

**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

## The Commoner

APRIL 2019 — ISSUE NUMBER 5



COMMON • HOUSE  
206 WEST MARKET STREET  
CHARLOTTESVILLE, VA 22902



April

- THURS, 4/4 **Women's Networking Breakfast** 8:30am
- SAT, 4/6 **Drag Brunch** 11:30am
- SAT, 4/13 **Reinventing the Wheel w/ Francis Percival** 5pm
- WED, 4/17 **Music on the Rooftop** 6pm
- WED, 4/17 **Be Your Own Publicist** 6pm
- SAT, 4/20 **Heady Vibes Reggae** 8pm
- SUN, 4/21 **Easter Brunch** 10am
- FRI, 4/26 **Spring Cleaning House Party** 8pm
- TUES, 4/30 **Late Late with Lulu** 9pm

– Recurring –

**Music by the Fire/Rooftop**

w/ rotating artists  
Every Wednesday, 6–8pm

**Games Club**

April 3rd and 17th, 7–9pm

**Friday Night Social**

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

📍 common\_\_house

f 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

I WAS  
TAUGHT THAT  
THE WAY OF  
PROGRESS  
WAS NEITHER  
SWIFT NOR  
EASY

MARIE CURIE

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

# History Reconsidered

## Life, Liberty, and Representation w/ Ramona Martinez

TRUTH IS A POWERFUL IDEAL.

For journalists, even more so, it is the cornerstone of their field: What are the facts? In current media landscapes of “alternative facts” and fragmented politics, how can objectivity be maintained when the news is so heavily adrenalized? Can examining our world through beyond the confines of newsroom “objectivity” help journalists report with greater transparency and integrity?

To help mend our frayed social fabric, there is a need to explore these questions, and at the forefront of this pursuit is Ramona Martinez in *The View From Somewhere*.

With an anticipated release date in late 2019, Ramona—alongside fellow journalist and author Lewis Wallace—are creating a single-season podcast that analyses, and challenges, the efficacy of “objectivity” in journalism.

“It’s impossible to be completely neutral,” she states, “The facts we choose to share, and the stories choose to cover, are a form of bias. You can come from a particular perspective, though, while still being fair and forthright.”

Each episode will focus on timely subjects: #MeToo, Black Lives Matter, “Fake News,” and more. The ways traditional media outlets have covered these areas will be discussed to unpack some of objectivity’s blind spots. And Ramona and Lewis will show how widening the scope of representation can help illuminate gaps and misinformation.

**We must ask ourselves: What stories haven’t been told? Who has been excluded? Why?**

She explains, “Partisan ire has reached a fever pitch. It’s important to go back to see who has been left out of the conversation, and bring those stories to light.”

And podcasting is a great platform to do just that.

A former producer of the American history radio show BackStory, the host of WAMU’s “My Country with Ramona Martinez,” and associate producer at NPR, Ramona’s professional experiences in audio-storytelling have informed her holistic approach to surveying history.

The aim of *The View From Somewhere* is to give a voice to diverse perspectives to have a better, more comprehensive understanding about our history. By acknowledging, and listening to, these unspoken truths perhaps we can begin to unravel the knots of our turbulent past in order to hold ourselves to a higher standard:

“Podcasts seek to educate and

entertain... like a Netflix of The Mind. They can reveal certain things in powerful and captivating ways, which can create real social change.”

While language is a powerful agent for change so too is art. Beyond her work in journalism, Ramona is a talented visual artist who is a part of the Feminist Union of C-Ville Creatives (FUCC)—a vibrant network of women and femme-identifying artists who nurture creative exploration through a series of workshops, talks, and events.

Through their art, Ramona and FUCC are making strides as advocates for equity. Much like *The View From Somewhere*, these emerging artists offer rich perspectives beyond the traditional canon. This June, they will showcase just that at a special exhibition at the McGuffey Art Center.

