

First Course

Hot Artichoke Dip with Crisp Bread

or

Caesar Salad

baby gem, boquerones, croutons, parmesan

or

PEI Mussels

fideos, nduja, toasted garlic

Second Course

Cavatelli

whipped lemon ricotta, fennel pollen gremolata, cherry tomatoes, purple basil

or

Half Amish Chicken

summer corn, fingerling potatoes, bourbon-glazed cippolini

or

Pan Roasted Salmon

Black eyed peas, poblano peppers, charred spring onion beurre blanc

Third Course

Flourless Chocolate Gateau

or

Ice Cream / Sorbet

Founded by NYC. In honor of New York City's 400th Anniversary
Freemans Cocktail \$16.25

FREEMANS

NYC RESTAURANT WEEK Summer 2025 Lunch \$45 per person

First Course

Hot Artichoke Dip with Crisp Bread

or

Kale Caesar Salad

herb crouton, classic Caesar dressing, shaved parmesan

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Avocado Toast

smashed cucumber, salsa macha, grilled sourdough, red sorrel

Second Course

French Toast

challah, maple syrup & vanilla whipped cream

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Nashville Hot Chicken

half amish chicken, buttermilk cheddar waffle, maple syrup

or

Freemans Cheeseburger

stout-braised onions, pickles, aged irish cheddar, french fries

or

Heirloom Grain Salad

Quinoa, roasted vegetables, feta cheese, herb yogurt, pumpkin seeds, roasted garlic vinaigrette

Third Course

Flourless Chocolate Gateau

or

Ice Cream / Sorbet

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