



Edition #494

STARTERS

- EMSPANADAS _____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, spicy tomato & garlic sauce, lemon aioli
- BUTCHER'S TASTE _____05
today's feature from the whole animal

SALADS

- LITTLE GEMS _____12
Grossnickle Farms strawberries, shaved celery, candied walnuts, strawberry vinaigrette
- 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, fava beans, red onion, lime & mint vinaigrette
- STEAK SALAD _____20
spicy pepper rubbed & grilled flat iron, chilled tomato rice, mixed greens, 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

- * WATERMELON GAZPACHO
- * 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
shallot, garlic, lemon zest, parsley, thyme
- 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
- BEEEMSTER 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
- BROCCOLI _____07
roasted, garlic butter & lemon, chili flakes
- KALE _____06
roasted, bacon, onion
- SWEET POTATOES _____06
pan-seared, roasted jalapeño & red peppers, maple vinaigrette
- BEETS _____08
roasted & chilled, pistachio vinaigrette, whipped goat cheese

CHOICE CUTS

Zenner Farms heirloom tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil, 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
asparagus, cream, garlic, red onion, peppered spinach, pine nuts, scallions, parmesan
- GREAT LAKES PERCH _____22
lightly beer battered & fried, French fries, apple & corriander 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 & corriander 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
- * apple & corriander 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