No matter the medium she chooses, Ramona’s work points to this: Truth can be multidimensional. The media we consume, and the news we hear, cannot be taken at face-value as there will always be a level of curation. We must ask ourselves: *What stories haven’t been told? Who has been excluded? Why?*

Her journalism asks us to confront marginalized histories. Her art invites us to consider a fuller spectrum of representation. Truth is a powerful ideal, but it’s messy and complex. And facing what we do not know, what have yet to hear, and finding humility in that may just be beginning to a more enlightened tomorrow.



# The Outpost

## Richmond previews

WE'RE PULLING BACK THE CURTAIN for an exclusive reveal.

Presenting the Outpost—a design sneak peek of House No. 2. Equipped with what is both familiar and new, the Outpost is a sampling of what is soon-to-come: modern, comfortable gathering space with a distinct RVA flare.

The Outpost will be opened Friday mornings and by appointment for locals to learn more about *Common House* and how to become members. Our family is growing already, but tell your RVA crew to stop in. And the next time you are in town, consider adventuring around the neighborhood.

Just a stone's throw away from *Common House* Richmond, the Outpost is nestled along an eclectic strip of shops, eateries, and art galleries, including VCU's Institute for Contemporary Art (just opened up last year), Charm School Ice Cream (omg, their vegan sundae), and...oh and did we mention that two of our House perks partners (The Quirk Hotel and Ledbury) are right next door? Totally rad.

Follow us on Instagram: @common-houserva. Oh, and minor detail, but public signups are now available ;) Tell your friends:

[commonhouse.com/join](http://commonhouse.com/join)

Follow:

@commonhouserva

@common\_\_house



shaved asparagus/ wild mushrooms/ smoked potatoes/ sabayon

### Your RVA Arts District House Perks:

#### Ledbury

Quality tailored shirtmakers and custom menswear

#### Perk:

20% off tailored menswear

#### Quirk Hotel

Richmond's coolest boutique hotel.

#### Perk:

10% off reservations and a \$25 food credit

### HOME & 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

#### 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

#### Verdigris

20% off of one item

### EXPERIENCES

#### The Albemarle Angler

10% off fly fishing and supplies

#### Monticello Wine Tours \*NEW

10-15% off wine tours, private airport shuttles, and corporate transportation

#### Rivanna River Co.

10% off any rafting trip.

#### Virginia Discovery Museum

10% off children's birthday parties

### 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

### SERVICES

#### Aqua Hand Car Wash

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

#### J.W. Townsend Landscaping

10% off any landscape cleanup

#### Lifeview Marketing and Visuals \*NEW

10% off all services

# 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").

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### HEALTH & WELLNESS

#### Boar's Head Resort

Discounted initiation fees for any membership

#### Nau Medical Spa \*NEW

10% credit from any treatment in April and May

#### 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

# Cooking w/ Carmen Linder

CARMEN LINDER SHOWS that putting food on a plate is not something that should be readily-made. Her culinary ethos casts the net larger to include the seed, source, producer, and planet as a whole.

“I’ve always been interested in the holistic side of cooking,” Carmen says, “Especially Japanese cuisine. It is very intricate and nature-based—a blend of the season, the earth, and traditional practices. Not only is it a more sustainable way of eating, but it also makes food taste better.”

By her bedside is a small library of books that span across food traditions, cultures, and time. From Julia Child’s seminal *Art of French Cooking* to *The Five Elements of Chinese Herbalism*, Carmen’s hunger for knowledge is robust. And what she reads informs her mindful approach while in the kitchen.

Professional kitchens are no kumbaya though. Demands are high. A lot is at stake. Every dish needs to be executed with attentiveness and exactness otherwise the whole dining ecosystem starts to falter. With so much to juggle and know, promotions aren’t readily given. They’re earned through experience.

“Brushing chestnut mushrooms was my first job in the kitchen,” Carmen recounts, “It’s important to brush them and not wash them—to maintain their textures and flavor profiles.”

