is on their Board, and I am big supporter of the arts. So we walked over. And, well—Will smiles—"the rest is history."

Jacqueline Langholtz nudges him. "It was kismet. When I emailed Kristen thanking her for lunch, I added a p.s. of 'hey ask that Will Taylor guy to message me.' A week later we had our first official date here. A whiskey tasting. Common House really is our happy place."

Also central to their love story is another vibrant place: The Big Apple. William was born and bred in New York before he and his family moved to Charlottesville. After graduating from William and Mary, Jacqueline began her career as a museum and arts educator in the City.

"Although we meet here, I knew I wanted to propose in Central Park, right by the Bethesda Fountain. Its centerpiece is a bronze sculpture that was the first public arts commission given to a woman. Jacqueline is this fierce, beautiful, highly successful professional within the

field— so it was a perfect spot to ask her to marry me."

Equal in strength to their love is their ambition. Five years from now, Jacqueline hopes to make a greater impact at Monticello where she runs their school and group programs. Through attaining her Ed.D, she ultimately envisions ways to cultivate stronger connections between education and museum cultures. An MBA candidate, Will foresees the next five years to include everything from his graduation to a honeymoon possibly in Japan. They, too, see children on their life-map together and to deepen their involvement within our community.

Jacqueline sums it up, "It is a gift to find someone to grow with and who helps you grow. And what an amazing journey it has been."

From the Kitchen



“Our current menu reflects the tastes of the season. Currently that’s root vegetables and bitter greens. Butter, cheese, and eggs. Loads of vinegar. And enough citrus to offset scurvy.”

—Chef Matt Greene



New Deep Winter Dishes

A taste of some new items on the menu, paired with some choice words from the Chef.



THE DISH

CHEF'S TAKE

Cacio e Pepe

4 oz tonnarelli, black pepper, parmesan reggiano, black truffles

“Only at Common House will you see a dish with black truffles followed by a cheeseburger listed directly below.”

THE DISH

CHEF'S TAKE

Fried Oysters

breaded and fried oysters x3, soft scrambled eggs (custard), fried potato, pickled shallot, chives

“I eat the same breakfast. And the same lunch. For as long as I am eating them, the fried oyster will stay.”

THE DISH

CHEF'S TAKE

Chicory Salad

anchovy vinaigrette, thinly sliced asian pear, frisée, red endive, chicory, fresh thyme

“It the perfect winter salad with lots of citrus, bitter greens, and vinaigrette. It’s enough to satisfy and satiate.”

THE DISH

CHEF'S TAKE

Chicken Liver Mousse

sesame toast, assorted pickles, beet mustard

“It’s back by popular demand—with a sesame twist.”



Creative Collaboration

"Inside the Artists' Studio" at Second Street Gallery



Cate West Zahl

25% off finished paintings;
30% off commissions



Sharon Shapiro

20% off modern paintings
(excluding commissions)

JUST IN TIME for Valentine's Day, check out the special union between artist and photographer at the "Inside the Artist's Studio" at Second Street Gallery.

House Member Kristen Chiacchia reigns supreme in the art of match-making. As Second Street's Executive Director and Chief Curator, she connects artists with audiences by providing a central hub for curated exhibitions and community-driven programming.

Call her Eros 'cause Kristen has shot eight golden arrows to match one local artist with one local photographer:

Sharon Shapiro *with* Stacey Evans
Cate West Zahl *with* Kristen Finn
Guillermo X Umbrilla *with* Ken Horne
Russ Warren *with* Bill Moretz

Over the course of six months, photographers documented the creative processes of painters from start to finish. Installations showcase the magic of *ex nihilo aliquid*: "Out of nothing into something." See these amazing pairings at the "Inside the Artists' Studio" exhibition running from February 1st until March 22nd.

As a sneak preview, you can see the works of Sharon Shapiro and Cate West Zahl hung around the House. And check them out at their studios for additional offerings where you can show your brass key for a House Perks discount. We know—their art has got us lovestruck too.

HOME & RETAIL

Blanc Creatives

15% off handmade cookware

e.g.

15% off boutique clothing

Hart Studio

20% off handmade jewelry with free shipping

In Vino Veritas

10% off curated wine; free personal tasting

Ledbury

20% off tailored menswear

Melody Supreme

10% off new vinyl

New Dominion Bookshop

10% off all used and new books

Rider Boot Shop

15% off luxury leather boots

Rockbridge Guitar Co.

20% off base model guitars

Shockoe Atelier

15% lux denim and personal fitting

Verdigris

20% off of one item

Alton Lane

Free dress shirt with purchase of blazer, suit, or tux

Ashby

10% off jewelry and new merch items

Clementine

10% off jewelry and new merch items

Clover

10% off new gifts and accessories

Darling Boutique

20% off clothing

Criquet

20% off shirts and accessories

As a member, these businesses (and more) have shared discounts specifically for you. Visit charlottesville.commonhouse.com/house-perks to take advantage (the password is "206member").

