

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 & Olives
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