From brushing mushrooms, she began to separate egg yolks from albumen to make pasta ribbons, hollandaise sauce, and ice cream. Soon Carmen moved up to Garde Manger—“Keeper of the



Food”—where she was in charge of making cold dishes such as salads. And most recently, she’s been promoted to Junior Sous Chef and helps lead the hot line.

“I love the hot line. With salads, you trust that it will be good. But with cooked food it’s either a hit or a miss. It keeps you on your toes. Anticipating what is needed next is very satisfying.”

Behind each plate is an entire team that puts forth their energy, skill, and talent to ensure each ingredient is of the highest standard. The majority of the cooks at *Common House* have never received a formal education at a culinary school but possess the self-motivation and drive to succeed in the field.

There is not an imbuing dog-eat-dog mentality, however. A symbiotic culture pervades. Carmen states that line cooks and staff often get together outside of the kitchen to share their ideas and inspirations.

They may come up with a concept for a dish and present it to the Chef, backing it up with collected knowledge and thorough research. When those ideas become a reality and are served on a plate, the team becomes even closer—for the things we create together, bond us together.

Talking with Carmen helps illuminate just how human cooking is. It is not something easily-done. It is a process enriched by time. Industrialized systems may present food as a commodity, but traditional wisdom points another direction. Food is what sustains us. It should be respected.

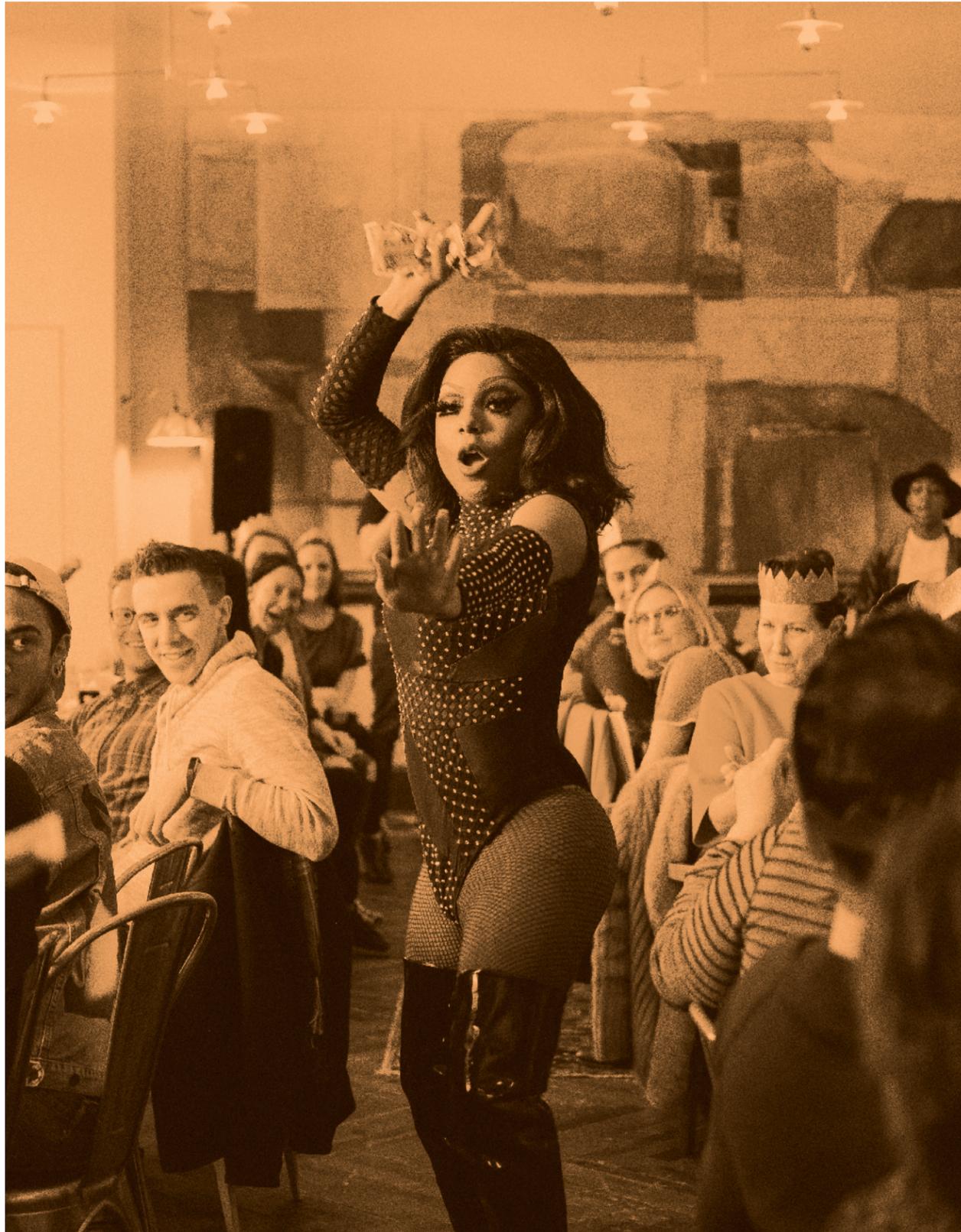
And when we cook deliberately, it teaches us to be in relationship with the earth and the network of people who make food possible. Next time you dine, consider the harvest, the person, the story, the sacrifice, and the dream that is all wrapped into each bite. Food suddenly becomes something sacred, something special.

