



Edition #440

STARTERS

- CLAMS & CALAMARI _____ 12
cornmeal-dusted & flash fried, dill aioli, cocktail sauce, lemon
- PORK SHANK CROQUETTES _____ 11
flash fried potato & pulled pork fritters, spicy tomato & garlic sauce, lemon aioli
- PIEROGI _____ 11
hand rolled, potato & cheese filled, sour cream, caramelized onions
- SHRIMP SCAMPI DIP _____ 14
mozzarella, Parmesan, red pepper, lemon, garlic, parsley, fresh pita chips

SALADS

- GREEK _____ 12
leaf lettuce, spinach & arugula, tomatoes, Kalamata olives, red onions & green peppers, feta cheese, house peperoncini, sweet herb vinaigrette
- LITTLE GEMS _____ 12
Honeycrisp apples, shaved celery, candied walnuts, apple-Dijon vinaigrette
- STEAK SALAD _____ 20
grilled flank steak and portobello mushrooms, roasted zucchini, red onion, crispy shiitake mushrooms, leaf lettuce, arugula, baby spinach, scallions, sweet chili vinaigrette
- add* GRILLED ORGANIC CHICKEN BREAST _____ 06
 SCOTTISH SALMON _____ 07
 BLACK BEAN PATTY _____ 06

FLATBREADS

- ROASTED TOMATO _____ 12
fresh mozzarella, dried oregano, basil pesto
- SAUSAGE & SPINACH _____ 14
alfredo sauce, roasted garlic, red onion, mozzarella & Parmesan cheeses, lemon zest
- PEPPERONI & BRIE _____ 13
mozzarella, marinara
- add* EGG _____ 02

SOUP

bowl _____ 08

- *BUTTERNUT SQUASH CHILI
sour cream, scallions
- * CREAM OF TOMATO
- *HAM & POTATO CHOWDER
- * BEEF BARLEY

- add*
- HOUSE-MADE PRETZEL _____ 04
Founder's oatmeal stout mustard
- CHEDDAR BISCUITS _____ 05
jalapeño-honey butter, jalapeño jam

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.

HOUSE CHARCUTERIE & ARTISAN 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

- 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
- BEEAMSTER EXTRA AGED _____
cow, Holland, semi-firm, smooth

VEGETABLES & GRAINS

- VEGETARIAN "MEATLOAF" _____ 06
baked & griddled lentils, oats, American & cheddar cheeses, sweet & sour glaze
- CAULIFLOWER _____ 06
roasted, garlic, cilantro, chili flakes, candied peanuts
- ROOT VEGETABLES _____ 08
chilled, honey roasted parsnips, carrots, beets, balsamic vinaigrette, goat cheese crema, cashews
- KALE _____ 06
roasted, bacon, onion
- SWEET POTATOES _____ 06
pan-seared, roasted jalapeño & red peppers, maple vinaigrette
- BROCCOLI _____ 07
roasted, garlic butter & lemon, chili flakes
- MASHED TURNIPS _____ 06
brown butter, Gorgonzola, crisp shallots
- AVOCADO _____ 07
half avocado, garbanzo beans, red onion, cucumbers, lemon vinaigrette

CHOICE CUTS

creamy Dauphinoise potatoes with Gruyère cheese, ginger beer battered onion rings & lemon-parsley salsa verde

