

SANDWICHES

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

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

FRIED PERCH _____ 15
potato roll, lightly battered & fried, American cheese, iceberg lettuce, red onion, tartar & hot sauces

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

HOT BROWN _____ 14
open faced on ciabatta, roasted & shaved turkey, bacon, bechemel, cheddar cheese, roasted tomatoes, parsley

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

PRIME RIB PHILLY STEAK _____ 19
shaved roasted angus beef, green peppers & vidalia onions, crisp shiitake mushrooms, American cheese, romaine, mayonnaise

LAMB BURGER* _____ 15
griddled to medium rare, potato roll, whipped feta, cucumber & dill, tomato, haystack onions

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

BURGER OF THE WEEK* _____ 16

add:
EGG _____ 02
BACON _____ 02
HOUSE PEPPERONCINI _____ 01
CHEESE _____ 02
sharp cheddar, Swiss, American, smoked provolone or pepperjack

choose: **ACCOMPANIMENT**
 * seasoned French fries * creamy tarragon coleslaw

The FRANKLIN

Lunch Edition #453

CHARCUTERIE & CHEESE

choice of 5 _____ 17 - each additional _____ 04

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

DUCK BREAST PASTRAMI
classic pastrami spice, applewood smoked

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

BEEHMASTER 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

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

SOUPS

bowl _____ 08 cup _____ 05

*CREAM OF TOMATO

*BUTTERNUT SQUASH CHILI

*ITALIAN SAUSAGE, PASTA & TOMATO

add **HOUSE-MADE PRETZEL**, 04
Founder’s oatmeal stout mustard

CHEDDAR BISCUITS, 05
jalapeño-honey butter; jalapeño jam

VEGETABLES & GRAINS

KALE _____ 06
roasted, bacon, onion

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

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

BRUSSELS & GRAINS _____ 08
barley & wheatberries, leeks, fried Brussels sprouts, pesto, white pepper, lemon

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

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

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

SALADS

FRANKLIN _____ 08
mixed greens, fresh mozzarella, red onions, cucumber, house peperoncini, celery seed, herb vinaigrette

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

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

COBB _____ 13
mixed greens, smoked ham, Gorgonzola cheese, avocado, hard boiled egg, grape tomatoes, sweet onion vinaigrette

add **GRILLED ORGANIC CHICKEN BREAST** _____ 06
BLACK BEAN PATTY _____ 06
GRILLED 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

PLATES

STUFFED ACORN SQUASH _____ 14
roasted, Lebanese seven spice dusted, caramelized onion, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, Greek yogurt, watercress

RISOTTO _____ 14
French green beans, potatoes, Parmesan, cream, garlic, red onion, peppered spinach, pine nuts, scallions

QUICHE LORRAINE _____ 12
smoked ham, leeks, goat cheese, Parmesan custard. Served with, mixed greens, lightly dressed with olive oil, Maldon salt, fresh lemon juice, Parmesan

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 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.

UPCOMING EVENTS

HUNTER'S FEAST

Thursday, February 20, 6:30pm

\$50 per person inclusive

A MAGICAL FEAST WITH BEN WHITING

Thursday, March 12, 6:30pm

\$75 per person.

VEGAN FEAST

Thursday, May 21, 6:30pm

\$50 per person inclusive

TICKETS AVAILABLE AT MYNORTHTICKETS.COM

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

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

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