

# District Commons

AN AMERICAN TAVERN



## Lunch Menu

### Crispy Flatbreads From The Hearth 15

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

**Roll Tide** Pulled Smoked Chicken, Alabama White BBQ Sauce, Manchego Cheese, Red Onions, Cilantro

**South Philly** Shaved Prime Rib, Onions, Peppers, Provolone

**Champignon** Roasted Mushrooms, Caramelized Onions, Truffle Fonduta

**Spring Garden** Asparagus, Morel Mushrooms, Herbed Ricotta Cheese, Ramp Pesto

**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**

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 Mushroom Bisque**

Crispy Shiitake Mushrooms, Parmesan-Truffle Polenta Croutons  
9

#### **Cuban Black Bean Soup**

Latin Crema, Ham & Cheese Croquette  
8

#### **“Second Date” Caesar Salad**

White Anchovies, Shaved Parmesan  
9

#### **Shaved Asparagus Salad**

Pickled Carrots, Toasted Pine Nuts, Roasted Strawberry Balsamic Vinaigrette  
11

#### **Wild Rice & Country Ham Salad**

Frisée, Pickled Onions, Almonds, Apricot Sherry Vinaigrette  
11

#### **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 Rémoûlade  
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**

**Baby Carrots**

**Sautéed Mushrooms**

**Asparagus**

**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 Sea Scallops**

Wild Mushroom Fricassée, English Peas, New Potatoes  
28

#### **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 Rémoûlade  
14

#### **Jumbo Lump Crab Cakes**

Boardwalk Fries, Cole Slaw, Old Bay Tartar Sauce  
20/36

#### **District Commons House Burger**

Half-Pound BTS Custom Ground 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

#### **Fresh Tagliatelle Primavera**

Asparagus, English Peas, Charred Onion Broth, Crispy Poached Egg  
16

#### **Grilled Atlantic Salmon**

Smashed Chickpeas, Baby Carrots, Pickled Mustard Greens, Fire Roasted Sweet Peppers  
26

#### **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**