HEALTH & WELLNESS

Boar's Head Resort

Discounted initiation fees for any membership

M3

20% off 4 & 8 class passes; \$75 first month rate

Patcha Thai

Free hot stone add-on with any massage

Pürvelo

15% off all 5, 10, & 20 class packages

Pure Barre

20% off 20 class pack; \$89 first month unlimited

Tread Happy

20% off 5 & 10 class packages

Smooth Skin Laser

10% off any package for permanent hair removal

EXPERIENCES

The Albemarle Angler

10% off fly fishing and supplies

Virginia Discovery Museum

10% off children's birthday parties

Rivanna River Co.

10% off any rafting trip.

House Perks

LODGING

Fort Lewis Lodge

15% off stay: Thursdays through Sundays

Oakhurst Inn

10% off rooms and a \$30 Food & Beverage credit

Quirk Hotel

10% off reservations and a \$25 food credit

The Clifton

10% off lodging and food

SERVICES

Aqua Hand Car Wash

20% off monthly membership; 10% off any drop-in service

J.W. Townsend Landscaping

10% off any landscape cleanup

Our House manager and staff wellness specialist shares some reflections on his own wellness journey.

Wellness

w/ Michael Okusa



My interest in wellness began when I had a rock bottoming out in my mid-20s.

What pulled me back from the brink was running. I did cross-country in high school but lost the momentum in college. Eventually, I picked it back up, and running has become like medicine for me. From there, it snowballed: A friend introduced me to yoga and vegetarianism. Then came the discovery of Brené Brown and the whole vulnerability thing. Little by little, I added these things into my daily life, and I felt I could manage the beast of mental health challenges and accept them as a part of my life.

I keep my exercise routine unstructured.

There's this one running company called Tracksmith whose tagline is: "No Days Off." It isn't necessarily a call to run every day. It's a commitment to always be thinking about wellness in some shape or form. It might be taking a rest day or cross training. When I first got involved with yoga, I was drawn to its athleticism. Overtime, that changed where I wasn't as interested in the workout as how deeply you can connect with yourself.

I lean toward veganism with some allowances.

In the long run, a vegan diet seems to be preventative for most chronic illnesses. Plus it's good for the environment. I love to cook, so the restrictions force you to be creative in the kitchen.

It's like: "How do you make lettuce taste good?" Curry is one of my favorite flavor profiles. Also anything Mexican or Thai since their cuisine lends itself to a no-meat, no-dairy lifestyle.

I have a massive sweet tooth though.

That's why I call myself 99% vegan (or a "border-line" vegan) because French pastries are amazing. When I have a craving for a Marie Bette canelé, I don't beat myself up over it because life is short. And dessert is delicious.

When I'm not working or exercising, I love sharing music with other people.

It fits into the whole wellness thing because it feeds the soul. Right now, I've been into Jamie Cullum. He has this great jazzy vibe that's really soothing, and I love to

sit down at the piano and play his stuff. Singing in public has been therapeutic for me. At first, I used to need a shot of bourbon before performing. Now, I take a deep breath and just go for it.

There is a lot of value in discomfort.

I tend to be a homebody so if left to my own devices, I'd hang in my room with candles and tea and be perfectly content. But I counteract that by seeking out things I am afraid of or make me uncomfortable, and commit to doing them. Education has kept me motivated to see things through. There is so much to experience. There are so many opportunities to grow from. You have to let go of outcomes or expectations and just go for along for the ride because it's all worth it in the end.

Photo Club: Sam Abell

2/28, 8–9:30pm



WHETHER YOU REALIZE it or not, you have seen his photographs: Sam Abell is one of the preeminent photographers of the last half-century and—lucky us!—one of our humble neighbors. Through his work with National Geographic, Sam defined the culture of quiet but expressive communities that have since

become iconic moments, all thanks to his images. Practicing studied compositions, extreme patience, and a knack for being in the right place at the right time, he is the manifestation of the artist journalist; telling stories and crafting beauty at the same time. And in an expansive career that keeps marching on—check his recent advertising work ([vogue.com/article/acne-studios-cindy-crawford-sam-abell](https://www.vogue.com/article/acne-studios-cindy-crawford-sam-abell))—he has captured some of the most beautiful moments of light that pulls at every photographer's heart strings.

Come hear Sam's personal stories, discover the process of his craft, and see the images that helped to define one of the greatest magazines of all time, in an intimate presentation and social gathering. Q&A to follow.

