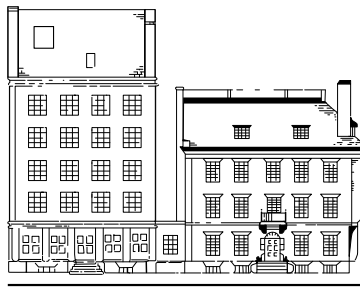




Fraunces Tavern®
Social Media
please follow us!



LIVE MUSIC
EVERY WEEKEND
LIVE JAZZ ON SATURDAYS
LIVE TRAD ON SUNDAYS

FRAUNCES TAVERN®

BRUNCH MENU

~ no substitutions please ~

APPETIZERS

House Paté
apple kiwi jam, herb crostini, cornichons
 14

Soup Special
housemade brown bread
 11

Market Salad (vg) *
*watercress, arugula, red cranberries,
 almond dust, orange vinaigrette*
 11

* add chicken, steak, shrimp, salmon,
 or crispy Buffalo chicken, 8

Beet Salad (vg)
*red & yellow beets, blue cheese crumble,
 Champagne dressing, candied walnuts,
 pomegranate reduction*
 12

Scotch Egg
*our signature three sausage blend,
 porter cheddar, dirty mustard, local honey*
 15

SANDWICHES

Reuben
*stacked pastrami, Swiss cheese,
 sauerkraut, Russian dressing
 & housemade pickles with coleslaw*
 18

Impossible™ Burger (vg) *
*bibb lettuce, tomato, avocado,
 Pepper Jack cheese, on multigrain bun
 with a leaf salad*
 21

Tavern Burger
*lettuce, cheddar, American bacon,
 tomato, onion rings, & fries*
 19

Organic Chipotle Bison Burger
*bibb lettuce, tomato, avocado,
 roasted jalapeño cream cheese
 on brioche with coleslaw, Add cheese, 2*
 21

Blackened Salmon
*fennel, iceberg, radish,
 hot chili pepper aioli
 on a pretzel bun with fries*
 18

HAND CUT FRIES (vg)

Roasted Garlic / 11

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato bang bang aioli / 11

\$36 Brunch Prix-Fixe

Choice of Appetizer & Main Course
Includes 2 Mimosa or 2 Bloody Mary per customer



RAW OYSTERS

Chef's Daily Selection
*please ask your server
 served with a classic mignonette sauce*
 half dozen, 18 / dozen, 35



please see overleaf

STEAK ON A STONE

Fillet Mignon on a Stone **
*truffled mashed potatoes,
 roasted cherry tomatoes,
 pearl onions, & string beans*
 42

TASTY BITES

Braised Short Rib Fingerlings
*shaved fingerling potatoes,
 fontina & parmesan, jus*
 16

Trio of Snacks (vg)
*roasted pine nut hummus, mixed nuts,
 olives & goat cheese*
 18

Whole Chicken Wings
*Bourbon Honey, Buffalo,
 Dry Rub, or Inferno*
 3/13 5/18

Pulled Pork Sliders
BBQ sauce & coleslaw
 16

Jumbo Pretzel (vg)
beer cheese sauce & house mustard
 15

Lobster Mac & Cheese
*fontina, cheddar, & parmesan,
 topped with breadcrumbs*
 18

Add bacon, \$3

MAIN COURSES

Lobster Toast
*spicy crushed avocado, poached eggs,
 pearl onions, chive hollandaise,
 shaved parmesan, on sourdough*
 21

Eggs Benedict
*fried green tomatoes,
 English muffin, serrano ham,
 chive hollandaise, home fries, & salad*
 18

Fresh Herb Omelette (vg)
*roasted cherry tomatoes,
 fresh mozzarella & ricotta,
 home fries, & salad*
 18

Grilled Flat Iron Steak
*two eggs any style,
 home fries, toast*
 21

Traditional Irish Breakfast
*two eggs any style,
 bangers, rashers,
 black & white pudding,
 mushrooms, grilled tomato,
 beans, & toast*
 20

Blueberry & Banana French Toast (vg)
*mascarpone, candied walnuts,
 Vermont maple syrup*
 16

