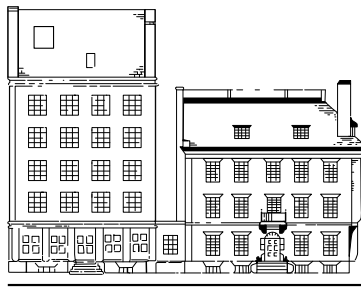




Fraunces Tavern®
Social Media
please follow us!



FRAUNCES TAVERN®



**LIVE MUSIC
 EVERY WEEKEND**
**LIVE BANDS
 SATURDAY & SUNDAY**

DINNER MENU

no substitutions please

APPETIZERS

Chicken Liver Pâté
apple-cranberry jam
herb crostini, cornichons
 14

Soup Special
housemade brown bread
 11

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

Quinoa Crab Cake
cranberry remoulade,
frisée, watermelon radishes
 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, endives, roasted almonds,
dates, blue cheese, orange 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

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, pickles,
manchego cheese, jalapeño cream cheese,
on brioche, with coleslaw
 22

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
garlic string beans, baby carrots,
truffle mashed potatoes,
whiskey peppercorn sauce
 41

16oz Berkshire Pork Chop
crispy onions, parsnip purée,
apple bourbon sauce
 36

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

Roasted Free Range Chicken
boneless half-chicken,
baby carrots, broccolini,
crushed fingerling potatoes,
garlic mustard aioli
 28

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

Pan Seared Branzino
chickpea-sage risotto,
crumbled marcona almonds
 34

Pan Seared Organic Salmon
white cannellini bean purée, Swiss chard,
shimeji mushrooms, dill-lemon crème fraîche
 32

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

HANDMADE PASTA

Lobster Pappardelle
Swiss chard, endives, arugula, cherry tomato,
diablo sauce & shaved parmesan
 31

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

** served on a hot lava stone, cooked by you to your liking.
 (vg) vegetarian.



FRAUNCES TAVERN®



CHEESES & CHARCUTERIE

Choose any 3
18

Choose any 5
28

CHEESES (vg)

from Spain

Aged Mahon {cow, 12 months}

San Simon {cow, 2 months}

Tetilla {cow, 1 month}

Blue Valdeón {cow & goat}

Manchego Rosemary {sheep, 10 months}

Smoked Idiazabal {sheep, 12 months, unpasteurized}

Zamorano {sheep, 4 months, unpasteurized}

Bûcheron {goat, 2 months}

from the US

Hudson Valley Camembert {cow, unpasteurized}

from Ireland

Porter Cheddar {cow} {unpasteurized}

MEATS

from Spain

100% Jamón Ibérico // Jamón Serrano

Salchichon Fermin // Morcilla

Chistorra / 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

Saltine Crackers

Water Crackers

FRAUNCES TAVERN® PINTXOS PLATES

Smoked Salmon
*avocado, seaweed salad,
cornichon aioli*

18

Spanish Tortilla
*Manchego cheese,
Chorizon*

13

Chistorra
*Tetilla cheese,
cornichons, apple kiwi jam*

14

Serrano & Camembert
*Serrano ham,
fig preserve, marcona almonds*

14

Octopus
*Spanish chorizo,
piparra peppers*

18

Wild Mushroom (vg)
Camembert cheese, olive oil

12

RUSTIC SANDWICHES & FLATBREADS

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

16

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

16

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

17

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

16

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

18

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

17

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
Tea 4.00
Cappuccino 5.00
Espresso
Single 4.50
Double 5.00
Hot Chocolate
with marshmallows 5.00

Bailey's Irish Coffee 15
Irish Coffee 15
Port & Sherry
Graham's Port - 10 Year 13
Graham's Port - 20 Year 16
Harvey's Bristol Cream 12

Cognac
Courvoisier VSOP 16
Hennessy VS 14
Hennessy VSOP 16
Hennessy XO 48
Rémy Martin VSOP 18