



lunch menu

CHEF/OWNER MATTHEW SAFAROWIC

TO START

pigs in a blanket || 12
honey dijonnaise

caramelized onion dip || 15
cottage fries

avocado toast || 15
feta, watermelon radish, pickled red onion,
chili flake, filone breads

grilled octopus || 16
citrus german potato salad,
gremolata, chili oil

soup of the day || 10
grilled filone bread

arancini || 14
cacio e pepe bechamel

sweet & sour beets GF || 15
whipped goat cheese, arugula,
pistachios, poppy seeds

sunchoke 'tostones' GF || 15
pepperoncini aioli

wings || 12

buffalo, blue cheese, celery

deviled eggs GF || 12
chicharron salt

pork belly lettuce wraps GF || 16
pickled vegetables, sesame vinaigrette,
peanuts

tuna tartare GF || 17
ahi tuna, cucumber, avocado, scallions,
sesame seeds, rice tots, sriracha mayo

SALADS

add grilled chicken +8 • shrimp +9 • salmon +10

nice little salad GF || 16
gem lettuce, avocado, radish, tomato,
charred corn, pickled onion, parmesan

wedge GF || 16
thick cut bacon, cherry tomatoes,
pickled celery, blue cheese dressing

shaved brussels GF || 17
frisee, apple, crispy chickpeas,
parmesan vinaigrette

greek grains || 18
farro, quinoa, baby arugula,
pepperoncini, kalamata olives,
marinated cucumbers & tomatoes,
spiced crispy chickpeas, greek dressing

chicken paillard GF || 24
gem lettuce, raddichio, ricotta salata,
preserved lemon vinaigrette

chopped italian combo GF || 16
iceberg, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar

SANDWICHES

served with choice of cottage fries or mixed greens || gluten free bread available

grilled chicken || 17
brie, fig jam, arugula, country white

buffalo chicken || 16
boneless thigh, buffalo sauce, shredded
cabbage, pickled celery, blue cheese

fried fish || 20
beer battered cod filet, shredded lettuce,
preserved lemon, tartar sauce

veggie burger || 19
lentil & poblano patty, avocado,
fried onions, white bbq sauce (vegan avail.)

chorizo & shrimp burger || 18
oaxaca cheese, avocado, jalapeno, lemon aioli

cuban || 17
roast pork, cotto ham, gruyere,
pickles, mustard, club roll

burrata || 17
cherry tomato jam, arugula,
sesame brioche bun

chicago dog || 15
nueskes hot dog, tomato, sweet relish,
dill pickle, onions, pickled peppers,
celery salt, poppy seed bun

tavern burger || 21
dry age blend, cheddar, raw onion,
sesame bun (add bacon jam +3)

WEEKLY SPECIALS

HAPPY HOUR @ THE BAR

tues - fri 3-6pm || sunday all day

\$5 tap beer & wine || \$10 martinis
small bites menu

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices

Every Sunday 12-3pm

FREDDY'S SUPPER CLUB

tuesday
tavern burger + tap beer/wine || 25

wednesday
1/2 price wine bottles

sunday
sunday gravy dinner || 28

SIDES

house made cottage fries || 10

market greens || 12

house made onion rings || 10

Please inform your server of any food allergies in your party • 18% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



brunch menu

CHEF/OWNER MATTHEW SAFAROWIC

COCKTAILS

harvest moon-mosa || 12
hardscrabble dry cider, apple cider,
cinnamon sugar rim

the dude || 14
vodka, chai syrup,
kahlua, cream

smoky mary || 12
smoked tomato bloody mary

wake me up before you go || 14
vodka, espresso, mr. black coffee liqueur,
almond syrup, vanilla

SMALL PLATES

**house made
buttermilk biscuits || 10**
butter and preserves

hash brown || 16
creme fraiche, caviar

soup of the day || 10
grilled filone bread

sunchoke 'tostones' GF || 15
pepperoncini aioli

pork belly lettuce wraps || 16
pickled vegetables, peanuts,
sesame vinaigrette

tuna tartare GF || 17
ahi tuna, cucumber, avocado, scallions,
sesame seeds, rice tots, sriracha mayo

avocado toast || 13
feta, watermelon radish, pickled red onion,
chili flake, filone bread (add an egg +3)

deviled eggs GF || 12
chicharron salt

pigs in a blanket || 12
honey dijonaise

arancini || 14
cacio e pepe bechamel

sweet & sour beets GF || 15
whipped goat cheese, arugula,
pistachios, poppy seeds

