



Bar Menu

Crispy Flatbreads From the Hearth

15

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

From the Raw Bar

*Oysters Fresh Daily**, ½ dozen

14

Iced Jumbo Shrimp Cocktail, ½ dozen

15

Jumbo Lump Crab Cocktail

15

½ Poached Chilled Lobster

AQ

*The Mini Me**

39

*The Big Daddy**

72

Bar Bites

6

Deviled Eggs

Smoked Trout Salad

Hearth Baked Meatballs

Arrabbiata Sauce, Parmigiano-Reggiano, Grilled Country Bread

IPA Beer Cheese Dip

Pretzel Bread Crostini

8

BBQ Brisket Hand Pies

Pimento Cheese Mornay

Jazz Fest Cheesy Crawfish Bread

10

Prime Rib French Dip “Sliders”

Swiss Cheese, Au Jus

Fried Green Tomatoes

Shrimp Remoulade

12

Hand Cut Steak Tartare

Sriracha Aioli, Quail Egg

Crispy Calamari Salad

Asian Cabbage Slaw, Arugula, Sweet Chili Glaze

14

Chesapeake Bay Fish Fry & Chips

Old bay Tartar Sauce

District Commons Burger

Vermont Cheddar, Carmelized Onion Bacon Jam, AP Sauce

*Written information is available upon request regarding the safety of these items. Guests with food related allergies should inform their server upon ordering.