

# District Commons

AN AMERICAN TAVERN



## Lunch 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**

Veracruz Style, Tomato, Olives, Capers, Jalapeño, Chorizo Sausage

#### **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 Beef & 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 Rémo-lade

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 doz

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)

### Our Daily Sandwich Board – Priced Daily

Includes French Fries & Condiments

**Monday**

Maine Lobster Roll

**Tuesday**

French Dip w/ Swiss Cheese, Au Jus

**Wednesday**

Fried Chicken BLT

**Thursday**

Corned Beef Brisket Reuben

**Friday**

Great Lakes Fish Fry

### 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

**Grilled Thai Steak Salad**

Greens, Carrots, Cashews, Scallions, Spicy Chili-Lime Dressing

18

**Grilled Shrimp & Chopped Mediterranean Salad**

Chickpeas, Cucumber, Olives, Feta, Mustard-Lemon Oregano Vinaigrette

17

**Grilled Skirt Steak**

French Fries, Whiskey Peppercorn Sauce, Obligatory Green Salad

24

**Southwestern Chopped Chicken Salad**

Black Beans, Corn, Queso Fresco, Cilantro Ranch Dressing

14

**Beer Battered Fish & Chips**

Sweet Pickle Rémo-lade

14

**Jumbo Lump Crab Cakes**

Boardwalk Fries, Cole Slaw, Old Bay Tartar Sauce

20/36

**District Commons House Burger**

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

AP Sauce

14

**Jumbo Lump Crab Cake Sandwich**

Old Bay Tartar Sauce, Sweet Potato Fries

20

**Blackened Brick Pressed Chicken**

Red Beans & Rice, Collard Greens, Creole Mustard Jus

23

**Roasted Butternut Squash & Mushroom Tagliatelle**

Hazelnuts, Sage Mascarpone

16

**Grilled Atlantic Salmon**

Sweet Potato Purée, Wild Mushroom,

Fricassee, Red Wine

Glaze 24

**Roasted Portobello Mushroom**

Quinoa, Sweet Peppers, Pine Nuts & Raisins

15

**Today's Catch**

Simply Grilled,

Good Olive Oil & Sea Salt,

Green Salad

AQ

**Shrimp & Grits**

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

19

*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**