

# 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

*Portion of proceeds benefits the Capital Area Food Bank*

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

**Camarone** Southwestern Grilled Shrimp, Pepper Jack Cheese, Black Bean + Corn Salsa, Chipolte Crema

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

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

### The Pig Board 16

#### **Shaved Artisanal American Ham & Local Salame**

Acadiana Biscuits,  
Vermont Butter, Pickled Cherries  
**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 Perdue, 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**