



Edition #551

STARTERS

- PIEROGI _____ 11
hand rolled, potato & cheese filled,
sour cream, caramelized onions, scallions
- CLAMS & CALAMARI _____ 12
cornmeal-dusted & flash fried, dill,
black pepper, lemon aioli
- SHRIMP SCAMPI DIP _____ 14
mozzarella, Parmesan, red pepper, lemon,
garlic, parsley, fresh pita chips
- PORK SHANK CROQUETTES _____ 10
flash fried potato & pulled pork fritters,
spicy tomato & garlic sauce, lemon aioli
- BUTCHER'S TASTE _____ 05
today's feature from the whole animal

SALADS

- FRANKLIN _____ 08
mixed greens, fresh mozzarella, red onions,
cucumber, house peperoncini, celery seed,
herb vinaigrette
- CAESAR _____ 10
romaine lettuce, Parmesan, lemon,
anchovy, croutons
- COBB _____ 13
chopped mixed greens, smoked ham,
Gorgonzola cheese, avocado, hard boiled
egg, grape tomatoes, sweet onion
vinaigrette
- ARUGULA _____ 10
Gala apples, sun-dried cherries, toasted
almonds, honey cream & lemon vinaigrette
- add GRILLED
ORGANIC CHICKEN BREAST _____ 06
SCOTTISH SALMON _____ 07

FLATBREADS

- VEGGIE _____ 13
green peppers, mushrooms, diced
tomatoes, onions, olives, mozzarella &
Parmesan cheeses, marinara
- MEAT _____ 14
pepperoni, house sausage, shiitake
mushrooms, brie & mozzarella cheeses,
marinara
- FLAMMKUCHEN _____ 14
smoked bacon, caramelized onions,
rosemary, Mozzarella cheese & sour cream
- add EGG _____ 02

SOUP

bowl _____ 08

- *BUTTERNUT SQUASH CHILI
sour cream, scallions
- * CREAM OF TOMATO
- * ITALIAN SAUSAGE, PASTA &
TOMATO

- 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
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

VEGETABLES & GRAINS

- VEGETARIAN "MEATLOAF" _____ 07
baked & griddled lentils, oats, American &
cheddar cheeses, sweet & sour glaze
- BROCCOLI _____ 07
roasted, garlic butter & lemon, chili flakes
- SWEET POTATOES _____ 06
pan-seared, roasted jalapeño & red peppers,
maple vinaigrette
- CAULIFLOWER _____ 07
roasted, garlic, cilantro, chili flakes,
candied peanuts
- BEETS _____ 08
roasted & chilled, pistachio vinaigrette,
whipped goat cheese
- KALE _____ 06
roasted, bacon, onion

CHOICE CUTS

dauphinoise potatoes, ginger beer battered onion rings,
lemon-parsley salsa verde

- 12 OZ BONE-IN PORK CHOP, 27
- 12 OZ LAMB LOIN CHOPS, 30
- 8 OZ ANGUS HANGER STEAK, 29
- 12 OZ ANGUS NEW YORK STRIP, 45
- 16 OZ ANGUS BEEF RIBEYE, 44
- 5 OZ ANGUS BACON-WRAPPED FILET MIGNON, 35

PLATES

- STUFFED ACORN SQUASH _____ 19
Lebanese seven spice dusted & roasted, caramelized
onion, mushrooms, long grain rice, red lentils,
cumin, crispy fried onions, Greek yogurt, arugula
- RISOTTO _____ 18
French green beans, potatoes, cream, garlic, red
onion, peppered spinach, pine nuts, scallions,
Parmesan
- GREAT LAKES PERCH _____ 23
lightly beer battered & fried, French fries,
creamy tarragon coleslaw, house tartar sauce
- RAINBOW TROUT _____ 25
pan-seared, fried Brussel sprouts, barley &
wheatberries, leeks, lemon butter, basil pesto
- CHICKEN CORDON BLEU _____ 24
Panko & Parmesan breaded & pan-fried, swiss
& smoked ham stuffed, white wine, whipped
potatoes, broccolini
- WIENER SCHNITZEL _____ 25
pounded, breaded & fried veal cutlets, golden
potatoes, sweet corn, carrots, butternut squash,
spiced pumkin seeds, Parmesan mornay,
stoneground mustard, caraway
- HOUSE SAUSAGE PLATE _____ 24
kielbasa, chicken Gouda & Frankfurter sausages
all made by our in house butcher, sweet & sour
cabbage, sauerkraut, spätzle, quark mustard

- BLACK BEAN BURGER _____ 13
fried, potato roll, spinach, tomato, quick-pickled
carrots, peppers, onions, house hot sauce
- LAMB BURGER* _____ 14
griddled to medium rare, potato roll, whipped feta,
cucumber & dill, tomato, haystack onions
- PRIME RIB "PHILLY" STEAK _____ 19
shaved roasted Angus beef, green peppers &
vidalia onions, potato roll, crisp shitake
mushrooms, American cheese, mayo, romaine
- THE FRANKLIN BURGER _____ 16
griddled half pound of ground brisket & chuck,
potato roll, shaved iceberg lettuce,
tomato, red onion, special sauce

Enhance with:

- CHEESE
sharp cheddar, Swiss, American,
smoked provolone, pepperjack _____ 02
- HOUSE PEPERONCINI _____ 01
- BACON _____ 02
- GRIDDLED ONIONS _____ 01
- FRIED EGG _____ 02

Choose ACCOMPANIMENT:

- * seasoned French fries
- * creamy tarragon coleslaw

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