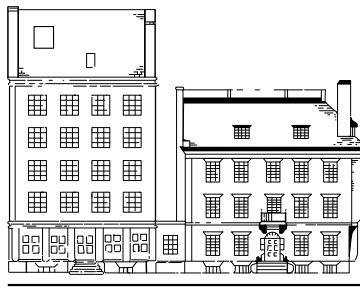




Fraunces Tavern®

Social Media

*please follow us!*



FRAUNCES TAVERN®



LIVE MUSIC EVERY WEEKEND

LIVE BANDS  
SATURDAY & SUNDAY

LIVE DJ  
THURSDAY, FRIDAY, & SATURDAY

## BRUNCH MENU

~ no substitutions please ~

### \$35 Brunch Prix-Fixe

Choice of Appetizer & Main Course  
*Includes 2 Mimosa or 2 Bloody Mary per customer*



### RAW OYSTERS

Chef's Daily Selection

*please ask your server*

*served with a classic mignonette sauce*

half dozen, 18 / dozen, 35



*please see overleaf*

### STEAK ON A STONE

Fillet Mignon on a Stone \*\*

*dirty rice with cherry tomatoes*

*& pearl onions*

38

### TASTY BITES

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, napa cabbage slaw,*

*pomegranate-caramelized onions*

18

Jumbo Pretzel

*beer cheese sauce & house mustard*

14

Lobster Mac & Cheese

*three cheese, topped with breadcrumbs*

18

Applewood Bacon Mac & Cheese

*fontina, cheddar, romano*

*topped with breadcrumbs*

14

### APPETIZERS

Chicken Liver Pâté

*pomegranate caramelized onions,*

*port wine jelly*

14

Soup of the Day

10

Watermelon Salad

*heirloom tomatoes, watercress,*

*feta cheese, citrus dressing, Himalayan salt*

12

Smoked Prosciutto Power Salad \*

*mango, daikon radish,*

*arugula, kale, spinach, watercress*

*honey lime dressing*

13

\* add grilled chicken, steak, shrimp, salmon,

or crispy Buffalo chicken tenders, 8

Scotch Egg

*our signature three sausage blend,*

*porter cheddar, dirty mustard, local honey*

15

### SANDWICHES

Reuben

*stacked pastrami, Swiss cheese,*

*sauerkraut, Russian dressing*

*on marble rye with coleslaw*

18

Tavern Burger

*lettuce, cheddar, American bacon,*

*tomato, onion rings, & fries*

19

Organic Chipotle Bison Burger

*steak tomato, avocado,*

*watercress, pickled red onions,*

*with coleslaw, Add cheese, 2*

21

Blackened Salmon Burger

*salmon patty, cornichon aioli,*

*pickled cabbage, tomato, & fries*

18

Rustic Grilled Vegetable

*portabello mushroom, fontina,*

*green & yellow squash, frisée,*

*sun-dried tomato aioli on ciabatta*

18

### HAND CUT FRIES

Roasted Garlic / 10

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato bang bang aioli / 11

### MAIN COURSES

Smoked Salmon Benedict

*asparagus, quinoa cake,*

*hollandaise sauce, & salad*

18

Eggs Benedict

*Alto Adige prosciutto,*

*English muffin, hollandaise,*

*home fries, & salad*

18

Corned Beef Hash

*two eggs any style,*

*onions, peppers, & salad*

18

Grilled Flat Iron Steak

*two eggs any style,*

*home fries, toast*

19

Traditional Irish Breakfast

*two eggs any style,*

*bangers, rashers,*

*black & white pudding,*

*mushrooms, grilled tomato,*

*beans, & toast*

18

Three Cheese Omelette

*cheddar, mozzarella & Swiss,*

*mixed greens, home fries, & salad*

17

Peach & Mango French Toast

*mascarpone, candied walnuts,*

*Vermont maple syrup*

16

Slow Roasted Chicken Pot Pie

*carrots, celery,*

*onions & peas*

{may contain bones}

20

Traditional Fish and Chips

*Porterhouse Brewing Co.®*

*beer-battered cod,*

*lemon tartar sauce & mushy peas*

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



# 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, 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*

15

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  
*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

Roasted Lamb Flatbread  
*tzatziki sauce, arugula,  
kalamata olives, daikon radishes*

16

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

15

## 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

Sorbet Sensation For Two  
*mango & raspberry sorbet,  
banana frozen yogurt,  
brownie bits, fresh berries,  
& raspberry gelée*

18

## STUMPTOWN

Hair Bender Coffee	3.50	Bailey's Irish Coffee	14	Cognac	
Tea	3.00	Irish Coffee	15	Courvoisier VSOP	13
Cappuccino	4.50			Hennessey VS	10
Espresso	4.00	Port & Sherry		Hennessey VSOP	14
		Fonseca - 10 Year Old	12	Hennessey XO	40
		Harvey's Bristol Cream	10	Rémy Martin VSOP	14