

# DISTRICT COMMONS

AN AMERICAN TAVERN



## Dinner 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

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 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

#### **Crispy Fried Oysters**

Blue Cheese Slaw, Frank's Red Hot Rémoulade

14

#### **Hand Cut Steak Tartare**

Sriracha Aioli, Quail Egg, Grilled Country Bread

13

#### **Maine Smoked Trout "Waldorf Salad"**

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

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 Sea Scallops**

Wild Mushroom Fricassée, English Peas, New Potatoes

28

#### **Tempura Soft Shell Crabs**

Shrimp Fried Rice, Caramel Nuoc Cham

27

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

Boardwalk Fries, Cole Slaw, Old Bay Tartar Sauce

20/36

#### **Grilled Atlantic Salmon**

Smashed Chickpeas, Baby Carrots, Pickled Mustard

Greens Fire Roasted Sweet Peppers

26

#### **Brick Pressed Chicken**

Roasted Potatoes, Garlic Glazed Spinach, Creole Mustard Jus

23

#### **Grilled Pork T-Bone**

Rissi Bissi Arancini, Charred Spring Onions, Spicy BTS Root Beer Glaze

24

#### **Shrimp & Grits**

Sautéed Gulf Shrimp, Tasso Ham, Holy Trinity, Creamy Cheese Grits

19

#### **Roasted Portobello Mushroom**

Quinoa, Sweet Peppers, Pine Nuts, Raisins & Olives

15

#### **Fresh Tagliatelle Primavera**

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

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**