

DISTRICT COMMONS

AN AMERICAN TAVERN



Dinner Menu

Crispy Flatbreads From The Hearth 15

Portion of proceeds benefits the Capital Area Food Bank

Fig and Pig Smoked Bacon, Figs, Blue Cheese, Arugula, Balsamic Glaze

New Haven Chopped Clams, Garlic, Oregano, Extra Virgin Olive Oil, Red Chili Flakes

South Philly Shaved Prime Rib, Onions, Peppers, Provolone

Champignon Roasted Mushrooms, Caramelized Onions, Truffle Fonduta

Caprese Oven Cured Cherry Tomatoes, Fresh Mozzarella, Marinara, Calabrian Chili Oil, Basil

Camarone Southwestern Grilled Shrimp, Black Bean + Corn Salsa, Pepper Jack Cheese, Chipotle Crema

The Pig Board 16

Shaved Artisanal American Ham &

Local Salami, Acadiana Biscuits, Vermont Butter, Pickled Cherries

Add Assorted Cheeses +5

Mussels: Blue Bay from Maine,

Warm Bread 15

RED

Tomatoes, Olives, Capers, Chorizo

WHITE

House Limoncello, Oven Cured Tomatoes, Lemon Thyme Cream

BLUE

Smoked Bacon, Blue Cheese, Pabst Blue Ribbon

Soups, Salads, & Starters

Seafood Chowder

Hidden Valley Ranch Oyster Crackers

10

Creamy Smoked Turkey & Wild Rice Soup

Carrots, Onions, Celery

8

Caramelized Onion Soup

Gruyère Cheese Bread Pudding

8

"Second Date" Caesar Salad

White Anchovies, Shaved Parmesan

9

Roasted Beet & Avocado Salad

Arugula, Oranges, Ricotta Salata, Spiced Marcona Almonds

12

Chopped Vegetable Salad

Chickpeas, Cucumbers, Red Onions, Cherry Tomatoes, Green Goddess Ranch Dressing

10

Maine Smoked Trout "Waldorf Salad"

Granny Smith Apples, Grapes, Walnuts, Honey Mustard-Horseradish Dressing

13

Crispy Fried Oysters

Blue Cheese Slaw, Frank's Red Hot Rémolade

14

Hand Cut Steak Tartare

Sriracha Aioli, Quail Egg, Grilled Country Bread

13

Hot Pretzel

Baguette

Beer Mustard

Butter

4

From the Raw Bar

Oysters Fresh Daily* - ½ dozen

14

Iced Jumbo Shrimp Cocktail

15

Jumbo Lump Crab Cocktail

16

½ Poached Chilled Lobster

AQ

The Big Daddy*

72

The Mini-Me*

39

SIDES 5

Green Salad

Au Gratin Potatoes

French Fries

Sweet Potato Fries

Creamy Cheese Grits

Market Vegetables

Sweet Potato Purée

Sautéed Mushrooms

Brussels Sprouts

Mac & Cheese

(Old School Velveeta)

Entrées

Seafood Cobb Salad

Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese, Louie Dressing

19

Pan Seared Barramundi

Broccoli Rabe, Cauliflower, Preserved Grapes, Pine Nut Pesto

25

Greek Braised Lamb Shank

Orzo Pasta, Lemon Oregano Tzatziki, Red Wine Tomato Braising Jus

29

Slow Roasted Five Spice Duck

Pineapple Fried Rice, Baby Bok Choy, Ginger Hoisin Jus

26

Jumbo Lump Crab Cakes

Boardwalk Fries, Cole Slaw, Old Bay Tartar Sauce

20/36

Grilled Atlantic Salmon

Sweet Potato Purée, Wild Mushroom Fricassee, Red Wine Glaze

24

Blackened Brick Pressed Chicken

Red Beans & Rice, Collard Greens, Lemon Mustard Jus

23

BTS Root Beer Glazed Pork Chop

Golden Root Mash, Roasted Brussels Sprouts, Sorghum Mustard Sauce

24

Shrimp & Grits

Sautéed Gulf Shrimp, Tasso Ham, Holy Trinity, Creamy Cheese Grits

19

Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins

15

Roasted Butternut Squash & Mushroom Tagliatelle

Hazelnuts, Sage Mascarpone

16

Today's Catch

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

AQ

Butchers' Cuts

Choice of One Side + One Sauce

Grilled Skirt Steak (10oz)

24

Slow Roasted Herb Crusted Prime Rib (12oz)

33

Beef Tenderloin Filet (10oz)

38

USDA Prime New York Strip (14oz)

45

Sauces: Whiskey Peppercorn, Chimichurri, Béarnaise, House Steak Sauce, Atomic Horseradish

*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 Brant Tesky