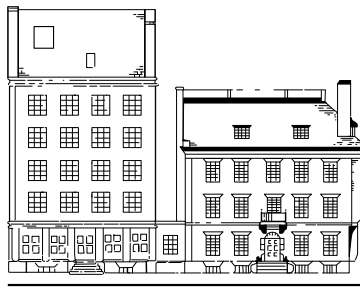




Fraunces Tavern®

Social Media

please follow us!



FRAUNCES TAVERN®



LIVE MUSIC
EVERY WEEKEND
LIVE BANDS
SATURDAY & SUNDAY

LUNCH 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

SANDWICHES

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

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

Turkey Burger
*Muenster cheese, bibb lettuce,
pomegranate caramelized onions
steak tomato, & a leaf salad*
18

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

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

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

Rib-eye Steak Sandwich
*caramelized onions, spiced mayo,
baby arugula on a hero with fries*
18

Grilled Cheese & Tomato Bisque (vg)
fontina, cheddar, pepperjack on challah
16



RAW OYSTERS

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



please see overleaf

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 Pretze (vg)
beer cheese sauce & house mustard
15

Lobster Mac & Cheese
*fontina, cheddar, & parmesan,
topped with breadcrumbs*
18
Add bacon, \$3

MAIN COURSES

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

Skirt Steak Frites
*sweet potato wedges, power mix salad,
chimichurri sauce*
28

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

Pan Seared Organic Salmon
quinoa pilaf, wild mushrooms
26

Lamb Stew
*root vegetables, classic jus,
served with House bread*
22

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

SIDES (vg)

8

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

Coleslaw
cabbage, carrots, apples, mint

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

Add bacon, \$3

HAND CUT FRIES (vg)

Roasted Garlic / 11

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato bang bang aioli / 11

** Served on a hot lava stone, cooked by you to your liking

* Protein burger made from plants. Sustainable & delicious.

(vg) vegetarian.



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				