

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 prepare and will be served when ready*

ASK ABOUT OUR DAILY SPECIALS!

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

**Sorry, we DO NOT accept American
Express or Discover**

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

*A 2% surcharge is added for all credit card orders
NO surcharge for cash or debit cards*

Small/Shareable Bites

Hot Dog \$6

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

Warm Spiced Olives (GF/V) \$6

Warm Medley of mediterranean olives with spices and citrus zests

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

Roasted eggplant, broiled 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) \$13

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

Mac 'n Cheese (Veg) \$14

*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*)..... \$15

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

Pickle Plate (GF*, V*)..... \$15

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

Baked Avocado (Veg)..... \$16

Two avocado halves stuffed with an Eloté slaw, lime-cumin crema, topped with a Mexican cheese blend, and pickled onions

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 (smelt roe), and fresh dill. A new classic.

Please allow 15- 20 minutes - totally worth it!

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) \$15

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

Steak (GF) \$15

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

Korean Chicken and Waffles \$16

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

Chicken Pot Pie \$18

*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*) \$13

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

Add

Shredded chicken \$7, Hoisin Marinated Beef tips \$8, Ahi Tuna \$9

Oklahoma Smash Burger \$13

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) \$15

Sautéed Crimini 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 Bread \$

Baguette 2, Gluten Free Toast \$2.50, Pita \$2

Full Plates *(still good for sharing)*

Bucatini ala Bolognese \$17

*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

A classic country style pâté of ground pork wrapped in bacon, seasoned with cognac and spices, and pistachio with grilled baguette, cornichons, pickled red onions, and whole grain mustard.

Chicken Tikka Masala \$22

An Indo-British classic chicken curry. Served with raita to cool things down, grilled naan bread, and jasmine rice.

Calabrian Chicken \$24

My homage to Chef Michael Chiarelo who taught me this recipe shortly before his passing. A confit chicken quarter (leg and thigh) marinated in Calabrian chili paste, served with a side of 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