

# PENN COMMONS

AN AMERICAN TAVERN



## Dinner Menu

### Snacks, Bites, and Starters

#### Daily "Pick Three"

Your Custom Trio of Dips and Spreads with Grilled Country Bread  
13

-House Made Pimento Cheese

-Pickled Fresh Beet Relish, Horseradish Crème Fraiche

-Chicken Liver Mousse, Hard Cider Gelee

-Great Lakes Smoked Whitefish

-Black Bean Hummus, Cotija Cheese

-Hand Cut Steak Tartare, Sriracha Aioli

-Char Roasted Eggplant, Pesto, Toasted Pine Nuts

-Pork Rillettes, Stone Fruit Mostarda

-Fresh Ricotta Cheese, Olive Oil, Mint, Red Chili Pepper

#### Individual Portions

Single Portion of Above Dips and Spreads  
5

#### Pulled Pork Hand Pies

Carolina Sauce  
7

#### The Big "O" Rings

Tower of Crisp Onion Rings, Comeback Sauce  
7

#### The Pig Board

Artisanal American Ham  
Acadiana Biscuits, Vermont Butter  
Pickled Cherries  
12

#### Blue Hill Bay Mussels

House Limoncello, Cured Tomatoes, Lemon Thyme Cream  
13

#### Crispy Fried Oysters

Blue Cheese Slaw, Frank's Red Hot Remoulade  
13

#### Spicy Asian "Tuk Tuk" Wings

Garlic Chili Glaze, Cucumber Salad  
12

#### Crispy Point Judith Calamari

Smoked Tomato Tzatziki  
11

#### Seafood Chowder

Hidden Valley Ranch Oyster Crackers  
10

#### Texas Chili (NO BEANS)

Usual Suspects, Cornbread  
11

#### Golden Tomato Gazpacho

Crab & Cucumber Relish, Pretzel Bread Croutons  
9

#### "Second Date" Caesar Salad

White Anchovies, Shaved Parm  
9

#### Arugula Salad

Arugula Salad, Goat Cheese Fritters, Pistachio Nuts  
Red Bell Pepper Vinaigrette  
11

#### Heirloom Tomato Salad

Grilled Peaches & Burrata Cheese  
Basil Balsamic Vinaigrette  
13

Hot Pretzel  
Baguette  
Beer Mustard  
Butter  
3

### From the Raw Bar

Oysters Fresh Daily\* - 1/2 dozen  
14

Wild Wellfleet Clams - 1/2 dozen  
9

Iced Jumbo Shrimp Cocktail  
15

Jumbo Lump Crab Cocktail  
15

1/2 Poached Chilled Lobster  
AQ

The Big Daddy\*  
72

### Entrees

#### North Carolina Mountain Trout

Broccolini, Pine Nuts, Citrus Burnt Butter  
21

#### Grilled Creekstone Farms Skirt Steak

French Fries, Whiskey Peppercorn Sauce,  
Obligatory Green Salad  
27

#### Blackened Atlantic Salmon

Sweet Corn Succotash,  
Crawfish Tabasco Butter  
24

#### Brick Pressed Chicken

Rainbow Chard, Mashed Potatoes,  
Preserved Lemon & Parsley Jus  
22

#### Crispy Tempura Soft Shell Crabs

Green Papaya Salad, Cashews,  
Spicy Chili-Lime Dressing  
27

#### Today's Catch

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

#### Seafood Cobb Salad

Chilled Seafood, Benton Bacon, Avocado,  
Blue Cheese, Louie Dressing  
18

#### Korean Grilled Rack of "Pork Chop Hill"

Quick Kimchi, Crispy Rice Cake, Spicy KBBQ Sauce  
25

#### Pan Seared Sea Scallops

Orzo Pasta, Spring Peas, Truffled Carrot Vinaigrette  
26

#### Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity  
19

#### Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins  
14

#### Nana Sue's Meatloaf

Scalloped Potatoes, Bacon Braised Green Beans,  
Sweet Onion Mushroom Gravy  
"DC Eater's #1 Meatloaf in Washington DC"  
18

### Burgers & Sandwiches:

Choice of Handcut Fries or Sweet Potato Fries

#### Twelve Buck Chuck

BTS Custom Ground Beef, LTOP, Government Cheese  
(AKA American) Ap Sauce  
12

#### The Big Daddy Burger

Smoked Benton Bacon, Buttermilk Blue Cheese,  
Sautéed Onions, Ap Sauce  
14

#### High Thigh

Fresh Ground Chicken Patty, LTOP, Cheddar Cheese,  
Lemon Garlic Aioli  
12

#### Haight-Ashbury

Crispy Falafel Patty, Pickled Vegetables,  
Feta Cheese, Cilantro Raita  
11

#### Jumbo Lump Crabcake Sandwich

Old Bay Tartare Sauce, Oven Cured Tomatoes  
17

#### Our Daily Sandwich Board

priced daily

### SIDES 5

Scalloped Potatoes

French Fries

Broccolini & Pine Nuts

Summer Vegetables

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 Alfredo Solis