

The FRANKLIN BRUNCH

Edition #072

CHEDDAR BISCUITS & GRAVY, 13
two sunny side up eggs, sausage gravy,
sage, white pepper hash browns

BREAKFAST PIZZA, 13
two scrambled eggs, house sausage, cheddar,
mozzarella, garlic cream cheese, scallions

PRIME RIB HASH, 19
dry-cured & slow-roasted, diced potatoes,
two sunny side up eggs*, caramelized onions,
sweet & sour braised red cabbage

WHEATBERRY SCRAMBLE, 12
three eggs, wilted spinach, arugula,
green onions, sautéed onions,
white pepper hash browns

BLUE CRAB & SHRIMP SCRAMBLE, 20
three eggs, red onions, minced tomatoes, peppers,
cream cheese, white pepper hash browns

FRIED CHICKEN BENEDICT, 16
fried buttermilk chicken, griddled house ciabatta,
two poached eggs, tomato, wilted garlic spinach,
Parmesan mornay sauce, white pepper hash brown

STUFFED HASH BROWNS, 15
two scrambled eggs, pepperjack & provolone
cheeses, sauteed vegetables, sour cream & chives

**WHOLE WHEAT BUTTERMILK
PANCAKES, 13**
house chicken & gouda sausage, whipped butter,
Michigan maple syrup, white pepper hash browns

LAMB BENEDICT, 16
two fresh ground lamb patties, two poached eggs,
Greek fry bread, sundried tomatoes, cucumber,
chick peas, red onion, dill hollandaise,
white pepper hash browns

BRUNCH SIDES

YOGURT, 7
house granola,
fresh fruit

FRUIT BOWL, 6
strawberries, orange, pineapple,
watermelon, strawberry sauce,
lemon zest

CINNAMON ROLL, 6
cream cheese icing,
walnuts, orange zest

KIELBASA, 5
grilled, Quark mustard

CHEDDAR BISCUITS, 5
charred jalapeño honey butter,
jalapeño jam

BACON, 5
cherrywood smoked

CHARCUTERIE & CHEESE

choice of 5 ___ 17 - each additional ___ 04

DUCK GALANTINE mushroom, orange zest, clove

MORTADELLA pork, pistachio, nutmeg, cinnamon,
cayenne, minced garlic

BUTCHER'S TERRINE
caramelized fennel, toasted almonds, fennel seeds, lemon & orange zest

ANDOUILLE HAM paprika, cayenne, black and white pepper, garlic,
bay leaf, allspice

BRAUNSCHWEIGER marjoram, mustard, black pepper

GREEN ISLAND BLUE cow, Denmark, sharp, crumbly, earthy

MANCHEGO ewe, Spain, nutty, tangy

DON JUAN goat, Spain, semi-firm

D'AFFINOIS cow, France, soft ripened double cream

IRISH CHEDDAR W/PORTER cow, Ireland, firm

BEEHIVE EXTRA AGED cow, Holland, semi-firm, smooth

SOUP & SALAD

bowl 08 cup 05

* CREAM OF TOMATO

* BUTTERNUT SQUASH CHILI
sour cream & scallions

* HAM & POTATO CHOWDER

* BEEF BARLEY

add:

HOUSE-MADE SOFT PRETZEL, 04

GREEK, 12

baby spinach, arugula, tomatoes, Kalamata
olives, red onions & green peppers, feta
cheese, house peperoncini, sweet herb
vinaigrette

STEAK SALAD, 20

grilled flank steak and portobello mushrooms,
roasted zucchini, red onion, crispy shiitake
mushrooms, leaf lettuce, baby spinach,
arugula, scallions, sweet chilli vinaigrette

LITTLE GEMS, 12

Bardenhagen Ginger Gold apples,
shaved celery, candied walnuts,
apple-Dijon vinaigrette

add:

GRILLED

ORGANIC CHICKEN BREAST, 06
SCOTTISH SALMON, 07
BLACK BEAN BURGER, 06

SANDWICHES

BLACK BEAN BURGER, 13

fried, potato bun, spinach,
quick-pickled carrots, peppers,
onions, tomato, house hot sauce

