

PENN COMMONS

AN AMERICAN TAVERN



Lunch 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

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

Tuna Nicoise Salad

Seared Yellowfin Tuna, Green Beans,
Fingerling Potatoes, Meyer Lemon Vinaigrette
18

Seafood Cobb Salad

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

Atlas Brew Works District Common

Beer Battered Fish & Chips

Sweet Pickle Remoulade
14

North Carolina Mountain Trout

Broccolini, Pine Nuts, Citrus Burnt Butter
19

Brick Pressed Chicken

Rainbow Chard, Mashed Potatoes,
Preserved Lemon & Parsley Jus
21

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham,
Holy Trinity
18

Grilled Norwegian Salmon

Tomato & Cucumber Greek Salad, Dill Tzatziki
23

Ting's Grilled Thai Steak Salad

Greens, Carrots, Cashews, Scallions,
Spicy Chili-Lime Dressing
18

Nana Sue's Meatloaf

Scalloped Potatoes, Bacon Braised Green Beans,
Sweet Onion Mushroom Gravy
"DC Eater's #1 Meatloaf in Washington DC"
15

Roasted Portobello Mushroom

Quinoa, Sweet Peppers, Pine Nuts & Raisins
14

Today's Catch

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

Burgers & Daily Sandwich Board:

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,
Sauteed 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