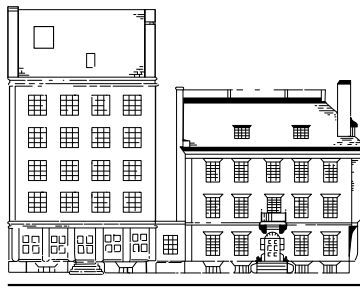




Fraunces Tavern®

Social Media

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FRAUNCES TAVERN®



LIVE MUSIC
EVERY WEEKEND
LIVE BANDS
SATURDAY & SUNDAY

LUNCH MENU

~ no substitutions please ~

APPETIZERS

Soup of the Day
house bread
10

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

Watermelon Salad (vg) *
*heirloom tomatoes, watercress,
feta cheese, citrus dressing, Himalayan salt*
13

Summer Salad (vg) *
*mango, arugula, frisée, watercress
candied walnuts, & orange dressing*
13

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

SANDWICHES

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

Blackened Salmon Burger
*salmon patty, tomato, bibb lettuce,
herbed cream cheese, guacamole, & fries*
18

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

Turkey Burger
*havarti cheese, steak tomato, bibb lettuce,
mango chutney, & a leaf salad*
18

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

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



RAW OYSTERS

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



please see overleaf

TASTY BITES

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

Roast Beef Fingerlings
*shaved fingerling potatoes,
fontina, 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

Braised Short Rib Sliders
apple & horseradish slaw
18

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

Lobster Mac & Cheese
three cheese, topped with breadcrumbs
18

Add bacon, \$3

MAIN COURSES

Traditional Fish and Chips
*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 **
*dirty rice with cherry tomatoes
& pearl onions*
42

Pan Seared Organic Salmon
*Iralli couscous pilaf with sweetcorn,
shimeji mushrooms, peppers, onions,
dill crème fraîche*
28

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*
21

SIDES (vg)

8

Leaf Salad
mixed greens, cherry tomatoes, carrots

Sautéed Market Vegetables
Chef's selection

Coleslaw
cabbage, carrots, apples, mint

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

* Impossible™ meat is made from plant protein, delivering all the flavor & aroma of meat from cows.

** Steak on a Stone is served on a hot lava stone, cooked by you to your liking.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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	Choose 1	Choose 1
<i>Apple Jam</i>	<i>Mixed Nuts</i>	<i>Picos</i>
<i>Fig Preserve</i>	<i>Marcona Almonds</i>	<i>Crackers</i>
<i>Quince Paste</i>		

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 (vg)
*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 crème fraîche, watercress,
frisée, 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 (vg)
*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*



Sticky Toffee Pudding
vanilla bean ice cream
11

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	16
Cappuccino	5.00			Hennessey VS	14
Espresso		Port & Sherry		Hennessey VSOP	16
Single	4.50	Fonseca - 10 Year Old	13	Hennessey XO	48
Double	5.00	Harvey's Bristol Cream	12	Rémy Martin VSOP	18
Hot Chocolate <i>with marshmallows</i>	5.00				