



DISTRICT SOUTH

KITCHEN & CRAFT

SNACKS

CUCUMBER CHILI CRUNCH | 8

sweet peppers | ginger | herbs
sesame | soy | maldon | garlic

CHARRED BRUSSELS | 13

cantimpalo chorizo | charred
brussels | balsamic glaze
romesco aioli

PIMENTO & CHIPS | 8

potato chips | tossed in our
signature rub | house made
pimento cheese

SMOKED WINGS SIX COUNT | 13 TWELVE COUNT | 21

smoked & fried
tossed in choice of sauce:
buffalo | bbq | house dry rub
or gochujang hot honey
blue cheese or ranch

MAC N' CHEESE | 12

cheddar gratin | provolone
mozzarella | gruyere | cavatappi
pasta | parmesan bread crumbs
add bacon | beef | pulled pork | 4

COCONUT GROUPER BITES | 17

served with remoulade and
house marmalade

GRAZING BOARD | 25

chef's selected assorted meats
and cheeses | toasted baguette
& accoutrements

PANCETTA FOCACCIA | 12

house made focaccia | cheese
pancetta
served with chardonnay
mustard & cheese sauce

SHISHITO PEPPERS | 12

blistered shishito peppers
evoo | lemon | cilantro aioli

OKRA FRIES | 11

lightly dusted fried okra spears
house cajun aioli

LOADED CHEESE FRIES | 14

crispy fries | cheddar | bacon
wild turkey bourbon gravy
scallions

BETWEEN BREAD

CHICKEN CLUB CROISSANT | 17

seared chicken breast | bacon
goat cheese | guava jam | tomato
arugula | croissant

PRIME RIB MELT | 24

6oz ribeye | caramelized onion
gruyere | horseradish aioli
country sourdough

PO' BOY | 18

today's catch | lettuce | tomato
pickle | cajun aioli | hoagie roll
*choice of blackened | beer
battered & fried | pan seared

JALAPENO BACON GRILLED CHEESE | 16

gruyere | fontina | pepper jack
pickled jalapeños | applewood
bacon | tomato | sourdough

CUBANO | 15

house smoked mojo pork
salami | ham | swiss | pickles
mayo | mustard | cuban bread

DS SMASH BURGER | 17

our signature blended double
patty | american cheese
L.T.O.P. | DS special sauce
potato bun
add ons:
bacon 2 | egg 2 | pulled pork 3
jalapeño 1 | cheese 1
american | swiss | fontina
pepper jack | pimento

GRILLED LENTIL BURGER | 15

two red lentil patties
tomato | red onion | lettuce
garlic dill crema | sesame bun
add a burger patty | 4

ALL HANDHELDS SERVED WITH FRIES
UPGRADE TO - SIDE CAESAR | SOUP | BROCCOLINI
SWEET POTATO FRIES | 4

UTENSILS REQUIRED

MEATLOAF | 25

prime angus and lamb blend
fingerlings | broccolini | bourbon
demi glace | crispy shallots

FRESH CATCH | 33

the best bounty we can get our
hands on | ask your server

CHARRED CORN & TOMATO RISOTTO | 21

sun dried tomato | charred corn
shallots | fresh herbs
arborio rice | parmesan
roasted sunflower seeds

SHAWARMA & RICE | 22

shawarma spiced chicken breast
turmeric rice | shepherd's salad
tzatziki

BONE- IN PORK CHOP | 25

12 oz heritage pork chop
brussel sprouts | fingerlings
peach butter

SZECHUAN LAMB UDON | 26

cumin & szechuan braised lamb
hand rolled udon noodles
scallion | cilantro | master sauce

STEAK FRITES | 36

12 oz new york strip | crispy
fries | chimichurri aioli

PEI MUSSELS | 24

pound of mussels | sun dried
tomato cream sauce | white wine
garlic | toasted baguette

EXTRAS

DUCK FAT PARM FRIES | 8

BROCCOLINI | 7

SWEET POTATO FRIES | 6

GARLIC FINGERLINGS | 6

COLD BOWLS & HOT SOUP

EL PRADO POWER SALAD | 16

lettuce blend | cucumber
tomato | red onion | feta
roasted radish | crispy garbanzos
tahini vinaigrette

THE WEDGE | 14

iceberg lettuce wedge | bacon
blue cheese dressing | blue
cheese crumbles | tomato
balsamic reduction

CAESAR SALAD HALF 7 | FULL 12

croutons | lettuce blend | caesar
dressing | parmesan

BEETS & BERRIES | 16

golden beets | strawberries | blue
cheese | candied pecans | shaved
red onion | kale | arugula | lemon
honey vinaigrette

EUCLID CHOPPED SALAD | 15

arugula | shaved brussels
carrots | cranberries | parmesan
sunflower seeds | balsamic
vinaigrette

BURRATA CAPRESE | 14

fresh burrata | arugula
tomatoes | preserved lemon
balsamic vinaigrette | toasted
baguette

FEATURED SOUP CUP 6 | BOWL 9

hand crafted soup inspired by
seasonal ingredients

salad upgrades
steak 14 | chicken 7
smoked chicken salad 8
fish 10

