

# 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

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

**Camaron** Southwestern Grilled Shrimp, Pepper Jack Cheese, Black Bean + Corn Salsa, Chipotle Crema

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

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

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

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

### The Pig Board 16

#### Shaved Artisanal American Ham & Local Salame

Acadiana Biscuits,  
Vermont Butter, Fig Jam  
**add Assorted Cheeses +5**

### 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 Parm  
9

#### Maine Smoked Trout "Waldorf Salad"

Granny Smith Apples, Grapes, Walnuts,  
Honey Mustard-Horseradish Dressing  
13

#### Wild Rice & Country Ham Salad

Frisée, Pickled Onions, Almonds, Apricot Sherry Vinaigrette  
11

#### Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote  
7

#### Pain Perdu, 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

#### Fresh Tagliatelle Primavera

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

#### Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts,  
Raisins & Olives  
14

#### Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity  
18

#### District Commons House Burger

Half Pound BTS Custom Ground 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, Sweet Peppers, 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**