GRIDDLED CHEESE, 13

herbed focaccia, Greek Halloumi & smoked
provolone cheeses, avocado, arugula,
sweet tomato jam

PORTOBELLO MUSHROOM, 13

char-grilled, griddled house rye, Swiss cheese,
caramelized onions, roasted red peppers,
rosemary aioli

add: BEEF PATTY, 07

HOT BROWN, 15

open faced on ciabatta, roasted & shaved turkey
galantine, bacon, béchamel, cheddar cheese,
roasted tomato, Italian parsley

CHOICE WITH SANDWICHES:

*seasoned French fries

*creamy tarragon slaw

BREAKFAST SANDWICH, 14

served open faced, griddled ciabatta, house
sausage, sunny-side up egg, American cheese,
tomato, arugula, bacon aioli

FRIED PERCH, 15

potato roll, American cheese, iceberg lettuce,
red onion, Tartar & hot sauces

MONTE CRISTO, 14

egg dipped & pan fried on ciabatta,
smoked ham, Swiss cheese, fruit jam

THE FRANKLIN BURGER, 16

griddled half pound of ground short rib
& brisket, potato bun, lettuce, tomato,
red onion, special sauce

add:

CHEESE, 01

sharp cheddar, Swiss, American,
smoked provolone, or pepperjack

VEGGIE SIDES

BROCCOLI, 07

roasted, garlic butter & lemon, chili flakes

ROOT VEGETABLES, 08

chilled, honey roasted parsnips, carrots, beets,
balsamic vinaigrette, whipped goat cheese

SWEET POTATOES, 06

pan-seared, grilled jalapeño & red peppers,
maple vinaigrette

BRUSSELS & BARLEY, 08

barley & leeks, fried Brussels sprouts, pesto,
white pepper, lemon

VEGETARIAN "MEATLOAF", 06

baked & griddled, lentils, wheatberries, oats,
white American & cheddar cheeses,
sweet & sour glaze

MASHED TURNIPS, 06

brown butter, Gorgonzola, crisp shallots

CAULIFLOWER, 06

oven-roasted, garlic, cilantro, chili flakes, peanuts

KALE, 06

roasted, bacon, onion

Franklin Public wifi password: FR@NKLIN1 ~ 160 E. Front Street ~ 231-943-2727

TheFranklinTC.com - Facebook.com/TheFranklinTC

We take great pride in crafting each dish with very specific combinations of flavors and textures,
please refrain from requesting substitutions unless for specific food allergies or dietary restrictions.

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness.

Ask your server about those items that are served raw or undercooked. ~ We fry with peanut oil. Gratuity of 18% may be added to parties of 8 or greater.



FIZZ

6 oz. GLASS / BOTTLE

DOMAINE STE. MICHELLE _____ 8.50/32
REGION: Columbia Valley
STATE: Washington
GRAPE(S): Chardonnay/Pinot Noir/Pinot Gris

M. LAWRENCE "GREEN" 2015 _____ 10.50/42
REGION: Leelanau Peninsula
STATE: Michigan
GRAPE(S): Cayuga/Riesling

FAMILLIE MOUTARD
 "BLANC DE BLANCS" _____ 10.50/42
REGION: Burgundy
COUNTRY: France
GRAPE(S): Chardonnay/Aligote

MASCARÓ BRUT ROSÉ
 "RUBOR AUREORA" _____ 10.50/42
REGION: Penedès
COUNTRY: Spain
GRAPE(S): Trepat

HALF BOTTLE

STEPHANE COUILLETTE
 "CARTE D'OR" _____ 45
REGION: Champagne
COUNTRY: France
GRAPE(S): Chardonnay/Pinot Noir

G. D. VAJRA 2014 _____ 21
REGION: Asti
COUNTRY: Italy
GRAPE(S): Moscato

FULL BOTTLE

L. MAWBY "TALISMØN" _____ 60
REGION: Leelanau Peninsula
STATE: Michigan
GRAPE(S): Vignoles/Pinot Noir & Gris/Chardonnay

VIÑA AQUITANIA "SOL DE SOL" _____ 60
REGION: Malleco Valley
COUNTRY: Chile
GRAPE(S): Chardonnay/Pinot Noir

