

# DISTRICT COMMONS

AN AMERICAN TAVERN



## Dinner 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

### The Pig Board 16

**Shaved Artisanal American Ham & Local Salami**, Acadiana Biscuits, Vermont Butter, Fig Jam

**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\* - 1/2 dozen

14

Iced Jumbo Shrimp Cocktail

15

Jumbo Lump Crab Cocktail

16

1/2 Poached Chilled Lobster

AQ

The Big Daddy\*

72

The Mini-Me\*

39

### Entrées

#### **Pan Crisped Roasted Duck**

Dirty Rice, Collard Greens, Pepper Jelly Glaze

26

#### **Seafood Cobb Salad**

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

19

#### **Pan Seared Bronzini**

Broccoli Rabe, Cauliflower, Preserved Grapes, Pine Nut Pesto

25

#### **Greek Braised Lamb Shank**

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

29

#### **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

#### **Brick Pressed Chicken**

Roasted Potatoes, Garlic Glazed Spinach, Creole 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)**

29

#### **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**