



October 30 - November 12, 2023

lunch

3 courses || \$29.95
excludes tax and gratuity

CHEF/OWNER MATTHEW SAFAROWIC

TO START

soup of the day
filone bread

caramelized onion dip
cottage fries

arancini
cacio e pepe bechamel

deviled eggs GF
chicharron salt

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

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

pork belly lettuce wraps
pickled vegetables, sesame vinaigrette,
peanuts

pigs in a blanket
honey dijonnaise

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

sunchoke 'tostones' GF
pepperoncini aioli

ENTREE

* salads served as appetizer or entrée with choice of grilled chicken, shrimp or salmon
sandwiches served with choice of cottage fries or mixed greens || gluten free bread available

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

shaved brussels salad * GF
frisee, apple, crispy chickpeas,
parmesan vinaigrette

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

wedge salad * GF
thick cut bacon, cherry tomatoes,
pickled celery, buffalo blue cheese dressing

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

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

grilled chicken sandwich
brie, fig jam, arugula,
country white

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

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

cuban sandwich
roast pork, cotto ham, gruyere,
pickles, mustard, club roll

burrata sandwich
cherry tomato jam, arugula,
sesame brioche bun

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

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

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

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

DESSERT

caramel brownie
hazelnut crunch,
vanilla bean gelato

funfetti bread pudding
white chocolate creme anglais

icebox jar
butterscotch pudding,
chocolate wafers, caramel,
fresh whipped cream

affogato
house-made chocolate chip almond
mandel bread, vanilla bean gelato,
espresso (add mr. black cold brew
coffee liqueur +5)

HAPPY HOUR @ THE BAR

tues - fri 3-6pm || sunday all day
\$5 tap beer & wine || \$10 martinis
small bites menu

FREDDY'S SUPPER CLUB

tuesday
tavern burger + tap beer/wine
\$25

wednesday
wine bottles
1/2 price

sunday
sunday gravy dinner
\$28

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices
Every Sunday 12-3pm

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



October 30 - November 12, 2023

brunch

3 courses || \$29.95

includes 1 champagne cocktail
excludes tax and gratuity

CHEF/OWNER MATTHEW SAFAROWIC

TO START

soup of the day
filone bread

house made buttermilk biscuits
honey butter and preserves

arancini
cacio e pepe bechamel

deviled eggs GF
chicharron salt

avocado toast
feta, watermelon radish, pickled red onion,
chili flake, filone bread

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

pork belly lettuce wraps
pickled vegetables, sesame vinaigrette,
peanuts

pigs in a blanket
honey dijonaise

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

sunchoke 'tostones' GF
pepperoncini aioli

ENTREE

* salads served as appetizer or entrée with choice of grilled chicken, shrimp or salmon
sandwiches served with choice of cottage fries or mixed greens || gluten free bread available

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

shaved brussels salad * GF
frisee, apple, crispy chickpeas,
parmesan vinaigrette

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

wedge salad * GF
thick cut bacon, cherry tomatoes,
pickled celery, buffalo blue cheese dressing

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

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

brioche french toast
berries, honey butter, maple syrup

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

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

freddy's benny
house made sesame english muffin,
maple glazed pork, poached eggs,
sriracha hollandaise

shakshuka
two baked eggs, moroccan tomato sauce,
blistered peppers, feta, grilled filone bread

burrata sandwich
cherry tomato jam, arugula,
sesame brioche bun

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

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

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

DESSERT

caramel brownie
hazelnut crunch,
vanilla bean gelato

funfetti bread pudding
white chocolate creme anglais

icebox jar
butterscotch pudding,
chocolate wafers, caramel,
fresh whipped cream

affogato
house-made chocolate chip almond
mandel bread, vanilla bean gelato,
espresso (add mr. black cold brew
coffee liqueur +5)

HAPPY HOUR @ THE BAR

tues - fri 3-6pm || sunday all day
\$5 tap beer & wine || \$10 martinis
small bites menu

FREDDY'S SUPPER CLUB

tuesday wednesday sunday
tavern burger + tap beer/wine wine bottles sunday gravy dinner
\$25 1/2 price \$28

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices
Every Sunday 12-3pm

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



October 30 - November 12, 2023

dinner

3 courses || \$44.95
excludes tax and gratuity

CHEF/OWNER MATTHEW SAFAROWIC

TO START

caramelized onion dip
cottage fries

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

pigs in a blanket
honey dijonnaise

soup of the day
filone bread

arancini
cacio e pepe bechamel

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

deviled eggs GF
chicharron salt

pork belly lettuce wraps
pickled vegetables, sesame vinaigrette,
peanuts

sunchoke 'tostones' GF
pepperoncini aioli

ENTREE

* salads served as appetizer or entrée with choice of grilled chicken, shrimp or salmon

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

wedge salad * GF
thick cut bacon, cherry tomatoes,
pickled celery, buffalo blue cheese dressing

spaghetti limone
parmesan, black pepper,
sesame seeds, basil

roast chicken
organic breast & thigh,
creamy lemon orzo

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

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

shaved brussels salad * GF
frisee, apple, crispy chickpeas,
parmesan vinaigrette

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

ricotta gnocchi bolognese
whipped ricotta
(contains bacon)

french onion short rib
gruyere potato gratin,
onion rings

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

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

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

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

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

steak frites

hanger steak, gremolata,
cottage fries

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

DESSERT

caramel brownie
hazelnut crunch,
vanilla bean gelato

funfetti bread pudding
white chocolate creme anglais

icebox jar
butterscotch pudding,
chocolate wafers, caramel,
fresh whipped cream

affogato
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