12 OZ DUROC PORK CHOP, 23

12 OZ. LAMB LOIN CHOPS, 29

8 OZ ANGUS HANGER STEAK, 29

12 OZ ANGUS NEW YORK STRIP, 45

16 OZ ANGUS BEEF RIBEYE, 44

8 OZ MICHIGAN ANGUS BACON-WRAPPED FILET MIGNON, 48

PLATES

- MUJADARAH _____ 20
Lebanese seven spice dusted crookneck squash, caramelized onion, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, watercress
- STUFFED ACORN SQUASH _____ 21
roasted, pumpkin risotto, Parmesan cheese, cream, spiced pumpkin seeds, peppered spinach, scallions
- GREAT LAKES PERCH _____ 22
lightly beer battered & fried, French fries, creamy tarragon cole slaw, malt vinaigrette, tartar sauce
- RAINBOW TROUT _____ 26
pan seared, barley & leeks, basil pesto, white pepper, fried Brussels sprouts, lemon butter
- CHICKEN KIEV _____ 22
Panko breaded & fried, garlic & herb butter stuffed, wild rice, cous cous, roasted root vegetables, kale, lemon zest
- GROUND LAMB SKEWERS _____ 24
char-grilled, Halloumi cheese, saffron rice, fennel, sweet peppers, stewed tomato, garlic & orange zest
- PORK BELLY AND RIBS _____ 26
half rack of St. Louis style ribs, honey glazed pork belly confit, whipped potatoes, cabbage, white onions, spinach, Dijon
- HOUSE SAUSAGE PLATE _____ 24
grilled kielbasa, chicken & Gouda, house hot dog, all made by our in house butcher, sweet & sour cabbage, sauerkraut, spätzle, quark mustard

BLACK BEAN BURGER _____ 13
fried, potato bun, coconut, spinach, tomato, quick-pickled carrots, peppers, onions, house hot sauce

PRIME RIB SANDWICH _____ 18
potato bun, shaved prime rib, smoked Brie cheese, steakhouse aioli, haystack onions, leaf lettuce

THE FRANKLIN BURGER _____ 16
griddled half pound of ground beef short rib & brisket, potato bun, shaved iceberg lettuce, tomato, red onion, special sauce

Enhance with:

- CHEESE _____ 01
sharp cheddar, Swiss, American, smoked provolone, pepperjack
- HOUSE PEPPERONCINI _____ 01
- BACON _____ 02
- GRIDDLED ONIONS _____ 01
- FRIED EGG _____ 02

Choose ACCOMPANIMENT:

- * seasoned French fries
 * creamy tarragon cole slaw

THE FEAST AT THE FRANKLIN

Serving 6 to 8 people for \$300.00 per protein. Please make reservations one week in advance.

CHARCUTERIE & CHEESE

additional \$40 for the table

SALAD

choose one ~ served family style

CLASSIC CAESAR

Romaine, garlic croutons, shaved Parmesan, lemon, anchovy

MIXED GREENS

tomato, avocado, red onion, sweet herb vinaigrette

MAIN

choose one per 6 to 8 people ~ carved tableside

RIB ROAST

six pounds of oven roasted Angus beef, bayleaf & peppercorn rubbed, horseradish cream & spicy caramelized onion au jus

PORCHETTA

seven pounds of Berkshire-Duroc pork ~ pork loin wrapped in pork belly rubbed with garlic & rosemary, tied and oven-roasted, apple coulis

LEG OF LAMB

six pounds of oven-roasted S&S Farms lamb, brined in juniper & bay leaf, salsa verde

TWO WHOLE ROASTED FISH

Arctic Char, bay & peppercorn brined, fennel, lemon & thyme stuffed, preserved lemon butter, scallion puree

FIFTEEN POUND WHOLE SUCKLING PIG

\$125 upcharge for this guy

apple coulis

JUST FOR FUN

add these proteins to the above for an additional \$60 upcharge

3.5 LB. ROAST DUCK

oven-roasted, house chicken-Gouda sausage links, orange gastrique

WHOLE FISH

roasted Arctic Char, bay & peppercorn brined, fennel, lemon & thyme stuffed, preserved lemon butter, scallion puree

SIDES

choose three ~ served family style

Yukon Gold potatoes roasted in pork fat, rosemary & green onion

roasted & chilled parsnips, carrots & beets, balsamic vinaigrette, goat cheese crema, cashews

roasted kale, bacon & Vidalia onions

roasted cauliflower, cilantro, garlic & candied peanuts

roasted broccoli, garlic butter, lemon & chile flakes

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

whipped potatoes, crispy onions & chives

DESSERT

choose one ~ served family style

Chocolate Tart, whipped cream

Tahitian Vanilla Creme Brûlée, fresh berries