

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 13

Grilled Zucchini, Fresh Ricotta Cheese, Pickled Chilies, Mint, Truffle Honey

Ham & Eggs, Creamed Spinach, Shaved Country Ham, Quail Eggs

The Kentucky Colonel, Hot Brown-Roasted Turkey, Smoked Bacon, Oven Cured Tomato, Mornay

Old Spoiled Daddy, Baba Ganoush, Roasted Peppers, Feta Cheese, Pomegranate Molasses

Southwestern Grilled Shrimp
Black Bean + Corn Relish,
Pepper Jack Cheese, Chipotle

The Pig Board 16

Shaved Artisanal American Ham & Local Salame

Acadiana Biscuits,
Vermont Butter, Pickled Cherries

add Assorted Cheeses +5

The Capital Area Food Bank receives a percentage of the proceeds from each sale of this item

Soups / Salads / Starters

Seafood Chowder

Hidden Valley Ranch Oyster Crackers
10

Southwestern Tomato & Corn Bisque

Sweet Corn, Avocado, Tortilla Crisps
10

Texas Chili con Carne (NO BEANS)

Usual Suspects, Cornbread
11

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Arugula Salad

Pimento Cheese Fritters, Chicken Cracklings,
Green Tomato Vinaigrette
10

Mixed Green Salad

Deviled Eggs, Praline Bacon, Mustard Vinaigrette
11

Asparagus & Burrata Salad

Strawberry Vinaigrette, Rhubarb Crisp
13

Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote
7

Pain Perdue, New Orleans Style French Toast

Toasted Pecans, Bananas Foster Sauce
7

Fresh Fruit Smoothie

6

Hot Pretzel

Baguette

Beer Mustard

Butter

3

Hot Cinnamon

Sugar Pretzel

Baguette

Apricot Butter

3

From the Raw Bar

Oysters Fresh Daily* - ½ dozen

14

Wild Wellfleet Clams - ½ dozen

9

Iced Jumbo Shrimp Cocktail

15

Jumbo Lump Crab Cocktail

15

½ Poached Chilled Lobster

AQ

The Big Daddy*

72

Entrees

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, Sweet Potato Hash,
Over Medium Eggs
18

Classic Monte Cristo

Brioche, Oven Roasted Turkey, Ham, Swiss
Cheese, Raspberry Jam, Sweet Mustard
15

"Cast Iron Skillet" Huevos Rancheros

Black Beans, Avocado, XXX Sauce
14

Toasted Coconut Pancakes

Roasted Pineapple,
Star Anise Agave Nectar Syrup
10

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
19

Brunch Quesadilla

Chorizo Sausage, Scrambled Eggs,
Pepper Jack Cheese
12

Asparagus & Gruyere Cheese Ravioli

Spinach, Mushrooms, Smoked Tomato Butter
16

Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins
14

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity
18

North Carolina Mountain Trout

Broccolini, Pine Nuts, Citrus Burnt Butter
18

Today's Catch

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

Omelet Louisiana

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

Skinny Omelet

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

SIDES 5

½ Simple Greens

French Fries

Broccolini & Pine Nuts

Yukon Gold Potato Hash

Benton's Bacon

Two Eggs

Thick Cut Canadian Bacon

Biscuits w/ Sausage Gravy

Creamy Grits

Swiss Chard

Mashed Potatoes

Mac & Cheese

(Old School Velveeta)

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 Gerald Walker