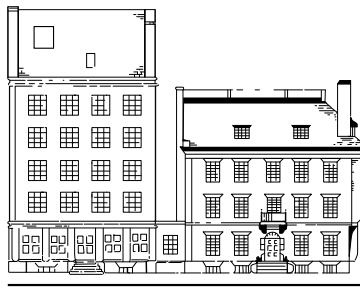




Fraunces Tavern®

Social Media

*please follow us!*



LIVE MUSIC  
EVERY WEEKEND  
LIVE BANDS  
SATURDAY & SUNDAY

## FRAUNCES TAVERN®

### LUNCH MENU

*no substitutions please*



#### 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 Pretzel (vg)  
*beer cheese sauce & house mustard*  
15

Lobster Mac & Cheese  
*fontina, cheddar, & parmesan,  
topped with breadcrumbs*  
18

*Add bacon, \$3*

#### APPETIZERS

Chicken Liver Pâté  
*apple-cranberry 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, watercress,  
frisée, blue cheese crumble,  
Champagne dressing, candied walnuts,*  
13

#### 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,  
guacamole, pico de gallo,  
on multigrain bun, with a leaf salad*  
18

Organic Chipotle Bison Burger  
*bibb lettuce, tomato, avocado, pickles,  
manchego cheese, jalapeño cream cheese,  
on brioche, with coleslaw*  
22

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

Blackened Salmon  
*frisée, watermelon radishes,  
seaweed salad, hot chili pepper aioli,  
on a ciabatta, with fries*  
18

Flat-Iron 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

#### 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*  
28

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*  
21

#### SIDES (vg)

8

Sautéed Vegetables in Garlic Oil  
*broccoli, 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  
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)  
*byf 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	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	Graham's Port - 10 Year	13	Hennessey XO	48
Double	5.00	Graham's Port - 20 Year	16	Rémy Martin VSOP	18
Hot Chocolate		Harvey's Bristol Cream	12		
<i>with marshmallows</i>	5.00				