

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
MARINATED OLIVES toast	6

SOUP & SALAD

add chicken +\$6, prosciutto +\$5, anchovies +\$6	
GREEN SALAD ^{GF} dijon vinaigrette, parmesan	5/9
MARINATED BEET SALAD ^{GF} goat cheese, balsamic glaze, celery, greens	12
FRENCH ONION SOUP cheesy crouton	13
TRIO SALAD choice of chicken salad, pimento cheese, potato salad, tabouli, or hummus served with pita	13
GREEK SALAD marinated heirloom cherry tomato, red peppers, cucumber, pickled red onion, feta wedge	16
SOUP OF THE MOMENT cup or bowl	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 swiss, provolone, cheddar, parmesan	15
BRIE & ONION BURGER french brie, caramelized onion, house pickles	18
TURKEY MELT swiss, caramelized onions, greens, dijon vinaigrette	17
HAM & BRIE really good butter	18
CHICKEN SALAD PITA greens	12

MAINS

PENNE ALLA PESTO ^{GF} available basil pesto, blistered tomato, crushed burrata, parmesan	18
BUCATINI ALLA CARBONARA ^{GF} available conecuh sausage, cream, parsley	21
STUFFED RED PEPPERS red bells stuffed with beef, pine nuts, bulgar wheat, herbs, & spices topped with house tomato chutney & pickled red onion	16
PASTITSIO greek style lasagna, ground beef, bucatini pasta, béchamel soufflé, tomato fondue	21

SIDES

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

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 & ango bitters,
orange infused demerara



BLACK WALNUT MANHATTAN 15

rye, walnut liqueur, vermouth di torino



WHITE NEGRONI 13

orange infused gin, lillet, vermouth



FREDDY'S FREEZER DOOR MARTINI 15

vodka, gin, genepy, vermouth



REDMONT MARTINI 13

vodka or gin, dirty or dry



ESPRESSO MARTINI 15

vodka, kahlua, chicory
liqueur, espresso



CHAI TINI 14

chai tea, gin, cream, cinnamon



BEE'S KNEES 13

gin, apricot liqueur, honey, lemon



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 -
Moet & 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 - Cuvaision NAPA, CA 16/56

RED

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

GRENACHE, SYRAH, MOURVÈDRE - Domaine Gassier
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 á Deux, Alexander Valley NAPA 15/52

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