

## SANDWICHES

- GRIDDLED CHEESE** \_\_\_\_\_ 13  
herbed focaccia, Greek Halloumi & smoked provolone cheeses, avocado, arugula, sweet tomato jam
- BLACK BEAN BURGER** \_\_\_\_\_ 13  
fried, potato bun, coconut, spinach, tomato, quick-pickled carrots, peppers, onions, house hot sauce
- PORTOBELLO MUSHROOM "PATTY MELT"** \_\_\_\_\_ 13  
char-grilled, griddled rye, Swiss cheese, caramelized onions, roasted red peppers, rosemary aioli  
*add:* **BEEF PATTY** \_\_\_\_\_ 07
- FRIED PERCH** \_\_\_\_\_ 15  
potato bun American cheese, iceberg lettuce, red onion, tartar & hot sauces
- FRIED CHICKEN** \_\_\_\_\_ 14  
buttermilk, sage & ginger marinated breast, potato bun, shredded iceberg lettuce, tomato, red onion, mayonnaise
- HOT BROWN** \_\_\_\_\_ 15  
open faced on ciabatta, roasted & shaved turkey galantine, bacon, béchamel, cheddar cheese, roasted tomato, Italian parsley
- BREAKFAST SANDWICH** \_\_\_\_\_ 14  
griddled ciabatta, house sausage, sunny-side up egg, American cheese, tomato, arugula, bacon aioli
- EL CUBANO** \_\_\_\_\_ 16  
griddled Cuban bun, mojo pulled pork, house smoked ham, Swiss cheese, pickle, yellow mustard
- PRIME RIB SANDWICH** \_\_\_\_\_ 18  
potato bun, shaved prime rib, smoked Brie cheese, steakhouse aioli, haystack onions, leaf lettuce
- BEEF GYRO** \_\_\_\_\_ 15  
house pita, feta cheese, tzatziki, iceberg lettuce, red onion, tomatoes
- LAMB BURGER\*** \_\_\_\_\_ 15  
char-grilled to medium rare, potato bun, whipped feta, mint, cucumber, Kalamata olives, iceberg lettuce, tomato, red onion
- THE FRANKLIN BURGER\*** \_\_\_\_\_ 16  
griddled half pound of ground short rib & brisket, potato bun, iceberg lettuce, tomato, red onion, special sauce  
*add:* **CHEESE** \_\_\_\_\_ 01  
sharp cheddar, Swiss, American, smoked provolone or pepperjack
- choose:* **ACCOMPANIMENT**  
\* seasoned French fries    \* creamy tarragon cole slaw

# The FRANKLIN

Lunch Edition #363

## 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

**BEEHSTER EXTRA AGED**  
cow, Holland, semi-firm, smooth

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

**MANCHEGO**  
ewe, Spain, nutty, tangy

**D'AFFINOIS**  
cow, France, soft ripened double cream

**IRISH CHEDDAR w/ PORTER**  
cow, Ireland, firm

**DON JUAN**  
goat, Spain, semi-hard, earthy

## SOUPS

bowl \_\_\_\_\_ 08    cup \_\_\_\_\_ 05

\*CREAM OF TOMATO

\*BUTTERNUT SQUASH CHILI  
sour cream & scallions

HOUSE-MADE PRETZEL, 04  
Founder's oatmeal stout mustard

\*BEEF & BARLEY

\*HAM & POTATO CHOWDER

CHEDDAR BISCUITS, 05  
jalapeño-honey butter, jalapeño jam

## VEGETABLES & GRAINS

**ROOT VEGETABLES** \_\_\_\_\_ 08  
chilled, honey roasted parsnips, carrots, beets, balsamic vinaigrette, goat cheese crema, cashews

**SWEET POTATOES** \_\_\_\_\_ 06  
pan-seared, grilled jalapeño & red peppers, maple vinaigrette

**BRUSSELS & BARLEY** \_\_\_\_\_ 08  
barley & leeks, fried Brussels sprouts, pesto, white pepper, lemon

**AVOCADO** \_\_\_\_\_ 07  
half avocado, garbanzo beans, red onion, cucumbers, lemon vinaigrette

**VEGETARIAN "MEATLOAF"** \_\_\_\_\_ 06  
baked & griddled, lentils, wheatberries, oats, white American & cheddar cheeses, sweet & sour glaze

**MASHED TURNIPS** \_\_\_\_\_ 06  
brown butter, Gorgonzola, crisp shallots

**BROCCOLI** \_\_\_\_\_ 07  
roasted, garlic butter & lemon, chili flakes

**CAULIFLOWER** \_\_\_\_\_ 06  
oven-roasted, garlic, cilantro, chili flakes, peanuts

**KALE** \_\_\_\_\_ 06  
roasted, bacon, onion

## SALADS

**GREEK** \_\_\_\_\_ 12  
leaf lettuce, 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, arugula, baby spinach, scallions, sweet chili vinaigrette

**LITTLE GEMS** \_\_\_\_\_ 12  
Honeycrisp apples, shaved celery, candied walnuts, apple-Dijon vinaigrette

*add* **GRILLED ORGANIC CHICKEN BREAST** \_\_\_\_\_ 06  
**BLACK BEAN BURGER** \_\_\_\_\_ 06  
**GRILLED SCOTTISH SALMON** \_\_\_\_\_ 07

## 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\*** \_\_\_\_\_ 2

## PLATES

**MUJADARAH** \_\_\_\_\_ 20  
Lebanese Seven spice dusted summer squash, caramelized onions, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, celery leaf, parsley

**STUFFED ACORN SQUASH** \_\_\_\_\_ 21  
roasted, pumpkin risotto, Parmesan cheese, spiced pumpkin seeds, peppered spinach, scallions

**CLAMS & CALAMARI** \_\_\_\_\_ 12  
cornmeal-dusted & flash fried, dill aioli, cocktail sauce, lemon

**HOUSE SAUSAGE PLATE** \_\_\_\_\_ 24  
grilled kielbasa, chicken & Gouda sausage, steamed hot dog, all made by our in house butcher, sweet & sour red cabbage, sauerkraut, spätzle, quark mustard

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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 allergens 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.

# 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