

SANDWICHES

GRIDDLED CHEESE	13
<i>herbed focaccia, Greek Halloumi & smoked provolone cheeses, avocado, arugula, sweet tomato jam</i>	
BLACK BEAN BURGER	13
<i>fried, potato bun, spinach, tomato, quick-pickled carrots, peppers, onions, house hot sauce</i>	
SMOKED TROUT	13
<i>served chilled & open face on toasted ciabatta, whipped caper & shallot cream cheese, sliced tomato, house peperoncini, arugula, red onion, extra virgin olive oil</i>	
SHRIMP PO' BOY	14
<i>hoagie roll, cajun spice, remoulade, iceberg lettuce, pickle, tomato</i>	
TURKEY & BASIL PESTO SALAD	13
<i>griddled ciabatta, roasted light & dark meat, sundried tomatoes, celery, pinenuts, onion, mayonnaise, iceberg lettuce, provolone</i>	
FRIED CHICKEN	14
<i>butter milk, sage & ginger marinated breast, potato bun, romaine, tomato, red onion, mayonnaise</i>	
BREAKFAST SANDWICH	14
<i>open faced on griddled ciabatta, house sausage, sunny-side up egg, American cheese, tomato, arugula, bacon aioli</i>	
EL CUBANO	16
<i>griddled Cuban bun, mojo pulled pork, house smoked ham, Swiss cheese, pickle, yellow mustard</i>	
PRIME RIB SANDWICH	19
<i>potato bun, shaved prime rib, smoked Brie cheese, steakhouse aioli, haystack onions, field greens</i>	
LAMB BURGER*	15
<i>char-grilled to medium rare, potato bun, whipped feta, mint, cucumber, Kalamata olives, iceberg lettuce, tomato, red onion</i>	
THE FRANKLIN BURGER*	16
<i>griddled half pound of ground brisket & chuck, potato bun, iceberg lettuce, tomato, red onion, special sauce</i>	

add:

EGG	02
BACON	02
CHEESE	02
<i>sharp cheddar, Swiss, American, smoked provolone or pepperjack</i>	

The FRANKLIN

Lunch Edition #394

CHARCUTERIE & CHEESE

choice of 5 _____ 17 - each additional _____ 04

PORKBELLY RILLETTE <i>ginger, shallots, garlic, fresh ground pepper, cilantro, lime zest</i>	BEEMSTER EXTRA AGED <i>cow, Holland, semi-firm, smooth</i>
PATÉ DE CAMPAGNA <i>pork, onion, garlic, white wine, cayenne, nutmeg, sage, thyme, black pepper</i>	GREEN ISLAND BLUE <i>cow, Denmark, sharp, crumbly, earthy</i>
ANDOUILLE HAM <i>paprika, cayenne, black and white pepper, garlic, bay leaf, allspice</i>	MANCHEGO <i>ewe, Spain, nutty, tangy</i>
SUMMER SALAMI <i>pork, fennel seed, black pepper, chili flake, mustard seed, garlic</i>	D’AFFINOIS <i>cow, France, soft ripened double cream</i>
DUCK BREAST PASTRAMI <i>classic pastrami spice, applewood smoked</i>	IRISH CHEDDAR w/ PORTER <i>cow, Ireland, firm</i>
	DON JUAN <i>goat, Spain, semi-hard, earthy</i>

SOUPS

bowl _____ 08 cup _____ 05

*CHICKEN & WILD RICE	*CREAM OF TOMATO
HOUSE-MADE PRETZEL, 04 <i>Founder's oatmeal stout mustard</i>	CHEDDAR BISCUITS, 05 <i>jalapeño-honey butter, jalapeño jam</i>

VEGETABLES & GRAINS

BEETS _____ 08 <i>roasted & chilled, pistachio vinaigrette, whipped goat cheese</i>	VEGETARIAN "MEATLOAF" _____ 07 <i>baked & griddled, lentils, wheatberries, oats, white American & cheddar cheeses, sweet & sour glaze</i>
SWEET POTATOES _____ 06 <i>pan-seared, grilled jalapeño & red peppers, maple vinaigrette</i>	NORCONK FARMS ASPARAGUS _____ 08 <i>seared, lemon butter, toasted coriander & fennel</i>
KALE _____ 06 <i>roasted, bacon, onion</i>	BROCCOLI _____ 07 <i>roasted, garlic butter & lemon, chili flakes</i>
CAULIFLOWER _____ 07 <i>oven-roasted, garlic, cilantro, chili flakes, peanuts</i>	POTATO SALAD _____ 07 <i>chilled red skin potatoes with red onion, mustard & veal vinaigrette, arugula, pumpkin seed oil, grilled lemon</i>

SALADS

GREEK _____ 12 <i>mixed greens, tomatoes, Kalamata olives, red onions, green peppers, feta cheese, house peperoncini, sweet herb vinaigrette</i>
CAESAR _____ 10 <i>romaine lettuce, Parmesan, anchovy, lemon, croutons</i>
STUFFED AVOCADO _____ 22 <i>chilled tiger shrimp, blue lump crabmeat, Bibb lettuce, cucumber, garbanzo beans, red onion, lime & mint vinaigrette</i>
STEAK SALAD _____ 20 <i>spicy pepper rubbed & grilled flat iron steak, chilled tomato rice, greens, hearts of palm, shaved celery, asparagus, scallions, sweet chili vinaigrette</i>

add

GRILLED ORGANIC CHICKEN BREAST _____ 06
BLACK BEAN PATTY _____ 06
GRILLED SCOTTISH SALMON _____ 07

FLATBREADS

ROASTED TOMATO _____ 12 <i>fresh mozzarella, dried oregano, basil pesto</i>
SAUSAGE & SPINACH _____ 14 <i>alfredo sauce, roasted garlic, red onion, mozzarella & Parmesan cheeses, lemon zest</i>
PEPPERONI & BRIE _____ 13 <i>mozzarella, marinara</i>
<i>add</i> EGG* _____ 2

PLATES

MUJADARAH _____ 21 <i>Lebanese Seven spice dusted crookneck squash, caramelized onions, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, watercress</i>
MOREL MUSHROOM RISOTTO _____ 30 <i>Norconk Farms asparagus, cream, garlic, red onion, peppered spinach, pine nuts, scallions</i>
CLAMS & CALAMARI _____ 12 <i>cornmeal-dusted & flash fried, dill aioli, cocktail sauce, lemon</i>
GREAT LAKES PERCH _____ 22 <i>lightly beer battered & fried, French fries, creamy tarragon cole slaw, malt vinaigrette, tartar sauce</i>
HOUSE SAUSAGE PLATE _____ 24 <i>Kielbasa, chicken & Gouda and Frankfurter sausages all made by our in house butcher, sweet & sour red cabbage, sauerkraut, spätzle, quark mustard</i>

Franklin Public wifi password: FR@NKLIN1

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 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