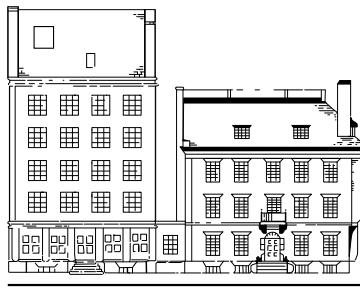




Fraunces Tavern®

Social Media

please follow us!



FRAUNCES TAVERN®

DINNER MENU

~ no substitutions please ~

APPETIZERS

Soup of the Day
house bread
10

Hibiscus Three Cheese Ravioli
*lotus root chips, passionfruit cream,
pomegranate reduction*
16 / 34

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

Grilled Octopus
*chorizo, potatoes,
cherry peppers, pearl onions*
18

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

SALADS

Baby Kale Caesar
shallot rings, pecorino, 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 / 10

Truffle & Parmesan / 12

Curry Mayo / 11

Sweet Potato *bang bang* aioli / 11



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
*pomegranate-caramelized onions,
port wine jelly*
14

Tavern Burger
*lettuce, cheddar, American bacon,
tomato, onion rings, fries*
19

Organic Chipotle Bison Burger
*steak tomato, avocado, watercress,
pickled red onions, 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, spicy napa cabbage slaw,
pomegranate-caramelized onions*
18

Jumbo Pretzel
beer cheese sauce & house mustard
14

Lobster Mac & Cheese
three cheese, topped with breadcrumbs
18



LIVE MUSIC EVERY WEEKEND

LIVE BANDS
SATURDAY & SUNDAY

LIVE DJ
THURSDAY, FRIDAY, & SATURDAY

FROM THE LAND

14oz Prime NY Strip
*broccolini, smashed fingerling potatoes,
roasted cipolini onions,
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*
38

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

Pan Roasted Free Range Chicken
*half chicken, mashed potato,
baby carrots, mission fig sauce*
26

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
roasted cashew nut & baby leek risotto
32

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

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

HANDMADE PASTA

Sun-dried Tomato Pappardelle
*Swiss chard, cherry tomato, asparagus,
watermelon radish & pearl onions*
26

Rock Shrimp Tortellini
*ricotta cheese, shaved parmesan,
fried basil, onion cream sauce*
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, 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 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

Pan con Tomate
garlic, olive oil
10

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

Roasted Lamb Flatbread
*tzatziki sauce, arugula,
kalamata olives, daikon radishes*
16

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*
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