



District Commons

AN AMERICAN TAVERN

From the Raw Bar

Oysters Fresh Daily*, ½ dozen
14
Wild Wellfleet Clams*, ½ dozen
9
Iced Jumbo Shrimp Cocktail, ½ dozen
13
Jumbo Lump Crab Cocktail
14
½ Poached Chilled Lobster, each
AQ
Stone Crab Claws*, each
AQ
The Big Daddy
72

Crispy Flatbreads From The Hearth

12
Benton Smoked Bacon, Vidalia Onions, Vermont Creamery Fromage Blanc

Roasted Sweet Peppers, Pipe Dream Farms Goat Cheese, Basil Pesto

Lamb Sausage, Roasted Eggplant, Kalamata Olives, Feta

Tennessee Country Prosciutto, Asian Pear, Buttermilk Blue Cheese, Port Syrup

Smoked Salmon, Lemon & Dill Mascarpone, Appropriate Condiments

The Pig Board (12)

Our Daily Showcase of America's Finest Artisanal Hams
Acadiana Biscuits, Vermont Creamery Butter, Pickled Cherries

Mussels: Blue Bay from Maine (12)

RED
Red Thai Curry, Golden Pineapple
WHITE
House Lemoncello, Oven Cured Tomatoes, Lemon Thyme Cream
BLUE
Benton Bacon, Buttermilk Blue Cheese, Oskar Blues Dales Pale Ale

Soups & Salads

Seafood Chowder
Hidden Valley Ranch Oyster Crackers
9
White Bean Soup
Cheddar Cheese
8

Texas Chili con Carne (NO BEANS)

Usual Suspects, Combread
10

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Arugula Salad

Pimento Cheese Fritters, Green Tomato Vinaigrette, Chicken Cracklings
10

Mixed Green Salad

Deviled Eggs, Praline Bacon, Mustard Vinaigrette
11

Sides: 5

Parsnip Puree	French Fries
Broccoli & Pine Nuts	Mashed Potatoes
Mac & Cheese	Swiss Chard
(Old School Velveeta)	Creamy Grits

Hot Pretzel

Baguette
Beer Mustard
Butter
2

ENTREES

Tuna Nicoise Salad

Seared Yellowfin Tuna, Green Beans, Fingerling Potatoes, Meyer Lemon Vinaigrette
17

Seafood Cobb Salad

Chilled Seafood, Benton Bacon, Avocado, Blue Cheese, Louie Dressing
16

Grilled Creekstone Farms Ribeye Steak

French Fries, Whiskey Peppercorn Sauce, Obligatory Green Salad
26

North Carolina Mountain Trout

Broccoli, Pine Nuts, Citrus Burnt Butter
17

The District Commons "Burger"

BBQ Braised Pineland Farms Shortribs, Sweet & Spicy Slaw, AP Sauce
16

Jumbo Lump Crabcake Sandwich

Old Bay Tartare Sauce, Sweet Potato Fries
16

Brick Pressed Chicken

Rainbow Chard, Mashed Potatoes, Preserved Lemon & Parsley Jus
18

Roasted Vegetable Pot Pie

Butternut Squash, Parsnip, Celery Root, Porcini Mushroom Gravy
14

Shrimp & Grits

Sauteed Gulf Shrimp, Country Ham, Holy Trinity
16

Grilled Salmon

Parsnip Puree, Roasted Honey Mushrooms, Warm Truffle Vinaigrette
21

Today's Catch

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

Our Daily Sandwich Board

Comes with French Fries & Condiments
Priced Daily

Monday

Maine Lobster Roll

Tuesday

Beef on Weck

Wednesday

Monte Cristo

Thursday

Pork Tenderloin Sandwich

Friday

Oyster Loaf

*a suggested 20 percent gratuity will be added to all parties of 6 or more for your convenience-subject to sales tax
* 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 Alfredo Solis