



Edition #478

## STARTERS

**EMPANADAS** \_\_\_\_\_ 10  
black bean, sweet potato, corn, lentil, golden raisins, olives, hard boiled egg, papaya fresca

**RAINBOW TROUT** \_\_\_\_\_ 13  
house smoked & served chilled, whipped cream cheese & capers, green onions, marinated tomatoes, house peperoncini, watercress

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

**PORK SHANK CROQUETTES** \_\_\_\_\_ 11  
flash fried potato & pulled pork fritters,

## SALADS

**GREEK** \_\_\_\_\_ 12  
baby greens, tomatoes, Kalamata olives, red onions & green peppers, feta cheese, house peperoncini, sweet herb vinaigrette

**CAESAR** \_\_\_\_\_ 10  
romaine lettuce, Parmesan, lemon, anchovy, croutons

**STUFFED AVOCADO** \_\_\_\_\_ 22  
chilled tiger shrimp, blue lump crabmeat, Bibb lettuce, cucumber, garbanzo beans, red onion, lime & mint vinaigrette

**STEAK SALAD** \_\_\_\_\_ 20  
spicy pepper rubbed & grilled flat iron, chilled tomato rice, greens, shaved celery, hearts of palm, asparagus, 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

\* CREAM OF TOMATO

\* CHICKEN & WILD RICE

*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 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.

## HOUSE CHARCUTERIE & ARTISAN CHEESE

choice of 5 \_\_\_\_\_ 17

each additional \_\_\_\_\_ 04

**DUCK BREAST PASTRAMI**  
classic pastrami spice, applewood smoked

**PORK BELLY RILLETTE**  
jalapeño, ginger, shallots, garlic, black pepper, cilantro, lime zest

**PATÉ DE CAMPAGNA**  
pork, onion, garlic, white wine, cayenne, nutmeg, sage, thyme, black pepper

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

**SUMMER SALAMI**  
pork, fennel seed, black pepper, chili flake, mustard seed, garlic

**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"** \_\_\_\_\_ 07  
baked & griddled lentils, oats, American & cheddar cheeses, sweet & sour glaze

**CAULIFLOWER** \_\_\_\_\_ 07  
roasted, garlic, cilantro, chili flakes, candied peanuts

**BEETS** \_\_\_\_\_ 08  
roasted & chilled, pistachio vinaigrette, whipped goat cheese

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

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

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

**NORCONK FARMS ASPARAGUS** \_\_\_\_\_ 08  
seared, lemon butter, toasted coriander & fennel

## CHOICE CUTS

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

12 OZ DUROC PORK CHOP, 27

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** \_\_\_\_\_ 21  
Lebanese seven spice dusted crookneck squash, caramelized onion, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, watercress

**MOREL MUSHROOM RISOTTO** \_\_\_\_\_ 30  
Norconk Farms asparagus, cream, garlic, red onion, peppered spinach, pine nuts, scallions

**GREAT LAKES PERCH** \_\_\_\_\_ 22  
lightly beer battered & fried, French fries, creamy tarragon cole slaw, malt vinaigrette, tartar sauce

**YELLOWFIN TUNA** \_\_\_\_\_ 28  
pepper-dusted & hard seared, Israeli cous cous, sundried tomatoes & roasted red peppers, crisp shiitake mushrooms, sweet & sour red onions, coulis

**ATLANTIC HAKE** \_\_\_\_\_ 23  
saffron rice, fennel, sweet peppers, stewed tomato, garlic & orange zest

**CHICKEN & RIBS** \_\_\_\_\_ 26  
half rack of St. Louis style ribs, Carolina style grilled chicken thigh, baked beans, apple & coriander slaw

**WIENER SCHNITZEL** \_\_\_\_\_ 24  
pounded, breaded & fried veal cutlets, chilled red skin potatoes with red onion, mustard & veal vinaigrette, arugula, pumpkin seed oil, grilled lemon

**HOUSE SAUSAGE PLATE** \_\_\_\_\_ 24  
kielbasa, chicken & Gouda & Frankfurter sausages all made by our in house butcher, sweet & sour cabbage, sauerkraut, spätzle, quark mustard

**LAMB SKEWER** \_\_\_\_\_ 24  
char-grilled, Hallumi cheese, wild rice, quinoa, barley, dried fruit, cashews, mint salsa verde, spinach

**BLACK BEAN BURGER** \_\_\_\_\_ 13  
fried, potato bun, spinach, tomato, quick-pickled carrots, peppers, onions, house hot sauce

**PRIME RIB SANDWICH** \_\_\_\_\_ 19  
potato bun, shaved prime rib, smoked Brie cheese, steakhouse aioli, haystack onions, field greens

**THE FRANKLIN BURGER** \_\_\_\_\_ 16  
griddled half pound of ground brisket & chuck, potato bun, shaved iceberg lettuce, tomato, red onion, special sauce

*Enhance with:*

**CHEESE**  
sharp cheddar, Swiss, American, smoked provolone, pepperjack \_\_\_\_\_ 02

**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 ROASTED WHOLE 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. WHOLE 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 beets, pistachio vinaigrette, whipped goat cheese*

*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*