

The FRANKLIN BRUNCH

Edition #109

QUICHE LORRAINE, 12
smoked ham, leeks, goat cheese, parmesan custard
ACCOMPANIED BY: mixed greens, lightly dressed with olive oil, Maldon salt, fresh squeezed lemon & parmesan

CHEDDAR BISCUITS & GRAVY, 13
two sunny side up eggs*, sausage gravy, sage, white pepper hash brown

BREAKFAST PIZZA, 13
two scrambled eggs, house sausage, bacon, cheddar, mozzarella, garlic cream cheese, scallions

PRIME RIB HASH, 19
dry-cured & slow-roasted, diced potatoes, two sunny side up eggs*, caramelized onions, sweet & sour braised red cabbage

WHEATBERRY SCRAMBLE, 13
three eggs, wilted spinach, green onions, Brussels sprouts, white pepper hash brown

MUJADARAH SCRAMBLE, 13
three eggs, red lentils, long grain rice, fried onions, cumin, mushrooms, tomatoes, white pepper hash browns

HOT CAKES, 13
two large pancakes, grilled house chicken & gouda sausage, whipped butter, Michigan maple syrup

* add: blueberries & whipped Chantilly cream, 2

WIENER SCHNITZEL, 15
pounded, breaded & fried veal cutlet, golden potatoes, sweet corn, carrots, butternut squash, two sunny side up eggs*, spiced pumpkin seeds, Parmesan mornay, mustard, caraway

LAMB BENEDICT, 16
two fresh ground lamb patties, two poached eggs*, Greek fry bread, sundried tomatoes, cucumber, chickpeas, red onion, dill hollandaise, arugula white pepper hash brown

FRUIT BOWL, 6
fresh fruit & berries

* add: yogurt, 2

CHEDDAR BISCUITS, 5
charred jalapeño honey butter, jalapeño jam

CINNAMON ROLL, 6
cream cheese frosting, walnuts, orange zest

BACON, 4
applewood smoked, oven baked

KIELBASA, 7
housemade smoked link, sauerkraut, quark mustard

BRUNCH SIDES

CHARCUTERIE & CHEESE

choice of 5 ___ 17 - each additional ___ 4

DUCK BREAST PASTRAMI
classic pastrami spice, applewood smoked

PORK BELLY RILLETTE
dried cranberry, orange zest, cinnamon, sage, shallot

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

TASSO HAM
cayenne, white pepper, marjoram, allspice

COLOMBIAN CHORIZO
smoked paprika, scallion, white pepper, cumin, sugar

MORTADELLA
pork, pistachio, nutmeg, cinnamon, cayenne, coriander, minced garlic

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

MANCHEGO
ewe, Spain, nutty, tangy

ALISIOS
goat & cow, Spain, semi-hard, paprika rubbed, toasty

D'AFFINOIS
cow, France, soft ripened double cream

IRISH CHEDDAR WITH PORTER
cow, Ireland, firm

BEEEMSTER EXTRA AGED
cow, Holland, semi-firm, smooth

SANDWICHES

SOUP & SALAD

bowl 8 cup 5

* CREAM OF TOMATO

* BUTTERNUT SQUASH CHILI

* CURRIED CHICKEN & WILD RICE

add:
HOUSE-MADE SOFT PRETZEL, 4

GREEK _____ 12
baby spinach, arugula, tomatoes, Kalamata olives, red onions & green peppers, feta cheese, house peperoncini, sweet herb vinaigrette

CAESAR _____ 10
romaine lettuce, Parmesan, anchovy, lemon, croutons

ARUGULA _____ 10
Gala apples, sun-dried cherries, toasted almonds, honey cream & lemon vinaigrette

add:
GRILLED
ORGANIC CHICKEN BREAST, 6
SCOTTISH SALMON, 7
BLACK BEAN PATTY, 6

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

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

FRIED CHICKEN SANDWICH, 14
buttermilk, sage & ginger marinated breast, potato roll, iceberg, tomato, red onion, mayonnaise

Choose ACCOMPANIMENT:

* seasoned French fries

* creamy tarragon coleslaw

FRIED PERCH SANDWICH, 15
potato roll, American cheese, iceberg lettuce, red onion, tartar & hot sauces

MONTE CRISTO, 14
egg dipped & pan-fried on brioche, smoked ham, Swiss cheese, bacon, mayonnaise, mustard, fruit jam, Michigan maple syrup

THE FRANKLIN BURGER, 16
griddled half pound of ground chuck & brisket, potato roll, lettuce, tomato, red onion, special sauce

add: CHEESE, 2
sharp cheddar, Swiss, American, smoked provolone, or pepperjack
BACON, 2
FRIED EGG, 2

VEGGIE SIDES

BROCCOLI, 7
roasted, garlic butter & lemon, chili flakes

BEETS, 8
roasted & chilled, pistachio vinaigrette, whipped goat cheese

SWEET POTATOES, 6
pan-seared, grilled jalapeño & red peppers, maple vinaigrette

VEGETARIAN "MEATLOAF", 7
baked & griddled, lentils, oats, white American & cheddar cheeses, sweet & sour glaze

CAULIFLOWER, 7
oven-roasted, garlic, cilantro, chili flakes, candied peanuts

KALE, 6
roasted, bacon, onion

Franklin Public wifi password: FR@NKLIN1 ~ 160 E. Front Street ~ 231-943-2727
TheFranklinTC.com - Facebook.com/TheFranklinTC

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.



