

# FRITZ

BAR + RESTAURANT

## DINNER MENU

### SMALL PLATES

**Pickle Plate . . . 8**

*Cauliflower, Rutabaga, Beets, Celery,  
Bread and Butter Pickle* **GF**

**Butternut Squash Soup . . . 8**

*Cream, Sherry, Toasted Spiced Pepitas* **V**

**Red Beet Salad . . . 12**

*Whipped Chevre, Pepita Granola,  
Tarragon Gremolata* **V**

**Smoked Chicken Wings...10**

*Dry-Rubbed Whole Smoked Wings  
Jerk BBQ, Maple or Plain*

**Cheese and Charcuterie . . . 30**

*Boucher Family Farm 'Gore-Dawn-Zola'  
Jasper Hill 'Alpha Tolman'  
Olli Salumeria 'Wild Boar'  
Vermont Salumi 'Juniper'  
Apple Butter, Candied Walnuts, Crostini*

### SANDWICHES

**Cheeseburger . . . 15**

*Shredded Lettuce, Pickles, Special Sauce, Yellow American  
Cheese, House Made Potato Bun, Fries*

**Spicy Chicken Sandwich . . . 16**

*Shredded Lettuce, Pickles, Mayo, House Made Potato Bun,  
Fries*

### LARGE PLATES

**Pork Schnitzel . . . 20**

*Braised Red Cabbage, Spaetzle, Mustard Jus*

**Bucatini . . . 22**

*Roasted Delicata, Caramelized Cippolini Mornay,  
Bread Crumbs* **V**

**Beef Cheek Pot Roast . . . 26**

*Anson Mills Grits, Carrots, Fingerling Potatoes, Fried  
Shallots*

**Fondue . . . 50**

*Apples, Grapes, Rapini, Brussels Sprouts, Fingerling  
Potatoes, Bratwurst, Bread  
+ Add a Person 25*

### DESSERT

**Warm Brownie . . . 10**

*Vanilla Ice Cream, Chocolate Ganache,  
Candied Walnuts*

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(V+) Vegan | (V) Vegetarian | (GF) Gluten Free

**Chef Kyle Hathaway**

*We work directly with local farmers and only choose  
product that is sustainable and responsibly sourced.*

*Prices are subject to change to a 10% meals and/or 11% beverage tax.  
18% gratuity will be added to parties of 6 or more. Consuming raw or  
undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness. We do fry items in our fryer containing  
gluten.*

Curated 11.20.2020