SALADS

nice little salad GF || 16
gem lettuce, avocado, radish, tomato,
charred corn, pickled onion, parmesan

wedge GF || 17
thick cut bacon, cherry tomatoes,
pickled celery, blue cheese dressing

shaved brussels GF || 16
frisee, apple, crispy chickpeas,
parmesan vinaigrette

greek grain bowl || 18
farro, quinoa, baby arugula, kalamata olives
pepperoncini, marinated cucumbers & tomatoes,
spiced crispy chickpeas, greek dressing

chicken paillard GF || 24
gem lettuce, raddichio, ricotta salata,
preserved lemon vinaigrette
add grilled chicken +8 • shrimp +9 • salmon +10

LARGE PLATES

brioche french toast || 17
berries, honey butter,
maple syrup

freddy's benny || 20
sesame scallion english muffin, maple glazed
pork, poached eggs, sriracha hollandaise

shakshuka || 18
two baked eggs, moroccan tomato sauce,
feta, grilled filone bread

grilled chicken sandwich || 17
brie, fig jam, arugula,
country white, cottage fries

veggie burger v / GF avail. || 18
lentil & poblano patty, avocado,
fried onions, white bbq sauce,
cottage fries

breakfast sandwich || 18
fried eggs, bacon jam, cheddar bechamel,
house focaccia, cottage fries

BEC risotto || 20
neuskes double-cut smoked bacon, cheddar
bechamel, scallions, parmesan, egg yolk

huevos rancheros GF || 18
two over easy eggs, tortillas, refried black
beans, oaxaca cheese, tomatillo salsa

burrata sandwich || 17
cherry tomato jam, arugula,
sesame brioche bun, cottage fries

tavern burger GF bun avail. || 21
dry age blend, cheddar, raw onion,
sesame bun, cottage fries
(add bacon jam +3)

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tavern burger + tap beer/wine || 25

wednesday
1/2 price wine bottles

sunday
sunday gravy dinner || 28

SIDES

house made cottage fries || 10
house made onion rings || 10

maple bacon || 8
market greens || 12

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dinner menu

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TO START

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honey dijonnaise

caramelized onion dip || 15
cottage fries

avocado toast || 15
feta, watermelon radish, pickled red onion,
chili flake, filone breads

grilled octopus || 16
citrus german potato salad,
gremolata, chili oil

soup of the day || 10
grilled filone bread

arancini || 14
cacio e pepe bechamel

sweet & sour beets GF || 15
whipped goat cheese, arugula,
pistachios, poppy seeds

sunchoke 'tostones' GF || 15
pepperoncini aioli

wings || 12
buffalo, blue cheese, celery

deviled eggs GF || 12
chicharron salt

pork belly lettuce wraps GF || 16
pickled vegetables, sesame vinaigrette,
peanuts

tuna tartare GF || 17
ahi tuna, cucumber, avocado, scallions,
sesame seeds, rice tots, sriracha mayo

SALADS

add grilled chicken +8 • shrimp +9 • salmon +10

nice little salad GF || 16
gem lettuce, avocado, radish, tomato,
charred corn, pickled onion, parmesan

chopped italian combo GF || 16
iceberg, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar

greek grains || 18
farro, quinoa, baby arugula,
pepperoncini, kalamata olives,
marinated cucumbers & tomatoes,
spiced crispy chickpeas, greek dressing

shaved brussels GF || 17
frisee, apple, crispy chickpeas,
parmesan vinaigrette

wedge GF || 16
thick cut bacon, cherry tomatoes,
pickled celery, blue cheese dressing

ENTREES

spaghetti limone || 24
parmesan, black pepper,
sesame seeds, basil

ricotta gnocchi bolognese || 28
whipped ricotta (contains bacon)

roast chicken || 29
organic breast & thigh, creamy lemon orzo

branzino oreganata || 36
burst cherry tomato, kalamata olives,
capers, wild spinach

veggie burger V / GF avail. || 18
lentil & poblano patty, avocado,
fried onions, white bbq sauce, cottage fries

chorizo & shrimp burger GF bun avail. || 20
oaxaca cheese, avocado,
jalapeno, lemon aioli, cottage fries

risotto V / GF || 28
roasted hen of the woods mushroom,
delicata squash, vegan parmesan, fried sage

char siu heritage pork chop GF || 38
vegetable fried rice, house kimchi

french onion short rib || 28
gruyere potato gratin, onion rings

salmon GF || 39
honey miso glaze,
butternut squash puree, snap peas

steak frites || 36
hanger steak, gremolata,
cottage fries

tavern burger GF bun avail. || 21
dry age blend, cheddar, raw onion,
sesame bun, cottage fries (add bacon jam +3)

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sunday gravy dinner || 28

SIDES

house made cottage fries || 10
house made onion rings || 10

gruyère potato gratin || 12
market greens || 12

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