



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
Poached Chilled Lobster, ½ each
AQ
Stone Crab Claws*, each
AQ
Jumbo Lump Crab Cocktail
14
The Big Daddy
72

Crispy Flatbreads From The Hearth

11
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 Proscuitto, Figs, Buttermilk Blue, 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, Cornbread
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
Broccoli & Pine Nuts
Mac & Cheese
(Old School Velveeta)

French Fries
Mashed Potatoes
Swiss Chard

ENTREES

Tuna Nicoise Salad
Seared Yellowfin Tuna, Green Beans, Fingerling Potatoes, Meyer Lemon Vinaigrette
17
Seafood Cobb Salad
Chilled Seafood, Benton Bacon, Avocado, Louie Dressing
15
Grilled La Frieda Hanger Steak
French Fries, Whiskey Peppercorn Sauce, Obligatory Green Salad
18

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

Jumb Lump Crabcake Sandwich
Old Bay Tartare Sauce, Sweet Potato Fries
16

Brick Pressed Chicken
Rainbow Chard, Mashed Potatoes, Preserved Lemon & Parsley Jus
17

Roasted Vegetable Pot Pie
Butternut Squash, Parsnip, Celery Root, Porcini Mushroom Gravy
13

Shrimp & Grits
Sautéed Gulf Shrimp, Tasso, Holy Trinity
15

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

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Stone Crab Claws*, each
AQ
Jumbo Lump Crab Cocktail
14
The Big Daddy
72

Crispy Flatbreads From The Hearth

11
Benton Smoked Bacon, Vidalia Onions,
Vermont Creamery Fromage Blanc

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

Lamb Sausage, Roasted Eggplant, Feta
Cheese, Pomegranate Molasses

Tennessee Country Proscuitto, Figs, Buttermilk
Blue, Port Syrup

Smoked Salmon, Lemon & Dill Mascarpone,
Appropriate Condiments

The Pig Board

Our Daily Showcase of

America's Finest Artisanal Hams

Acadiana Biscuits, Vermont Creamery Butter,
Pickled Cherries
12

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 Beignets
8

Texas Chili con Carne (NO BEANS)

Usual Suspects, Cornbread
10

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Arugula Salad

Pimento Cheese Fritters, Green Tomato
Chutney, Chicken Cracklings
10

Mixed Green Salad

Deviled Eggs, Praline Bacon, Mustard
Vinaigrette
11

Sides: 5

Parsnip Puree	French Fries
Broccoli & Pine Nuts	Mashed Potatoes
Wild Rice-Sweet Potato Hash	Mac & Cheese
Swiss Chard	(old school Velveeta)

ENTREES

North Carolina Mountain Trout

Broccoli, Pine Nuts, Citrus Burnt Butter
19

Grilled La Frieda Hanger Steak

French Fries, Whiskey Peppercorn Sauce,
Obligatory Green Salad
22

Seared Dayboat Scallops

Creamed Leeks & Bacon
24

Roasted Duck "Low & Slow"

Wild Rice-Sweet Potato Hash, Sorghum Chili Glaze
23

Grilled Salmon

Parsnip Puree, Roasted Honey Mushrooms,
Warm Truffle Vinaigrette
21

Brick Pressed Chicken

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

The District Commons "Burger"

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

Pork Rack Chop "Blue Ribbon"

Benton Ham, Mozzarella,
Eggplant Chow Chow, Jhonnycake
22

Roasted Vegetable Pot Pie

Butternut Squash, Parsnip, Celery Root,
Porcini Mushroom Gravy
13

Today's Catch

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

Recession Proof: (We Will Throw in a Side)

Jumbo Lump Crabcakes

32

USDA Prime New York Strip Steak (14oz)

42

Colorado Rack of Lamb Chops

44

Every Night at 10pm (Sun 9pm) we ring the Dinner Farm Bell to signal our staff and our late night guest that family meal is ready. Get in on it while it lasts. Sitting down is an option (\$12). (Bar & Lounge Only)

Monday - 'Mom's Night' Nana Sue's Meatloaf

Pyrex Scalloped Potatoes, Non-Shocked Green Beans

Tuesday - "Wimpy's Payback" - Two for Tuesday

2 Six Buck Chucks, 2 Fries, 2 PBR (not for the staff)

Wednesday - HOLY COW-Midweek Ritual of Cleaning Out the Walk-In

Chicken Fried Steak & Cream Gravy, Mashed Potatoes,

Monday's Green Beans

Thursday - "TenPenh Night"

Bringing Back Ting's Thai Bento Box

Friday - "Payday" - Staff's Favorite Day and Meal

Pupusas with all the Fixings

Saturday - "BFD" - Late Night, Skipping Breakfast

Huevos Rancheros

Sunday - "Winner! Winner! Chicken Dinner" - Crisco, Cast Iron and Patience

Fried Chicken, Mac & Cheese, Collards

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Bar Menu

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Stone Crab Claws*, each

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The Big Daddy

Crispy Flatbreads From the Hearth

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 Proscuitto, Figs, Buttermilk
Blue, Port Syrup

Smoked Salmon, Lemon & Dill Mascarpone,
Appropriate Condiments

The Pig Board

Our Daily Showcase of

America's Finest Artisanal Hams

Acadiana's Biscuits, Vermont Creamery Butter,
Pickled Cherries

District Commons "Burger" Sliders

Sweet & Spicy Slaw, AP Sauce

Oyster "Bloody Mary" Shooters

Tito's Handmade Vodka, Zing Zang

Deviled Eggs & Praline Bacon

Pimento Cheese Fritters

Green Tomato Chutney

Daily Sandwich Board Mini

Priced Daily

Monday – Maine Lobster Rolls

Tuesday – Beef on Weck

Wednesday – Monte Cristo

Thursday – Pork Tenderloin

Friday – Oyster Loaf

Saturday – Crabcake

Sunday – Chix Fillet (the benchmark is
closed)

Don't forget our Farm Bell Dinners

**Written information is available upon request regarding the safety of these items.
Guests with food related allergies should inform their server upon ordering.*