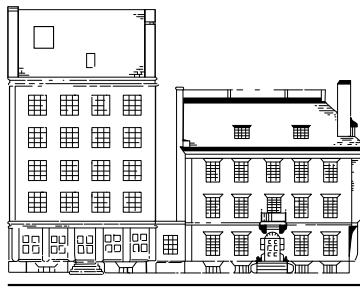




Fraunces Tavern®

Social Media

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FRAUNCES TAVERN®



LIVE MUSIC EVERY WEEKEND

LIVE BANDS
SATURDAY & SUNDAY

LIVE DJ
THURSDAY, FRIDAY, & SATURDAY

LUNCH MENU

~ no substitutions please ~

APPETIZERS

Soup of the Day
house bread
10

Stuffed Mission Figs
*serrano ham, ricotta & roasted pistachios,
over arugula with pomegranate drizzle*
15

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

SANDWICHES

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

Blackened Salmon Burger
*salmon patty, cornichon aioli,
pickled cabbage, tomato, & fries*
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

Turkey Burger
*Muenster cheese, bibb lettuce,
pomegranate caramelized onions
steak tomato, & a leaf salad*
18

Rustic Grilled Vegetable
*portabello mushroom,
green & yellow squash,
fontina, frisée, sun-dried tomato aioli
on ciabatta bread*
18

Flat Iron Steak Sandwich
*arugula, pomegranate caramelized onions,
horseradish crème fraîche, & 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
*pomegranate-caramelized onions,
port wine jelly*
14

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

MAIN COURSES

Traditional Fish and Chips
*Porterhouse Brewing 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 **
*dirty rice with cherry tomatoes
& pearl onions*
38

Pan Seared Steelhead Salmon
*spinach, sun-dried tomatoes,
shimeji mushrooms, orzo pasta*
24

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*
19

SIDES

Leaf Salad
mixed greens, cherry tomatoes, carrots

Red Bliss Potato Salad
mayonnaise & scallions

Coleslaw
cabbage, carrots, apples, mint

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



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