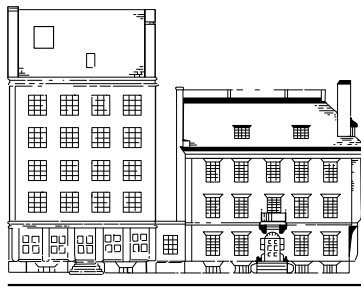




Fraunces Tavern®

Social Media

please follow us!



FRAUNCES TAVERN®

DINNER MENU

~ no substitutions please ~



RAW OYSTERS

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



TASTY BITES

Chicken Liver Pâté
blueberry & balsamic glaze
herb crostini, cornichons
14

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 fries,
Add cheese, 2
21

Roast Beef Fingerlings
shaved fingerling potatoes, fontina, jus
16

Trio of Snacks
roasted pine nut hummus, mixed nuts,
olives & goat cheese
18

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

Braised Short Rib Sliders
horseradish aioli, coleslaw,
pomegranate-caramelized onions
18

Jumbo Pretzel
beer cheese sauce & house mustard
15

Lobster Mac & Cheese
three cheese, topped with breadcrumbs
18

APPETIZERS

Soup of the Day
house bread
10

Black Mission Figs
softened goat cheese, roasted pistachios,
serrano ham, micro greens,
raw honey drizzle, herb crostini
16

Bacon Wrapped Shrimp
warm cheddar cornbread,
spicy bourbon honey sauce
16

Grilled Octopus
chorizo, potatoes,
shishito peppers, pearl onions
18

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

SALADS

Baby Kale Caesar
shallot rings, parmesan croutons
12

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

SIDES

9

Grilled Asparagus
olive oil, lemon zest, sea salt

Sautéed Market Vegetables
Chef's selection

Chef's Selection of Mushrooms
pearl onions, balsamic glaze, olive oil

Mashed Red Bliss Potatoes

Handmade Mac & Cheese
three cheeses topped with breadcrumbs
11
Add bacon, \$3

HAND CUT FRIES

Roasted Garlic / 11

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato *bang bang aioli* / 11



LIVE MUSIC EVERY WEEKEND

LIVE BANDS
SATURDAY & SUNDAY

LIVE DJ
THURSDAY, FRIDAY, & SATURDAY

FROM THE LAND

14oz Prime NY Strip
broccolini, baby carrots,
truffle mashed potatoes,
creamy mushroom raguot sauce
36

Berkshire Pork Porterhouse Chop
fuji apples, crispy onions,
celeriac purée
36

Fillet Mignon on a Stone **
dirty rice with cherry tomatoes
& pearl onions
39

Churrasco
skirt steak, spicy chorizo,
roasted plantain,
chimichurri, watercress salad
34

Pan Roasted Free Range Chicken
half chicken, mashed potato,
baby carrots, chicken demi glaze
28

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

FROM THE SEA

Seafood al Diablo
salmon, shrimp, mussels, octopus,
ginger & green pea jasmine rice
34

Pan-Fried Branzino
crunchy coconut black rice,
shallots, peppers, almonds, asparagus tips
32

Pan Roasted Organic Salmon
celeriac carrot purée, shimeji mushrooms,
Swiss chard, dill-lemon crème fraîche
30

Traditional Fish and Chips
beer-battered cod, lemon tartar sauce
& mushy peas
20

HANDMADE PASTA

Organic Salmon Pappardelle
Swiss chard, endives, cherry tomato, garlic,
olive oil & shaved parmesan
32

Sweetcorn Ravioli
wild mushroom cream, truffle oil,
ricotta cheese, parsnip chips
28



FRAUNCES TAVERN®

CHEESES & CHARCUTERIE

Choose any 3
16

Choose any 5
26



CHEESES

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}

Zamorano {sheep, 4 months}

Cuevas del Mar {goat, 2 months}

from the US

Hudson Valley Camembert {cow}

from Ireland

Porter Cheddar {cow}

MEATS

from Spain

Jamón Ibérico // Morcilla

Salchichon Fermin // Serrano

Sobrasada // Spicy Chorizo

from USA

Prosciutto // Salami

Atlantic Smoked Salmon

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

Garlic Hummus

*roasted pine nuts, roasted peppers,
goat cheese, caper berry*

12

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

Smoked Salmon Flatbread

*dill creme fraiche, watercress,
frisee, capers*

18

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

*marinara, broccolini, zucchini,
pearl onions, arugula, fontina cheese*

16

DESSERTS

Meyer Lemon Tart

*raspberry gelée,
citrus, berries*

9

Tiramisu

*coffee caramel sauce,
freshly whipped cream,
strawberry*

9



Sticky Toffee Pudding

vanilla bean ice cream

10

Classic Sundae for Two

*bananas, maraschino cherries,
lemon tart bites,*

Oreo crumbs, berry glaze

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 | 12 |
| Espresso | | Port & Sherry | | Hennessey VSOP | 14 |
| 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 | | | | |