

District Commons

AN AMERICAN TAVERN



Brunch Menu

\$16 Bottomless Bloody Marys or Mimosas with Purchase of an Entrée
2 Hour Maximum on Bottomless (Special ends at 3pm)

Crispy Flatbreads From The Hearth 13

Oven Cured Cherry Tomato, Burrata Cheese, Chili Flake, Balsamic, Crispy Basil

Ham & Eggs, Creamed Spinach, Shaved Country Ham, Quail Eggs

The Kentucky Colonel, Hot Brown-Roasted Turkey, Smoked Bacon, Oven Cured Tomato, Mornay

Old Spoiled Daddy, Baba Ganoush, Roasted Peppers, Feta Cheese, Pomegranate Molasses

Southwestern Grilled Shrimp
Black Bean + Corn Relish,
Pepper Jack Cheese, Chipotle

The Pig Board 16

Shaved Artisanal American Ham & Local Salami
Acadiana Biscuits,
Vermont Butter, Pickled Cherries
Add Assorted Cheeses +5

Soups / Salads / Starters

Seafood Chowder

Hidden Valley Ranch Oyster Crackers
10

Asparagus and Leek Bisque

Brown Butter Crème Fraîche, Toasted Hazelnuts
8

Texas Chili con Carne (NO BEANS)

Usual Suspects, Cornbread
11

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Arugula Salad

Pimento Cheese Fritters, Chicken Cracklings,
Green Tomato Vinaigrette
10

Mixed Green Salad

Deviled Eggs, Praline Bacon, Mustard Vinaigrette
11

Heirloom Tomato Salad

Spring Herb Pesto, Kalamata Olives,
Shaved Pecorino
12

Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote
7

Pain Perdu, New Orleans Style French Toast

Toasted Pecans, Bananas Foster Sauce
7

Fresh Fruit Smoothie

6

Hot Pretzel

Baguette

Beer Mustard

Butter

3

Hot Cinnamon

Sugar Pretzel

Baguette

Apricot Butter

3

From the Raw Bar

Oysters Fresh Daily* - 1/2 dozen

14

Wild Wellfleet Clams - 1/2 dozen

9

Iced Jumbo Shrimp Cocktail

15

Jumbo Lump Crab Cocktail

15

1/2 Poached Chilled Lobster

AQ

The Big Daddy*

72

SIDES 5

1/2 Simple Greens

French Fries

Yukon Gold Potato Hash

Benton's Bacon

Two Eggs

Thick Cut Canadian Bacon

Biscuits w/ Sausage Gravy

Creamy Cheese Grits

Mashed Potatoes

Mac & Cheese

(Old School Velveeta)

Entrées

Eggs Benedict

Thick Cut Canadian Bacon, Hollandaise
13

J&B Breakfast Hash

Braised Beef Short Ribs, Yukon Gold Potatoes,
Sunnyside Up Eggs
15

"Steak & Eggs"

Grilled Skirt Steak, Sweet Potato Hash,
Over Medium Eggs
18

"Cast Iron Skillet" Huevos Rancheros

Black Beans, Avocado, XXX Sauce
14

Toasted Coconut Pancakes

Chicken Apple Sausage,
Roasted Pineapple Syrup
14

Country Fried Steak

Sausage Cream Gravy, Mashed Potatoes,
Southern Style Green Beans
15

Jumbo Lump Crab Cake Sandwich

Old Bay Tartar Sauce, Sweet Potato Fries
19

Brunch Quesadilla

Chorizo Sausage, Scrambled Eggs,
Pepper Jack Cheese
12

Smoked Mushroom Tagliatelle Pasta

Spinach, Oven Cured Tomatoes,
Truffle Fontina Cream
16

Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins
14

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity
18

District Commons House Burger

Half-Pound Certified Angus Beef, Vermont
Cheddar, Caramelized Onion Bacon Jam,
AP Sauce
14

Today's Catch

Simply Grilled, Good Olive Oil & Sea Salt,
Green Salad
AQ

Omelet Louisiana

Crab, Shrimp, Crawfish,
Green Onions, Goat Cheese
15

Farmhouse Omelet

Country Ham, Roasted Market Vegetables,
Vermont Cheddar
14

Skinny Omelet

Egg Whites, Spinach, Mushrooms,
Roasted Peppers, Feta Cheese
12

Our Prices Do Not Reflect Gratuity. We Suggest 20% Gratuity on Behalf of Our Service Staff.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Please inform your server of any allergies upon ordering.

Chef Owner Jeff Tunks

Executive Chef Gerald Walker