BUBBLE BOARD

\$40

served with a bottle of
 Domaine Ste. Michelle Brut
 and the following accoutrements

- ORANGE JUICE
- LOOZA PEACH NECTAR
- ANGOSTURA-SOAKED RAW SUGAR CUBES
- HOUSE CHERRIES
- ORANGE TWISTS
- LEMON TWISTS

☞ add a bubble board to any bottle for \$15

HAIR OF THE DOG

Cocktails

MIMOSA _____ 9
 Domaine Ste. Michelle Brut, fresh squeezed
 orange juice

BELLINI _____ 9
 Domaine Ste. Michelle Brut,
 Looza peach nectar

HOUSE BLOODY MARY _____ 9
 Wódek vodka, tomato, dill, horseradish,
 celery salt, cayenne, lemon,
 McClure's spicy dill pickle

LOCAL'S LIGHT BEER BACK _____ .50

CLASSIC SPRITZ _____ 9
 Aperol, Domaine Ste. Michelle Brut,
 soda, orange slice

GIN SLING _____ 10
 Valentine "Liberator" gin, house orgeat
 syrup (contains nuts,) Dolin sweet
 vermouth, lemon juice, Angostura bitters,
 soda, lemon peel

FERNDALE 75 _____ 12
 Valentine "Liberator" barrel-aged gin,
 M. Lawrence "Green", lemon juice,
 simple syrup, orange bitters, orange twist

GIN FIZZ _____ 9
 The 86 Co. "Ford's" gin, lemon juice,
 simple syrup, egg white*

SBAGLIATO _____ 9
 M. Lawrence "Green", Campari, Dolin
 Rouge, orange peel

Brunch Beer & Cider

MONK'S CAFE, 10.50
 Flemish sour, Belgium

STIEGL
 "RADLER", 7
 beer and grapefruit soda

SHORT'S BREWING COMPANY
 "SOFT PARADE", 6
 fruit rye

STROH'S
 4
 Bohemian-style pilsner

LEFT FOOT CHARLEY
 "BLACK BEAR"
 \$6 PINT, \$12 LITER
 proprietary dry hard cider

LEFT FOOT CHARLEY
 "CUNNING HAM", 9
 Saison yeast dry hard cider

TANDEM CIDERS
 "BEE'S DREAMS", 9
 cyser

ISASTEGLI, 7
 Spanish hard cider

* The Health Department would like you to know that consuming
 raw eggs may cause illness. We think it makes the drink.

REVIVE

Nonino ITALY _____ 9	Cappelletti ITALY _____ 6
Grand-Quina 'Bonal' ITALY _____ 6	Dolin 'Genepy des Alpines' FRANCE _____ 9
Aperol ITALY _____ 6	Cynar ITALY _____ 9
Priorat Natur SPAIN _____ 8	Becherovka CZECH REPUBLIC _____ 8
Contratto Bianco & Rosso ITALY _____ 9	Branca Menta ITALY _____ 9
Lillet 'Blanc' FRANCE _____ 6	Fernet-Branca ITALY _____ 8

Enjoy with soda & a citrus peel, on the rocks or
 straight out of the bottle

ON THE WAGON

STEP IN THYME _____ 5
 house thyme water, lime cordial,
 tonic water, thyme sprig

Juice

- 3.5
- ORANGE
- PINEAPPLE
- TOMATO
- GRAPEFRUIT
- CRANBERRY

ROASTER JACK, TRAVERSE CITY
 Regular or Decaf, 3.50
 Espresso | single 4 / double 4.50

Drinking Vinegars

McCLARY BROS,
 DETROIT, 5
 enjoy with soda water

Detroit Fig, Rhubarb,
 Lemon & Ginger, Watermelon

GREAT LAKES TEA AND SPICE,
 GLEN ARBOR
 5
 Earl Grey Lavender
 North Channel Mint
 Peninsula Red