

## 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

MARCH 2019 — ISSUE NUMBER 4

# The Commoner



I KNEW I  
COULDN'T  
ALWAYS BE  
THE BEST,  
BUT I TRIED  
TO BE.

FRANK  
ROBINSON



March

- THURS, 3/7 **Common Thread** 6pm
- SAT, 3/9 **Barone di Serramarrocco Wine Dinner** 6:30pm
- WED, 3/13 **Community Printmaking** 6pm
- FRI, 3/15 **Nature Microdoses** 8:30am
- SUN, 3/17 **Tenderfoot Making** 10:30am
- TUES, 3/19 **Cville Gives** 6pm
- WED, 3/20 **Women’s Networking Luncheon: Resilience** 11:30am
- FRI, 3/22 **Reading Under the Influence** 9:30pm
- SAT, 3/23 **Crawfish Boil** 2pm @Blanc Creatives, 735 B Walnut St, C’ville, Va 22902
- WED, 3/27 **Film Club** 7pm
- THURS, 3/28 **Grad & Young Professional Mixer** 5:30pm

– Recurring –

**Music by the Fire**  
 w/ rotating artists  
 Every Wednesday, 6–8pm

**Games Club**  
 March 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  
 Free revolving tasting presented by wineries, sommeliers, and retailers

**Half-Off Wednesday**  
 All Day, Dining  
 Half price wine bottles from the menu

**No Corkage Saturday**  
 Grab a bottle from the downstairs rack and sip away your Saturday

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

# House No. 2

## \*\*Richmond

ONCE A FORMER FURNITURE factory, 305 W. Broad is now just a literal shell of it's former self. The transformation began with sledgehammers in February and with construction underway, we are excited to share the ongoing updates as we march toward opening.

We've shared some easter eggs and let a few secrets slip along the way, but here are some answers to the most pressing inquiries you probably have.

### **When does No.2 open?**

We anticipate opening in February 2020. While we may be open even earlier, we did experience delays with permitting during the gov't shutdown and are being conservative in our estimates.

### **I travel to Richmond often, will I get access?**

Yes, definitely. As a Common House member you will receive access to every location. So you can schedule a business lunch, impress your hot date, or RSVP for any of the Richmond programs.

### **How will it be different from House No.1?**

Richmond will have all the same aesthetic, social, and restaurant awesomeness you've come to love, but with a host of new amenities:

The building is 3x the size of Charlottesville and we've created all kinds of unique spaces, including: a screening

room big enough for a small crowd; a wine cellar [with private dining] that Somm Scala will use to bring both towns bigger, better selections; and a rooftop that will have not just a bar, but also a pool for working on that summer glow.

Several floors will also be dedicated to co-working and events, leaving the social hall just for social happenings.

### **When can my Richmond friends sign up to be local members?**

Soon. We will definitely let you know, but if your friends want to be the first in line, tell them to share their email on our website or follow on Instagram.

### **Where can I find out more?**

You can visit [commonhouse.com/richmond](http://commonhouse.com/richmond) or follow us on Instagram @commonhouerva. We'll be sharing emails and more soon, but if you have specific questions you can also send us an email at [richmond@commonhouse.com](mailto:richmond@commonhouse.com).

**House No.2 and access to Richmond will be here before you know it. Follow us on instagram @commonhouerva for all the updates.**



Before: The club level restaurant in the middle of demolition.





# An Empire of Dung

HAVE YOU EVER been at a stoplight and wondered what the driver next to you is thinking? You probably wouldn't guess he is brainstorming the next cultural phenomenon. And yet for Brian Calhoun, the concept behind his farm-to-table game, Chickapig, was hatched much in the same way.

What was once a small, local game has now become a sought-after brand name. Brian's chicken-pig hybrids and defecating cows are favored by children, parents, and millennials alike. And on March 10th, his chimeric critters are entering the limelight—where they will be featured on Target shelves nationwide.

"It started on a whim," Brian recounts, "Some friends and I were playing a board game one night, complaining just how boring it was. On the box it said, 5 million copies sold. I thought to myself, 'I am going to make a game that isn't so boring.'"

The nagging feeling to make a game persisted. He describes, "The idea struck me while driving. When I got home, I pulled out a chess board, then went downstairs. I grabbed some scrap wood and doodled a few characters on top."

