

# *Welcome to The Fritz*

## *Spring-Summer 2024 Menu*

*Our menu features an eclectic mix of small/sharable plates, more substantial dishes, and full entrée sized offerings. Many of these dishes make excellent options for sharing, or mixing and matching several smaller plates even if dining alone.*

*Our dishes come out as ready – some items take more time to cook than others and should be noted on the menu.*

*If you have any questions, just ask.*

**PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS**

### ***Item Designations***

***GF – gluten free – see note below***

***V – Vegan***

***Veg – Vegetarian***

***Items marked with ‘\*’ are available by request***

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

*Our kitchen is **NOT** Gluten Free and some GF items may come in contact with items with Gluten.*

**NO SUBSTITUTIONS PLEASE**

## Small/Shareable Bites

**Hot Dog** ..... \$5

*Steamed Nathans Famous hot dog on a bun with mustard. Perfect for a quick bar-snack or for the kids.*

**Warm Spiced Olives (GF/V)** ..... \$6

*Classic medley of mediterranean olives warmed with a spice blend and citrus zests*

**Miso-Glazed Eggplant (GF/V)**..... \$9

*Roasted eggplant, brûléed soy-miso glaze, sesame seeds, sliced scallions*

**Hush Puppies (Veg)**..... \$10

*The southern classic. Drop-fried cornmeal bites served with a side of Aleppo pepper remoulade*

**Truffle Fries (GF/Veg)** ..... \$12

*Shoestring fries, truffle oil, grated **Reggiano Parmigiano** cheese, flat leaf parsley*

**Mac 'n Cheese (Veg)** ..... \$13

*Four-cheese baked macaroni. Includes white cheddar, provolone, and gorgonzola cheese. Topped with **Reggiano Parmigiano** and toasted panko breadcrumbs. Add bacon for \$2.00*

**Whipped Feta (GF\*)**..... \$14

*Creamy feta cheese spread, olive oil, Za'atar spice, served with grilled pita bread – Substitute gluten free bread \$2.50*

**Tarte à L'ognion (Veg)** ..... \$16

*Alsatian onion tart. 6 hour caramelized onions, and egg custard baked in a tart shell, topped with crème fraîche, masago, and fresh dill. A new classic- rich and filling.*

**Please allow 15- 20 minutes - totally worth it!**

**Pickle Plate (GF\*)**..... \$16

*Bread and Butter pickles, Kimchi, Giardiniera, and Aunt Jan's Pickled tongue. All made in house. Served with stoneground wheat crackers. GF crackers available for an additional \$2*

## *More substantial dishes (still good for sharing)*

### **French Onion Soup (GF\*/Veg) ..... \$14**

*6 hour caramelized onions in a vegetarian stock. Topped with crostini and covered in bubbling Gruyere and Emmenthal cheese.*

### **Mushrooms and Celery Root (GF, Veg) ..... \$14**

*Button mushrooms sautéed in a gluten free brown sauce, paired with creamy celery root purée (it's like a better mashed potato)*

### **Korean Chicken and Waffles ..... \$15**

*Roscoe's meets Seoul. Scallion filled waffle, fried chicken strips, gochujang spiced maple syrup, sesame seeds, sliced scallions.*

### **Steak (GF) ..... \$15**

*A 6 ounces shoulder tenderloin, topped with house-fermented black garlic chimichurri.*

### **Chicken Pot Pie ..... \$17**

*A crock of hearty, creamy chicken stew, peas, carrots, celery, topped with a perfectly flaky pie crust. Comfort food classic.*

***Please allow 15- 20 minutes - totally worth it!***

## *Burgers, Sandwiches, Salads, Sides*

### **Fritz Salad (GF/Veg/V\*) ..... \$12**

*Arugula, mixed spring greens, house oven roasted tomatoes, sliced cucumbers, toasted pepitas, shaved **Reggiano Parmigiano** champagne vinaigrette*

#### **Add**

*Shredded chicken \$5*

*Hoisin Marinated Beef tips \$7*

*Grilled Ahi Tuna \$8*

### **Oklahoma Smash Burger ..... \$11**

*The real-deal - two 3 oz smashed patties, griddled onions, 2 slices of American cheese, all served on a potato bun.*

### **Vegetarian Sandwich (GF\*/Veg) ..... \$13**

*Sautéed Mushrooms in a rich brown sauce with balsamic glazed onions and Brie cheese, served on a toasted baguette.*

### **Cubano Sandwich ..... \$15**

*Toasted Cuban bread stacked with dill pickles, mojo-marinated pork, shaved ham, Swiss cheese, and yellow mustard.*

### **Side of Fries ..... \$6**

*Choose from regular shoestring fries, or sweet potato fries.*

### **Side of Grilled Baguette ..... \$2**

*Baguette from La Brea bakery. Gluten Free Toast \$2.50*

## *Full Plates* *(still good for sharing)*

### **Bucatini ala Bolognese ..... \$14**

*The best pasta for Bolognese, which is a perfect mix of ground pork and beef in a rich tomato and cream-based sauce, topped with grated Reggiano Parmigiano and basil.*

### **Pâté de Campagna (GF\*) ..... \$18**

*Our classic country style pâté returns. A mix of ground pork butt and ground bacon, seasoned with pistachios, cognac and spices, and wrapped in bacon, served with grilled baguette, cornichons, pickled red onions, and whole grain mustard.*

### **Salmon ..... \$20**

*Black tea smoked salmon, soy-dashi foam, masago, beetroot microgreens.*

### **Chicken Tikka Masala ..... \$22**

*An Indo-British classic chicken curry. A bit spicy but it is served with raita to cool things down, grilled naan bread, and jasmine rice.*

### **Calabrian Chicken ..... \$24**

*My homage to Chef Michael Chiarello. I learned the Calabrian chicken from him shortly before his recent passing. A jumbo chicken quarter (leg and thigh) confited for several hours, marinated in Calabrian chili paste, served with a side of a robust Italian white bean stew topped with gremolata.*

## *House Desserts*

### **Yuzu Tart ..... \$11**

*Yuzu-lemon tart served cold, with Yuzu whipped cream, and candied lemon*

### **Mexican-Chocolate Pot de Crème (GF) ..... \$11**

*Slightly spicy, chocolate custard, with a cinnamon and cayenne pepper whipped cream*

### **Blueberry-Lavender Bread Pudding ..... \$12**

*One of our most popular desserts*

## *Digestifs*

### **Daron Calvados Fine ..... \$11**

### **Armagnac de Montal V.S.O.P ..... \$12**

### **Blandy's 10 yr Sercial Madeira ..... \$12**

### **Larressingle Armagnac V.S.O.P ..... \$12**

### **Pierre-Ferrand 1840 Cognac ..... \$12**

### **Taylor Fladgate 10 yr Tawny Port ..... \$12**