

FREDDY'S

— BISTRO · BAR —

One cannot think well, love well, sleep well, if one has not dined well. — VIRGINIA WOOLF

BOARDS

CHEESE 24
3 cheeses + accompaniments

STANDARD 29
2 meats + 2 cheeses + accompaniments

LIGHTER FARE

HUMMUS 16
chili oil, pita

FRENCH ONION DIP 16
charred onions, chips, crudités, chives

SPREADS 9
really good butter, olive tapenade,
toasted baguette, radish

PARISIAN DEVEILED EGGS ^{GF} 9
aioli, chives

MEATBALLS 12
tomato sauce, parmesan, basil, toast

MARINATED OLIVES 6
toast

SOUP & SALAD

add chicken +\$6, prosciutto +\$5, anchovies +\$6

WARM BACON SALAD ^{GF} 15
arugula, parmesan, sunflower seeds

GREEN SALAD ^{GF} 5/9
dijon vinaigrette, parmesan

CAESAR WEDGE ^{GF} available 16
breadcrumbs, parmesan, anchovies

MARINATED BEET SALAD ^{GF} 12
goat cheese, balsamic glaze, celery, greens

FRENCH ONION SOUP 13
cheesy crouton

SIDES

MAC & CHEESE 6
cheddar béchamel

ROASTED BRUSSELS 6
cholula & blue cheese aioli
^{GF}

ROASTED POTATOES 5
truffle aioli
^{GF}

GREEN SALAD 5
dijon vin, parmesan
^{GF}

DESSERTS

POT DE CREME 8
peanut butter & chocolate

CORNBREAD OLIVE OIL CAKE 9
eastaboga bee co. honey, whip cream

AFFOGATO 8
gelato, espresso

SANDWICHES

choice of side salad or chips
GRILLED CHEESE 15

swiss, mozzarella, provolone
*add cup of tomato soup +4

BRIE & ONION BURGER 18
french brie, caramelized onion, house pickles

ROAST BEEF 18
provolone, greens, pickled red onion, horsey mayo

TURKEY MELT 17
swiss, caramelized onions, greens, dijon vinaigrette

HAM & BRIE 18
really good butter

PIZZAS

BLT 22
lardons, alecia's tomato chutney, goat cheese, greens

PEPPERONI 19
house marinara, four cheese blend, basil

CACIO E PEPE 17
pecorino & pepper, garlic cream, chives

MAINS

TAGLIATELLE ALLA PESTO ^{GF} available 18
basil pesto, blistered tomato, crushed burrata,
parmesan

BUCATINI ALLA CARBONARA ^{GF} available 21
conecuh sausage, cream, parsley

BEEF BOURGUIGNON 28
braised beef short rib, butter braised pearl onions,
baby carrot, confit potatoes

Parties of 6 or more, one check please. A 20% Gratuity will be charged to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farm raised fish or wild fish.

FREDDY'S

BISTRO · BAR

COCKTAILS



SAZERAC IN THYME 14
rye, stone pine liqueur,
thyme liqueur, lemon



NITRO OLD FASHIONED 12
bourbon, orange & ango bitters,
orange infused demerara



**BLACK WALNUT
MANHATTAN** 15
rye, walnut liqueur,
vermouth di torino



NEGRONI 13
orange infused gin,
campari, vermouth



FRENCH 75 13
cognac or vodka, lemon,
simple, bubbles



REDMONT MARTINI 13
vodka or gin, dirty or dry



ESPRESSO MARTINI 15
vodka, kahlua, chicory
liqueur, espresso



BEE'S KNEES 13
gin, apricot liqueur,
honey, lemon



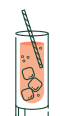
HEMINGWAY 13
silver rum, maraschino liqueur,
grapefruit, lime



BLACKBERRY SOUR 14
cassis, gin, lemon,
mint syrup



**CLARIFIED
SPICY MARGARITA** 14
tequila, triple sec,
lime, agave



PEACH PALOMA 12
tequila, lime, aperol,
peach soda



SPRITZ 12
LOW ABV
aperol, hugo, blackberry,
limoncello, or kir royale

WINES BY THE GLASS

BISTRO POUR

SAUVIGNON BLANC - La Perrier 9/27

CHARDONNAY - Les Volets 9/27

ROSÉ - Le Vieille Ferme (1.5L) 9/27

PINOT NOIR - Les Volets 9/27

BORDEAUX - Cap Royal 9/27

SPARKLING

PROSECCO - Glera - Mirabello VENETO, IT 10/35

CRÉMANT BRUT - Blanc de Blanc - Lucien Albrecht ALSACE, FR 14/49

IMPERIAL BRUT - Pinot Noir, Pinot Meunier, Chardonnay -
Moët & Chandon (187mL) FRANCE 22

BRUT - Pinot Noir, Pinot Meunier, Chardonnay -
Veuve Clicquot Yellow (375mL) FRANCE 70

CIDRÉ - Etienne Dupont Bouche Brut - (375mL)
NORMANDY, FRANCE 16

ROSÉ

GRENACHE - Triennes MÉDITERRANÉE, FRANCE 14/49

PINOT NOIR - Diora MONTEREY, CA 10/35

MALBEC - Gouguenheim MENDOZA, ARG 10/35

WHITE

PINOT GRIGIO - Scarpetta FRIULI, IT 11/38

PICPOUL - Le Jade LANGUEDOC, FR 10/35

SAUVIGNON BLANC - Nicolas Millet "Les Garennes"
SANCERRE, FR 18/59

SAUVIGNON BLANC - Aquamarine MARLBOROUGH, NZ 10/35

CHENIN BLANC - Le Garenne Vouvray LOIRE, FR 15/52

MOSCATO - Batasiolo PIEDMONT, IT 14/49

GRUNER VELTLINER - Hugi (1L) WEINVIERTEL, AUSTRIA 13/56

CHARDONNAY - Domaine Perraud Macon-Villages BURGUNDY, FR 16/56

CHARDONNAY - Cuvaison NAPA, CA 16/56

RED

GAMAY - Domaine Manoir du Carra BEAUJOLAIS, FR 12/42

GRENACHE, SYRAH, MOURVÈDRE - Saint Cosme
COTES DU RHONE, FR 12/42

PINOT NOIR - Henri Bourgeois SANCERRE, FR 18/59

PINOT NOIR - Four Graces WILLAMETTE, OR 14/49

BARBERA - Poggio Terra (1L) PIEDMONT, IT 13/58

SANGIOVESE - Lamole di Lamole Maggiolo Chianti Classico
CHIANTI, IT 16/56

ZINFANDEL - Ink Grade NAPA, CA 18/59

CABERNET - BR Cohn SONOMA 18/59

BORDEAUX - Bellevue Peycharneau BORDEAUX, FR 13/45

SYRAH - Chateaur 'Cuvee Vincent' RHONE, FR 16/56