

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

Brick Pressed Chicken

Roasted Potatoes, Garlic Glazed Spinach, 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