

District Commons

AN AMERICAN TAVERN



Brunch Menu

\$16 Bottomless Bloody Marys or Mimosas with Purchase of an Entrée
2 Hour Maximum on Bottomless (Special ends at 3pm)

Crispy Flatbreads From The Hearth 15

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

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

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

South Philly Shaved Prime Rib, Onions, Peppers, Provolone

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

Champignon Roasted Mushrooms, Caramelized Onions, Truffle Fonduta

The Pig Board 16

Shaved Artisanal American Ham & Local Salame

Acadiana Biscuits, Vermont Butter, Fig Jam

add Assorted Cheeses +5

Soups / Salads / Starters

Seafood Chowder

Hidden Valley Ranch Oyster Crackers
10

Caramelized Onion Soup

Gruyère Cheese Bread Pudding
8

Creamy Smoked Turkey & Wild Rice Soup

Carrots, Onion, Celery
8

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Maine Smoked Trout "Waldorf Salad"

Granny Smith Apples, Grapes, Walnuts, Honey Mustard-Horseradish Dressing
13

Roasted Beet & Avocado Salad

Arugula, Oranges, Ricotta Salata, Spiced Marcona Almonds
12

Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote
7

Pain Perdu, New Orleans Style French Toast

Toasted Pecans, Bananas Foster Sauce
7

Fresh Fruit Smoothie

6

Hot Pretzel

Baguette

Beer Mustard

Butter

4

Hot Cinnamon

Sugar Pretzel

Baguette

Seasonal Butter

4

From the Raw Bar

Oysters Fresh Daily* - 1/2 dozen

14

Iced Jumbo Shrimp Cocktail

15

Jumbo Lump Crab Cocktail

15

1/2 Poached Chilled Lobster

AQ

The Big Daddy*

72

SIDES 5

1/2 Simple Greens

French Fries

Sweet Potato Fries

Yukon Gold Potato Hash

Benton's Bacon

Two Eggs

Thick Cut Canadian Bacon

Biscuits w/ Sausage Gravy

Creamy Cheese Grits

Mac & Cheese

(Old School Velveeta)

Entrées

Eggs Benedict

Thick Cut Canadian Bacon, Hollandaise
13

J&B Breakfast Hash

Braised Beef Short Ribs, Yukon Gold Potatoes, Sunnyside Up Eggs
15

"Steak & Eggs"

Grilled Skirt Steak, Potato Hash, Over Medium Eggs
18

"Cast Iron Skillet" Huevos Rancheros

Black Beans, Avocado, XXX Sauce
14

Toasted Coconut Pancakes

Chicken Apple Sausage, Roasted Pineapple Syrup
14

Country Fried Steak

Sausage Cream Gravy, Mashed Potatoes, Southern Style Green Beans
15

Jumbo Lump Crab Cake Sandwich

Old Bay Tartar Sauce, Sweet Potato Fries
20

Brunch Quesadilla

Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese
12

Roasted Butternut Squash & Mushroom

Tagliatelle

Hazelnuts, Sage, Mascarpone
16

Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins
14

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity
18

District Commons House Burger

Half Pound Certified Angus Beef, Vermont Cheddar, Caramelized Onion Bacon Jam, AP Sauce
14

Today's Catch

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

Omelet Louisiana

Crab, Shrimp, Crawfish, Green Onions, Goat Cheese
15

Farmhouse Omelet

Country Ham, Roasted Market Vegetables, Vermont Cheddar
14

Skinny Omelet

Egg Whites, Spinach, Mushrooms, Roasted Peppers, Feta Cheese
12

*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