DISTRICT SOUTH

KITCHEN & CRAFT

BRUNCH

SNACKS

GRAZING BOARD | 25

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

OKRA FRIES | 11

lightly dusted fried okra spears house remoulade

PIMENTO & CHIPS | 8

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

CUCUMBER CHILI CRUNCH | 8

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

LOADED CHEESE FRIES | 14

crispy fries | cheddar | bacon wild turkey bourbon gravy scallions

PEI MUSSELS | 24

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

VIRGINIA PARK BRUNCH BOARD | 21

smoked salmon lox | fish dip local bagels | cream cheese avocado | caper berries pickled onion | cucumber | dill

COCONUT GROUPER BITES | 17

served with remoulade and house marmalade

SMOKED WINGS
SIX COUNT | 13
TWELVE COUNT | 21

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

MAC N' CHEESE | 12

cheddar gratin | gruyere | provolone mozzarella | orecchiette pasta parmesan bread crumbs

add bacon, beef, or pulled pork | 4

CHARRED BRUSSELS | 13

chorizo | charred brussels balsamic glaze | romesco aioli

BETWEEN BREAD

STEAK, EGG & CHEESE SANDWICH | 15

shaved ribeye | caramelized onions | scrambled eggs provolone cheese | chimichurri aioli | cuban toast

JALAPEÑO BACON GRILLED CHEESE | 16

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

PRIME RIB MELT | 24

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

CUBANO | 15

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

DS SMASH BURGER | 17

our signature blended double patty | american | L.T.O.P. | DS special sauce | potato bun
bacon 2 | egg 2

PO' BOY | 18

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

CHICKEN CLUB CROISSANT | 17

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

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



'I NEED TO FIND A NEW BAR'

- NIGEL

BREAKFAST SETS

PASTRAMI HASH | 18

DS smoked pastrami peppers & onions | fingerling potatoes | poached eggs | pickled onions | whole grain hollandaise

VEGGIE LOVER OMELETTE | 11

three eggs | corn | sun dried tomato | goat cheese french rolled omelette sourdough toast & daily jam

MEAT LOVER OMELETTE | 11

three eggs | ham | chorizo salami | bacon | gruyere cheese french rolled omelette sourdough toast & daily jam

BLUE CRAB FLAUTAS | 20

blue crab | capers | old bay cream cheese | flour tortillas cuban sofrito | scrambled eggs fresh herbs

QUICHE & SALAD | 11

quiche of the day | kale tomatoes | dijon vinaigrette balsamic reduction

BURRITO DE GRINGO | 15

eggs | breakfast sausage | corn cheddar | onions & peppers black beans | sweet potato served with side of avocado mash

THE FRENCH REDNECK | 14

house made sausage gravy toasted croissant | sunny side egg maple syrup | crispy shallots

PUMPKIN BREAD FRENCH TOAST
HALF 8 | FULL 14

pumpkin | whipped cream pecans | powdered sugar bourbon maple syrup

AMERICA'S BREAKFAST | 13

two eggs any style | bacon or sausage | hash browns | toast & jam

AVOCADO TARTINE | 11

avocado smash | feta | chili crunch | toasted croissant
add egg | 1
add smoked salmon or bacon | 5

EXTRAS

EGG ANY STYLE | 2

HOUSE HASH BROWN | 5

HALF AVOCADO | 3

TOAST & JAM | 4

BACON | 6

SAUSAGE | 6

FRESH FRUIT | 5

KIDS FRENCH TOAST | 7

LIGHTER FARE

CAESAR SALAD
HALF 7 | FULL 12

croutons | lettuce blend | caesar dressing | parmesan

THE WEDGE | 14

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

EUCLID CHOPPED SALAD | 15

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

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

BURRATA CAPRESE | 14

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

FEATURED SOUP
CUP 6 | BOWL 9

hand crafted soup inspired by seasonal ingredients

EL PRADO POWER SALAD | 16

Lettuce blend | cucumber | feta tomato | red onion | roasted radish crispy garbanzo | tahini vinaigrette

BEETS & BERRIES | 16

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 4 OR MORE | WE ARE UNABLE TO SPLIT CHECKS MORE THAN 4 WAYS