

SANDWICHES

GRIDDLED CHEESE _____ 13
herbed focaccia, Greek Halloumi & smoked provolone cheeses, avocado, arugula, sweet tomato jam

CHICKPEA SALAD SANDWICH _____ 13
griddled ciabatta, dried cherry, red onion, celery, cashews, lemon aioli, cheddar, field greens

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

SMOKED TROUT _____ 14
served chilled & open face on toasted ciabatta, whipped caper & shallot cream cheese, sliced tomato, house peperoncini, arugula, red onion, extra virgin olive oil

SHRIMP PO' BOY _____ 15
hoagie roll, cajun spice, remoulade, iceberg lettuce, pickle, tomato

FRIED CHICKEN _____ 14
buttermilk, sage & ginger marinated breast, potato bun, romaine, tomato, red onion, mayonnaise

BREAKFAST SANDWICH _____ 14
open faced on 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 _____ 19
potato bun, shaved prime rib, smoked Brie cheese, steakhouse aioli, haystack onions, field greens

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 brisket & chuck, potato bun, iceberg lettuce, tomato, red onion, special sauce

add:
 EGG _____ 02
 BACON _____ 02
 CHEESE _____ 02
sharp cheddar, Swiss, American, smoked provolone or pepperjack

choose: ACCOMPANIMENT
 * seasoned French fries * apple & corriander slaw,

The FRANKLIN

Lunch Edition #405

CHARCUTERIE & CHEESE

choice of 5 _____ 17 - each additional _____ 04

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

DUCK BREAST PASTRAMI
classic pastrami spice, applewood smoked

BEEMSTER 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

*CHICKEN & WILD RICE

*CREAM OF TOMATO

*WATERMELON GAZPACHO

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

CHEDDAR BISCUITS, 05
jalapeño-honey butter, jalapeño jam

VEGETABLES & GRAINS

BEETS _____ 08
roasted & chilled, pistachio vinaigrette, whipped goat cheese

KALE _____ 06
roasted, bacon, onion

CAULIFLOWER _____ 07
oven-roasted, garlic, cilantro, chili flakes, peanuts

BROCCOLI _____ 07
roasted, garlic butter & lemon, chili flakes

VEGETARIAN "MEATLOAF" _____ 07
baked & griddled, lentils, wheatberries, oats, white American & cheddar cheeses, sweet & sour glaze

POTATO SALAD _____ 07
chilled red skin potatoes with red onion, arugula, mustard & veal vinaigrette, pumpkin seed oil

SWEET POTATOES _____ 06
pan-seared, grilled jalapeño & red peppers, maple vinaigrette

SALADS

LITTLE GEMS _____ 12
Grossnickle Farms strawberries, shaved celery, candied walnuts, strawberry vinaigrette

GREEK _____ 12
mixed greens, tomatoes, Kalamata olives, red onions, green peppers, feta cheese, house peperoncini, sweet herb vinaigrette

CAESAR _____ 10
romaine lettuce, Parmesan, anchovy, lemon, 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 steak, chilled tomato rice, mixed greens, hearts of palm, asparagus, scallions, sweet chili vinaigrette

add GRILLED ORGANIC CHICKEN BREAST _____ 06
 BLACK BEAN PATTY _____ 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 _____ 21
Lebanese Seven spice dusted crookneck squash, caramelized onions, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, watercress

MOREL RISOTTO _____ 30
asparagus, parmesan, cream, garlic, red onion, peppered spinach, pine nuts, scallions

CLAMS & CALAMARI _____ 12
cornmeal-dusted & flash fried, dill aioli, cocktail sauce, lemon

GREAT LAKES PERCH _____ 22
lightly beer battered & fried, French fries, apple & corriander slaw, malt vinaigrette, tartar sauce

HOUSE SAUSAGE PLATE _____ 24
Kielbasa, chicken & Gouda and Frankfurter sausages all made by our in house butcher, sweet & sour red cabbage, sauerkraut, spätzle, quark mustard

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 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.

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