## On the Spring Menu

BABY, IT’S STILL COLD outside but the first touches of spring are beginning to surface. And this dish encapsulates the cusp of the seasons. For body and warmth, we have potatoes and eggs from the cellar. And we’re throwing in some fresh asparagus and wild mushrooms that are beginning to sprout.

shaved asparagus/ wild mushrooms/ smoked potatoes/ sabayon





## April Social Showers



### Drag Brunch

SAT. 4/6, 11:30am–1pm

ASK AND YE SHALL RECEIVE... If you missed these five fierce ladies perform in January, we have good news for you—Long Live the Queens! RVA's vanguard of femme supa-stars are sharing their fabulousness at our second Drag Brunch, featuring Cirque-like stunts, mountainous wigs, and whole lotta glitter. So

flawless are their moves, so impressive are their songs, you'll find yourself spitting out your mimosa to shout "YAAAS!!" Channel your inner Yoncé. Channel your inner YOU. And let's celebrate! [Don't forget to bring those dolla, dolla bills, y'all]. ▶ \$40 members for the show & brunch; please RSVP with your party's size

### Reinventing the Wheel

SAT. 4/13, 5–7pm

DITCH THOSE FLIMSY Kraft squares and turn your attention to cheese of a different dimension. Author of *Reinventing the Wheel*, Francis Percival, will share a more well-rounded way of cheesemaking. Join us for an evening of gouda to be true: Sharpen your tastebuds with a selection of all natural cheeses and wines

curated by Erin Scala. New Dominion Book will be hanging with us, too, so you can pick up a copy of Percival's book and let your dairy knowledge ripen from mild to mature. ▶ \$40 members, \$45 guests; RSVP required

### Late Late w/ Lulu

TUES. 4/30, 9–11pm

LET'S TALK ABOUT SEX. Bad sex. On the roof. In the dark. Co-creator of NPR'S *Invisibilia*, Lulu Miller will lead a late night talk on where the mind wanders during life's more intimate and awkward moments. Enjoy an inter-course of stories about bedroom ails and fornication fails, alongside special

musical accompaniment. We're serving up cheeky cocktails and arousing dishes that are sure to hit the spot. Join us as we go deep into the irreverent, funny, and relatable truths behind human intimacy. ▶ *Guests welcome.*