Chickapig was born. While an admitted non-gamer, Brian is no stranger to business nor craftsmanship. As the owner of Rockbridge Guitar, he has made custom guitars for world-famous musicians—Dave Matthews, Mary Carpenter, Jason Mraz, Keith Urban, among many others.

During a Europe tour in 2015, he and

## The Future of Chickapig w/ Brian Calhoun

his good buddy, Dave Matthews, first brought the game to a pub in Dublin. Although it was well received by friends, they figured it would be just a game they played at bars or festivals. Little did they know the idiosyncratic blend of strategy and hilarity would cause Chickapig to amass such a huge following.

The rules of the game are simple: Be the first to move all six of your chickapigs across the board, through the central goal. But beware—there's a pooping cow, hay bales, and other cards that might trip you up along the way.

Four years on from its creation and the game is making headlines, awards are racking up, agents keep knocking on Brian's door for licensing deals. The game itself is just the first step of a much larger story: a companion children's book, *Little Joe Chickapig* (complete with plush toy), will soon be available exclusively at Target. Already in the works are more books. So, too, are conversations about expansion into toys, clothes, and even a T.V. series.

Brian smiles, "I've been getting such an education. Chickapig is the polar opposite from making guitars. We're not hand-carv-

ing each piece in the basement anymore because of the large scope of production. To see everything come together the way it has still seems so silly to me."

Silly as the poop cards might be, the game has become a helpful tool in classrooms to teach critical thinking in a light-hearted way. The Virginia Institute of Autism also utilizes Chickapig to help students develop their social skills. For Brian, it's been rewarding to see young people engage with each other instead of burying their faces in a screen.

And the success of Chickapig might be indicative of a larger cultural shift. iPads certainly aren't going away anytime soon. But perhaps there'll be a broader movement back into the analog world where people engage with each other more deeply. No matter how the Chickapig brand may expand, its core identity will remain: It all started as a grassroots game. And there is something wholesome about that.

Step aside Angry Birds.

There's a new juggernaut in town.



# Friends of the Bread

## “Ain’t no bread in the breadbox”

AT COMMON HOUSE, we sing odes to each satisfying crunch, and for good reason: Two weeks before we opened our doors in Charlottesville, we made a bread starter from just two ingredients:

Flour and water.

The building provided the rest. One might envision the process of capturing and growing wild yeast an exercise in acute microbiology or a wild trip you would have tried in your younger years—but really, you just need to be patient and let it keep truckin’. *Lactobacillus*, also found regularly in the human body, floats around all over the place, ferments easily at room temperature, and aggressively keeps the nasty stuff out once it’s in place.

And no two starters are exactly the same—much like terroir of the wine world, hops of beer, or the peat of scotch—a homemade, home-startered bread is a unique and special thing. The distinction of a sourdough that has been made the old-fashioned way isn’t so much a brazen medal as it is evidence of a desire to pursue excellence, and a willingness to let some things be what they will be.

Trust us, bread-making isn’t a long strange trip. Give the recipe a try—it’s no big hurry—and remember there’s nothing really to do but smile, smile, smile. Told you we’re bread-heads ;).

## Recipe: Starter Up

WANT TO EXPLORE the terroir of your own breadscape? It’s easier than you think. All you need is a starter, an oven, and time (we always seem to short on the last part...):

200g wheat flour  
200g high gluten bread flour  
400g water

Mix both flours with water, and cover your starter loosely with a towel. Leave it in a cool place to dry. When your starter begins to bubble like a witch’s cauldron, don’t freak out—bubbles are a good thing! That means your preferment has pulled needed yeast from the environment. Step one, complete.

From there, please don’t put your starter on a crash diet. Just like any living thing, it needs sustenance to grow.

Luckily you won’t have to give it anything fancy schmancy like foie gras. It requires a daily diet of equal parts water to flour. Per Chef’s suggestion, if you aren’t baking everyday, then your preferment can hang out in the fridge and be fed 3-4 hours before baking.

When it’s time to bake, take a pinch of your starter and fold it into your chosen mixture.