Sourdough Lamb Stew
*served in a toasted bread bowl
 root vegetables, classic jus,
 served with House bread*
 22

Slow Roasted Chicken Pot Pie
*carrots, celery, onions & peas
 {may contain bones}*
 20

Traditional Fish and Chips
*Porterhouse Brewing Co.®
 beer-battered cod,
 lemon tartar sauce & mushy peas*
 20

Jefferson's Cobb Salad
*house smoked bacon, avocado, cucumber,
 tomato, onion, farmhouse egg, blue cheese,
 & Champagne vinaigrette*
*Includes your choice of grilled chicken, steak,
 shrimp, salmon,
 or crispy Buffalo chicken tenders*
 19

(vg) vegetarian.

* Protein burger made from plants. Sustainable & delicious.
 ** served on a hot lava stone, cooked by you to your liking.



FRAUNCES TAVERN®

CHEESES & CHARCUTERIE

Choose any 3
16

Choose any 5
26



CHEESES (vg)

from Spain

Abredo {cow, 1 month}

Aged Mahon {cow, 12 months}

San Simon {cow, 2 months}

Tetilla {cow, 1 month}

Tres Leches Azul {sheep, goat & cow}

Manchego Rosemary {sheep, 10 months}

Smoked Idiazabal {sheep, 12 months, unpasteurized}

Zamorano {sheep, 4 months, unpasteurized}

Cuevas del Mar {goat, 2 months}

from the US

Hudson Valley Camembert {cow, unpasteurized}

from Ireland

Porter Cheddar {cow} {unpasteurized}

MEATS

from Spain

Jamón Ibérico // Morcilla

Salchichon Fermin // Serrano

Sobrasada // Spicy Chorizo

Bonito {cured tuna}

from USA

Prosciutto // Salami

Choose 1

Apple Jam

Fig Preserve

Quince Paste

Choose 1

Mixed Nuts

Marcona Almonds

Choose 1

Picos

Crackers

FRAUNCES TAVERN® PINTXOS PLATES

Smoked Salmon
*avocado, seaweed salad,
cornichon aioli*
16

Spanish Tortilla
*Abredo cheese,
Chorizon*
13

Pâté Melt
*chicken liver paté,
Zamorano cheese,
cornichons, apple kiwi jam*
13

Spanish Goat Cheese
*Serrano ham,
fig preserve*
13

Octopus
*Spanish chorizo,
piparra peppers*
16

Pan con Tomate (vg)
garlic, olive oil
10

RUSTIC SANDWICHES & FLATBREADS

Serrano Ham & Burrata
*fig preserve, baby arugula,
on crusty ciabatta*
15

Chistorra & Piquillo
*spicy mild chorizo, sweet peppers,
arugula, aioli, on crusty ciabatta*
15

Pulled Pork Flatbread
*caramelized onions, queso fresco,
watercress, spicy mayo*
16

Bocadillo
*Jamón Ibérico, Idiazabal, arugula,
tomato spread, on crusty ciabatta*
15

Braised Short Rib Flatbread
*horseradish aioli, watercress,
queso fresco, piparra peppers*
16

Grilled Vegetable Flatbread (vg)
*marinara, broccolini, zucchini,
pearl onions, arugula, fontina cheese*
16

DESSERTS

Meyer Lemon Tart
*raspberry gelée,
citrus, berries*
9

Triple Chocolate Mousse
*raspberry gelée,
whipped cream*
12



Sticky Toffee Pudding
vanilla bean ice cream
11

Classic Sundae for Two
*brownie bits, peanuts,
bananas, cherries,
hot fudge, piroulines*
16

STUMPTOWN

Hair Bender Coffee	4.00	Bailey's Irish Coffee	15	Cognac	
Tea	4.00	Irish Coffee	15	Courvoisier VSOP	14
Cappuccino	5.00			Hennessey VS	11
Espresso		Port & Sherry		Hennessey VSOP	16
Single	4.50	Fonseca - 10 Year Old	12	Hennessey XO	44
Double	5.00	Harvey's Bristol Cream	10	Rémy Martin VSOP	15
Hot Chocolate <i>with marshmallows</i>	5.00				