



DISTRICT SOUTH

KITCHEN & CRAFT BRUNCH

SNACKS

GRAZING BOARD | 27

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

OKRA FRIES | 11

lightly dusted fried okra spears, house remoulade

PIMENTO & CHIPS | 8

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

CUCUMBER CHILI CRUNCH | 8

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

DISTRICT WINGS SIX COUNT | 13 TWELVE COUNT | 21

tossed in choice of sauce: buffalo, mojo, or house BBQ

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

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

LOCAL PRETZEL | 12

Jamison B. Breadhouse pretzel, served with cheese sauce and dijon

LOADED CHEESE FRIES | 14

crispy fries, cheddar, bacon, Wild Turkey bourbon gravy, scallions

PEI MUSSELS | 21

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

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

JALEPEÑO BACON GRILLED CHEESE | 16

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

PO' BOY | 18

today's catch, choice of beer battered and fried, blackened, or pan seared; lettuce, tomato, pickle, cajun aioli, hoagie roll

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

BREAKFAST SETS

SHORT RIB HASH | 18

braised shredded short ribs, peppers & onions, fingerling potatoes, poached eggs, chipotle hollandaise

VEGGIE LOVER OMELETTE | 11

three eggs, corn, zucchini, peppers, onions, cheddar, french rolled omelette, toast & jam

MEAT LOVER OMELETTE | 11

three eggs, ham, chorizo, salami, bacon, gruyere cheese, french rolled omelette, toast & jam

THE QUACK STACK | 21

buttermilk battered duck confit, lemon & thyme waffles, maple syrup, house hot sauce

AVOCADO TARTINE | 11

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

SMOKED SALMON PANZANELLA | 19

toasted foccacia, tomato, avocado, fresh herbs, dijon vinaigrette, mixed greens, smoked salmon

THE FRENCH REDNECK | 14

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

BANANA BREAD FRENCH TOAST HALF 7 | FULL 14

house made banana bread, whipped cream, fresh bananas, bourbon maple syrup

AMERICA'S BREAKFAST | 13

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

QUICHE & SALAD | 11

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

EXTRAS

EGG ANY STYLE | 2

HOUSE HASH BROWN | 5

HALF AVOCADO | 3

TOAST & JAM | 4

BACON | 6

SAUSAGE | 6

FRESH FRUIT | 5

SIDE WAFFLES | 7

LIGHTER FARE

SOUTH TAMPA SALAD | 16

kale, bacon, goat cheese, cucumbers, tomatoes, toasted almonds, guava vinaigrette

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 12 | fish 9
chicken salad 7 | chicken 6

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

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



NEED TO FIND A NEW BAR