We recommend starting with sourdough, but definitely experiment with other dough-types. Get jazzy and sprinkle in some raisins, nuts, or sesame seeds. Mix everything together. Pop your dough into the oven. And voila!

Bread.





### **Chicken Liver Mousse**

*One of our most popular dishes features our housemade sourdough. Pickled vegetables and mustard complement the richness and texture of the mousse. Available on the dinner menu.*



## Crawfish Boil

3/23, 2–5pm

@Blanc Creatives, 735 B Walnut St

AH, CHILDHOOD. That beautiful time in life when bibs were a dining mainstay and utensils were nonessential. And if food fell to the floor, meh; the dog would lap it up. Luckily, we don't need a time machine to revisit such whimsy. On March 23, we're ditching the forks for our third annual Crawfish Boil. Within walking distance from the House, Blanc Creatives—masters of craft cookware—are hosting us in their backyard for a relaxing afternoon full of food, music, and friends. Their beautiful heirloom pots will be the central hearth to our pièce de résistance: Crawfish. (Or crayfish, mudbugs, yabbies, crawdads—depending on whether you grew up). Keeping it Cajun style, we're loading up our boil with delicious spices and fixings. So get ready to crack, suck (if you dare), peel, eat, and repeat. And if you're vegan or vegetarian, we'll have options available for you too. Relax and enjoy finger-licking good food while listening to soulful tunes of Red & the Romantics. ▶ \$40 member, RSVP required



**“Kiss the blue crawfish and spare his life, and you'll be blessed with good luck.”**

—Cajun saying

## Blanc Creatives

Rooted in attentive workmanship, Blanc Creatives specializes in hand-forged cookware. They create heirloom pieces that are durable and stunning. Featured in: The New York Times, GQ, Esquire, Martha Stewart, Food & Wine, among many publications. Their culinary cre-

ations are a must-have in any kitchen. And as a CH member you can use code “COMMONER” for 15% off any purchase and code “CVILLEPICKUP” for local pickup, no shipping charges. ▶ Check out their offerings at [www.blanccreatives.com](http://www.blanccreatives.com)

## Barone di Serramarrocco Wine Dinner

3/9, 6:30–10pm

ITALIAN WINEMAKER, Marco di Serramarrocco, is visiting Charlottesville to share his esteemed bottlings over an intimate dinner. This Sicilian estate is famous for a rare Pignatello grape, native to Trapani. Attentive to the relationship of soil to vine, Serra-

marrocco's varietals are rich and intense with a structural complexity setting them apart from other blends. We will feature a dry Zibibbo, Nero d'Avola, Pignatello, and several others perfectly paired with a prix fixe menu. ▶ \$95 (includes t&g), RSVP required

## HOME &amp; RETAIL

**Alton Lane**

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

**Ashby**

10% off jewelry and new merch items

**Blanc Creatives**

15% off handmade cookware

**Clementine**

10% off jewelry and new merch items

**Clover**

10% off new gifts and accessories

**Criquet**

20% off shirts and accessories

**Darling Boutique**

20% off clothing

**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 new books

**Quattro Tizi \*NEW**

15% off men's urban fashion

**Rider Boot Shop**

15% off luxury leather boots

**Rockbridge Guitar Co.**

20% off base model guitars

**Shockoe Atelier**

15% lux denim and personal fitting

# House Perks

As a member, these businesses have shared discounts specifically for you. Visit [charlottesville.commonhouse.com/house-perks](http://charlottesville.commonhouse.com/house-perks) to learn how to take advantage (the password is "206member").

**Verdigris**

20% off of one item

## HEALTH &amp; 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

**Posture Studio \*NEW**

10% off all pilates and yoga classes

**Pürvelo**

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

**Pure Barre**

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

**Smooth Skin Laser**

10% off any package for permanent hair removal

**Tread Happy**

20% off 5 & 10 class running and training packages

## EXPERIENCES

**The Albemarle Angler**

10% off fly fishing and supplies

**Rivanna River Co.**

10% off any rafting trip.

**Virginia Discovery Museum**

10% off children's birthday parties

## LODGING

**The Clifton**

10% off lodging and food

**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

## SERVICES

**Aqua Hand Car Wash**

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

**J.W. Townsend Landscaping**

10% off any landscape cleanup