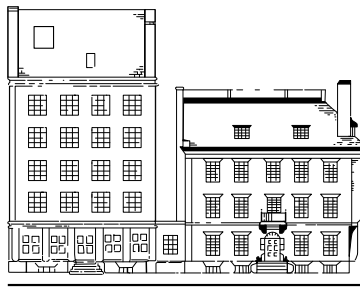




Fraunces Tavern®

Social Media

please follow us!



FRAUNCES TAVERN®



LIVE MUSIC EVERY WEEKEND

LIVE BANDS
SATURDAY & SUNDAY

DINNER MENU

no substitutions please

APPETIZERS

House Paté
apple kiwi jam, herb crostini, cornichons
14

Soup Special
housemade brown bread
11

George Washington's Horseback
applewood bacon, California dates, marcona almonds
15

Tavern Crown Mussels
classic white wine shallots, cherry peppers
18

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

SALADS

Baby Kale Caesar (vg)
shallot rings, pecorino, croutons
12

Pear & Arugula (vg)
watercress, roasted almonds, dates, blue cheese, citrus dressing
12
add grilled chicken, steak, shrimp, salmon, or crispy Buffalo chicken tenders, 8

SIDES (vg) *
9

Grilled Asparagus
chili oil, orange zest, sea salt

Pan Seared Brussel Sprouts
pearl onions, waterchestnuts

Sautéed Vegetables in Garlic Oil
broccolini, baby carrots, pearl onions, cauliflower, baby corn

Creamy Red Bliss Mash
finished in the broiler, apple butter

Handmade Mac & Cheese
fontina, cheddar, & parmesan, topped with breadcrumbs
11

* Add bacon to any Side, \$3

HAND CUT FRIES

Roasted Garlic / 11

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato *bang bang aioli* / 11



RAW OYSTERS

Chef's Daily Selection
served with a classic mignonette sauce, cocktail sauce, horseradish
18/35



TASTY BITES

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

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

FROM THE LAND

14oz Prime NY Strip
truffle mash, string beans, baby carrots, demi-glacé
36

24oz Berkshire Pork Chop
crispy onions, parsnip purée, apple bourbon sauce
32

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

12oz Skirt Steak
roasted sweet potato, chorizo, chimichurri sauce, watercress salad
34

Pan Roasted Free Range Chicken
roasted sweet potato mash, bok choy, pickled onions, chicken glaze
26

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

Porter Beef Pie
topped with mash or puff pastry
24

FROM THE SEA

Roasted Red Snapper
fava bean & chestnut risotto, cherry tomatoes, pearl onions, basil crumbs
34

Pan Seared Organic Salmon
white cannellini bean purée, Swiss chard, shimeji mushrooms, dill-lemon crème fraîche
29

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

HANDMADE PASTA

Lobster Tortellini
lobster cream, ricotta cheese, sauteed bok choy, roasted leeks
28

Winter Greens Pappardelle (vg)
Swiss chard, endives, arugula, cherry tomato, garlic, olive oil & shaved parmesan
26

Toasted Butternut Squash Ravioli (vg)
cream mushroom ragu, ricotta cheese, toasted almonds
26

(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 Goat Cheese
*Serrano ham,
fig preserve*
13

Spanish Tortilla
*Abredo cheese,
Chorizon*
13

Octopus
*Spanish chorizo,
piparra peppers*
16

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

Pan con Tomate (vg)
garlic, olive oil
10

RUSTIC SANDWICHES & FLATBREADS

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

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

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

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

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