FIZZ

6 oz. GLASS / BOTTLE

MIRAME "BRUT SELECCIÓN" 8.50/32
REGION: Catalonia
COUNTRY: Spain
GRAPE(S): Macabeo/Xarel-lo/Parellada

M. LAWRENCE "GREEN" 2015 11/44
REGION: Leelanau Peninsula
STATE: Michigan
GRAPE(S): Cayuga/Riesling

G.D. VAJRA 2018 11/44
REGION: Asti
COUNTRY: Italy
GRAPE(S): Moscato

MOËT & CHANDON
 "ROSE IMPERIAL" 25/100
REGION: Champagne
COUNTRY: France
GRAPE(S): Pinot Noir/Meunier/Chardonnay

VEUVE CLICQUOT
 "RESERVE CUVÉE ROSE" 25/100
REGION: Champagne
COUNTRY: France
GRAPE(S): Pinot Noir/Meunier/Chardonnay

HALF BOTTLE

STEPHANE COQUILLETTE
 "CARTE D'OR" 45
REGION: Champagne
COUNTRY: France
GRAPE(S): Chardonnay/Pinot Noir

FULL BOTTLE

L. MAWBY "TALISMØN" 60
REGION: Leelanau Peninsula
STATE: Michigan
GRAPE(S): Vignoles/Pinot Noir & Gris/Chardonnay

VEUVE CLICQUOT
 "LA GRANDE DAME" 2008 225
REGION: Champagne
COUNTRY: France
GRAPE(S): Pinot Noir/Chardonnay

DOM PÉRIGNON 2008 250
REGION: Champagne
COUNTRY: France
GRAPE(S): Pinot Noir/Chardonnay

BUBBLE BOARD

\$40

served with a bottle of
 Mirame "Brut Selección"
 and the following accoutrements

- ORANGE JUICE
- LOOZA PEACH NECTAR
- ANGOSTURA-SOAKED RAW SUGAR CUBES
- HOUSE CHERRIES
- ORANGE TWISTS
- LEMON TWISTS

☞ add a bubble board to any bottle for \$15

HAIR OF THE DOG

Cocktails

MIMOSA 9
 Mirame "Brut Selección", fresh squeezed
 orange juice

BELLINI 9
 Mirame "Brut Selección", Looza peach
 nectar

HOUSE BLOODY MARY 9
 Wódek vodka, tomato, dill, horseradish,
 celery salt, cayenne, lemon,
 McClure's spicy dill pickle

LOCAL'S LIGHT BEER BACK .50

APEROL SPRITZ 9
 Aperol, M. Lawrence "Green", soda,
 orange slice

GIN SLING 10
 Valentine "Liberator" gin, house orgeat
 syrup (contains nuts), Dolin sweet
 vermouth, lemon juice, Angostura bitters,
 soda, lemon peel

FERNDALE 75 12
 Valentine "Liberator" barrel-aged gin,
 M. Lawrence "Green", lemon juice,
 simple syrup, orange bitters, orange twist

GIN FIZZ 9
 The 86 Co. "Ford's" gin, lemon juice,
 simple syrup, egg white*

SBAGLIATO 9
 M. Lawrence "Green", Campari, Dolin
 Rouge, orange peel

Brunch Beer & Cider

MONK'S CAFE, 10.50
 Flemish sour, Belgium

STIEGL
 "RADLER", 7
 beer and grapefruit soda

SHORT'S BREWING COMPANY
 "SOFT PARADE", 6
 fruit rye

STROH'S 4
 Bohemian-style pilsner

LFC
 "BLACK BEAR"
 \$6 PINT, \$12 LITER
 proprietary dry hard cider

LFC
 "ENGLE'S RANSOM", 9
 local heritage dry hard cider

TANDEM CIDERS
 "BEE'S DREAMS", 9
 cyser

ISASTEGLI, 7
 Spanish hard cider

* The Health Department would like you to know that consuming
 raw eggs may cause illness. We think it makes the drink.

REVIVE

Nonino ITALY 9	Cappelletti ITALY 6
Grand-Quina 'Bonal' ITALY 6	Dolin 'Genepy des Alpines' FRANCE 9
Aperol ITALY 6	Cynar ITALY 9
Priorat Natur SPAIN 8	Becherovka CZECH REPUBLIC 8
Contratto Bianco & Rosso ITALY 9	Branca Menta ITALY 9
Lillet 'Blanc' FRANCE 7	Fernet-Branca ITALY 8

Enjoy with soda & a citrus peel, on the rocks or
 straight out of the bottle

ON THE WAGON

STEP IN THYME 5
 house thyme water, lime cordial,
 tonic water, thyme sprig

Juice

- 3-5
- ORANGE
- PINEAPPLE
- TOMATO
- GRAPEFRUIT
- CRANBERRY

ROASTER JACK, TRAVERSE CITY
 Regular or Decaf, 3.50
 Espresso | single 4 / double 4.50
 cappuccino, latte, machiato and the like also

Drinking Vinegar

MCCLARY BROS,
 DETROIT, 5
 enjoy with soda water
 Detroit Fig
 Lemon & Ginger

GREAT LAKES TEA AND SPICE,
 GLEN ARBOR
 5
 Earl Grey Lavender
 North Channel Mint
 Peninsula Red