

Freemans

TAVERN & RESTAURANT

FOR THE TABLE

Freemans Parker House Rolls

Honey Whipped Butter 10

Add Sliced Benton's Ham 12

Bester Ossetra Caviar

30G - 90 50G - 150 100G - 260

Served with potato chips, loaded Crème Fraîche and Onion dip

Add brioche toast points 5

Shellfish & Crudités

Chilled Maine lobster, white shrimp, seasonal vegetables, dipping sauces 60

BY THE GLASS

Grüner Veltliner, Domäne Wachau, Austria 16

Verdicchio, Jesi Classico, Velenosi, Italy 15

Chardonnay, Bravium, Russian River, CA 17

Rosé, Hampton Water, Cotes de Provence 16

Sparkling Rosé, Loimer, Austria 24

Champagne, Canard-Duchêne, Léonie 28

Pinot Noir, Nielson, Monterey County 12

Super Tuscan, Argiano NC Non Confunditur, Italy 17

Cabernet Sauvignon, Buehler, Napa Valley 20

FREEMANS SIGNATURE NEGRONIS

King Negroni 24

Pio Cesare Barolo Chinato, Tanqueray, Campari

Classic 18

Beefeater, Rubino di Torino, Campari

Il Bianco 18

El Jimador Blanco, Souze, lillet Blanc, lemon, sage

Boulevardier 19

Bulleit Rye Whiskey, Campari, Martini Rosso

Sbagliato 19

Carpano Antica, Campari, Sparkling

BESPOKE HOUSE-INFUSED COCKTAILS

MADE WITH FREEMANS' INFUSED VODKAS

White Ginger Cosmo 19

Pineapple Martini 19

Lemon Drop 19

TO BEGIN

Chilled English Pea Soup 18

Whipped Crème Fraîche, Mint

Salted Cod Brandade 20

Salt Cod, olive oil, potatoes, grilled sourdough baguette

Oven Roasted Littleneck Clams 28

Garlic, white wine, chili, celery root, lemon, grilled sourdough

Short Rib Tartar 26

Shallots, parsley, cornichons, garlic aioli, grilled sourdough

Yellow Tail Crudo 24

Seasonal citrus vinaigrette and capers

Foie Gras au Torchon Sandwiches 26

Stone fruit chutney, petite salade, Fleur de Sel

SALADS

Local Little Leaf 22

English Peas, Haricots Verts, Snap Peas, Homemade Buttermilk Ranch

Warm Broccolini & Rapini 22

Oven roasted broccolini, soft poached egg, Parmigiano Reggiano, toasted breadcrumbs, house-crafted dressing

Seasonal Tomatoes and Crushed Cucumbers 20

Roasted shallot Champagne Vinaigrette

TOASTIES

Cantabrian Anchovy 16

Cultured butter, brown anchovy, shaved radish

Il Toscano 14

Cannellini bean hummus, Nueske bacon, fresh herbs, EVOO

Curried Lobster 19

Pickled pearl onions, chives

Ricotta, Mint and Peas 14

Consuming raw or undercooked meat or seafood may increase your risk for food born illness.

Please inform your server of any allergies.

Some of our products come from facilities that process peanuts, shellfish, eggs and other allergens. If you have a severe allergy please be warned. Despite our best precautions we are not able to guarantee your safety or take responsibility for you well being.

ENTREES

Bucatini Cacio & Pepe 29

Dry aged three year Parmigiano Reggiano, Pecorino Romano, cracked black pepper, EVOO

Pappardelle with Braised Short Rib Ragù 38

Tomato, garlic, fresh herbs, Parmigiana Reggiano

Filet Mignon 68

8 oz. Black Angus beef tenderloin, potato Pave, seasonal mushrooms, Bordelaise sauce

Niçoise Salad 36

Seared Ahi Tuna, haricots verts, tomatoes, olives, roasted red peppers, purple potatoes, farm egg, anchovy dressing

Pan Seared Atlantic Halibut 56

Summer vegetable succotash, sweet corn reduction, tomato confit

Oven Roasted Hill Farms Half Chicken 36

Salsa verde, crushed crispy potatoes, Jus

Maple Leaf Farms Duck Leg Confit 42

Duck croquette, cauliflower mash, roasted baby carrots, salsa verde

Butter Poached Maine Lobster MP

Jumbo green asparagus, crushed Yukon Gold potatoes, sauce béarnaise, fresh tarragon

Striped Bass 56

Gigantes beans, Fennel, Artichokes, Tomatoe, Watercress and Saffron Lemon Chutney

SIDES

Glazed Rainbow Baby Carrots

Butter, tarragon, espelette 14

Haricots Verts

Brown butter, shallots, Fleur de Sel 14

Yukon Gold Pavé Potatoes

Thinly layered Yukon Gold potatoes and aged Parmesean 14

Wild Mushrooms

Garlic, Marsala wine, fresh herbs 16

Crushed Rosemary Potatoes

Crispy baked and fried 14

DESSERTS

Almond Financier Cake

Almond marzipan cake with a Meyer lemon Curd 16

Dark Chocolate Crèmeux

Salted caramel, sea salt, cocoa powder 16

Mille Feuille

Puff pastry, crème chantilly, seasonal strawberries 16

Affogato

Vanilla ice cream, espresso coffee 12

IF YOU WERE WONDERING ABOUT NATHAN FREEMAN PLEASE LOOK OUT THE WINDOW.

THE BEAUTIFUL BUILDING ACROSS THE STREET WAS GIFTED TO THE TOWN OF PROVINCETOWN BY MR. FREEMAN AND BECAME PROVINCETOWN'S FIRST PUBLIC LIBRARY.

IN ITS FOUNDING YEARS IT ACQUIRED QUITE SOME NOTORIETY FOR BEING A MEETING PLACE PROMOTING PROGRESSIVE IDEAS. MR. FREEMAN WAS ALSO THE LAST LIBRARIAN FOR THE PROVINCETOWN ABOLITION SOCIETY BEFORE IT DISBANDED AND WENT

UNDERGROUND, HELPING FUGITIVE SLAVES ESCAPE.

MR. FREEMAN'S RESIDENCE WAS DOWN THE STREET AT 5 FREEMAN STREET.

