

FREDDY'S

BISTRO • BAR

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

BOARDS

CHEESE 3 cheeses + accompaniments	24
STANDARD 2 meats + 2 cheeses + accompaniments	29
HUMMUS chili oil, pita	12
BAKED PIMENTO CHEESE green onion, pita, crackers	13

LIGHTER FARE

PARISIAN DEVEILED EGGS ^{GF} aioli, chives	9
MEATBALLS tomato sauce, parmesan, basil	12
SHRIMP COCKTAIL house cocktail sauce, lemon, piment d'espelette	12
MARINATED OLIVES toast	6

SOUP & SALAD

add chicken +\$6, prosciutto +\$5, poached shrimp +8	
CHICKEN TORTELLINI SALAD	14
parmesan & peppercorn dressing, roma tomato, green onion, olive	
MARINATED PEACH CAPRESE	15
heirloom cherry tomato vin, crushed burrata, sunflower seeds, crispy prosciutto	
SWEET PEA & COUSCOUS	14
toasted pistachio, spinach, mint, goat cheese, za'atar vinaigrette	
MARINATED BEET SALAD ^{GF}	12
goat cheese, balsamic glaze, celery, greens	
TRIO SALAD	13
choice of chicken salad, pimento cheese, potato salad, or hummus served with pita	
GREEK SALAD	16
marinated heirloom cherry tomato, red peppers, cucumber, pickled red onion, feta wedge	
SOUP OF THE MOMENT	MP

DESSERTS

POT DE CREME peanut butter & chocolate	8	CORNBREAD OLIVE OIL CAKE eastaboga bee co. honey, whip cream	9	AFFOGATO gelato, espresso	8
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SANDWICHES

choice of side salad or chips	
GRILLED CHEESE	15
swiss, provolone, cheddar, parmesan	
BRIE & ONION BURGER	18
french brie, caramelized onion, house pickles	
TURKEY MELT	17
swiss, caramelized onions, greens, dijon vinaigrette	
HAM & BRIE	18
really good butter	
CHICKEN SALAD	12
pulled chicken tenderloin, spring onion, duke's, mixed greens	

MAINS

GNOCCHI ALLA ROMESCO	21
potato gnocchi, roasted broccoli, house italian sausage, red pepper sauce, parmesan	
"SPAGHETTI & MEATBALLS"	22
chicken meatballs, tomato whipped ricotta, bucatini pasta, tomato fondue	
PENNE ALLA PESTO ^{GF} available	18
basil pesto, blistered tomato, crushed burrata, parmesan	
STUFFED RED PEPPERS	16
red bells stuffed with beef, pine nuts, bulgar wheat, herbs, & spices topped with house tomato chutney & pickled red onion	
PASTITSIO	21
greek style lasagna, ground beef, bucatini pasta, béchamel soufflé, tomato fondue	

SIDES

MAC & CHEESE	6
cheddar béchamel	
ROASTED BRUSSELS ^{GF}	6
cholula & blue cheese aioli	
MEDITERRANEAN POTATO SALAD ^{GF}	5
olives, herb vin	

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. Nuts and Gluten are present in our kitchen. We cannot guarantee any food dish does not have traces of nuts or gluten present.

COCKTAILS



SAZERAC IN THYME 15

rye, stone pine liqueur,
thyme liqueur, lemon



NITRO OLD FASHIONED 12

bourbon, orange & angostura bitters,
orange infused demerara



THE BOHEMIAN 12

rye, peach liqueur, black tea
simple, orange bitters



WHITE NEGRONI 13

orange infused gin, lillet, vermouth



ALPINE MARTINI 15

vodka, genepy, vermouth



FREDDY'S MARTINI 13

vodka or gin, dirty or dry



ESPRESSO MARTINI 15

vodka, kahlua, chicory
liqueur, espresso



ROSEMARY LEMONDROP 13

vodka, orange liqueur, lemon,
rosemary, simple



BEE'S KNEES 13

gin, apricot liqueur, honey, lemon



FRENCH JULEP 13

bourbon, mint simple,
elderflower liqueur



HIBISCUS MAI TAI 13

aged rum, orgeat, lime, orange
liqueur, hibiscus syrup



FREDDY'S 75 12

vodka, lemon cordial, cognac,
champagne syrup



PALOMA 13

tequila, grapefruit, aperol, agave



BLACKBERRY HIGHBALL 12

cassis, vodka, mint syrup



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) 9/54

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

TEMPRANILLO - Illahe WILLAMETTE, OR 15/52

MALBEC - Gouguenheim MENDOZA, ARG 10/35

WHITE

PINOT GRIGIO - Scarpetta FRIULI, IT 11/38

TXAKOLI - Txomin Etxaniz BASQUE, SP 16/56

SANCERRE - Domaine Pellé "La Croix au Garde" SANCERRE, FR 18/59

SAUVIGNON BLANC - Overstone MARLBOROUGH, NZ 12/42

GRENACHE BLANC - Grand Veneur CÔTES DU RHÔNE, FR 15/52

MOSCATO - Ricossa PIEDMONT, IT 14/49

ALSATIAN BLEND - Gentil "Hugel" ALSACE, FR 13/45

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 - Kermit Lynch
CÔTES DU RHÔNE, FR 12/42

PINOT NOIR - Justin Girardin BOURGOGNE, FR 18/59

PINOT NOIR - A to Z WILLAMETTE, OR 14/49

CORVINA - Masi "Campofiorin" VENETO, IT 14/49

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

RED BLEND - Harvey & Harriet CALIFORNIA 16/56

CABERNET - Folie à Deux, Alexander Valley NAPA 15/52

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