

Lunch Menu

Beef Barley \$11

Rich Beef Stock, Pearl Barley, and Vegetables

Shrimp and Butternut Squash Bisque \$16

Red Argentina Shrimp, Butternut Squash, Cognac, Fall Spices

Shrimp and Mussel Beurre Monte \$19

Red Argentina Shrimp and PEI Mussels, Butter, Garlic, and Herbs

House Salad \$8

Field Greens, Heirloom Grape Tomato, Roasted Pepita and Sunflower Seeds,
Champagne Vanilla Vinaigrette

Grilled Caesar Salad \$12

Romaine Lettuce, Creamy Dressing, Parmesan Cheese, and Sourdough Croutons

Add Shrimp, Chicken Satay Or Fried Oyster \$9

Roasted Beet Salad \$15

Roasted Red Beets, Golden Beets, Field Greens, Grape Tomato, Cucumber, Goat
Cheese Crumbles, Candied Pecans, Creamy Sherry Vinaigrette

Franklin House Burger \$18

Prime Burger, Brioche Roll, Butter Bibb, Tomato, Red Onion, and American Cheese,
Served With Donkey Sauce

Signature Crab Cake Sandwich \$24

Jumbo Lump Blue Crab, Brioche Roll, Bibb Lettuce, Tomato, Capers Tartar Sauce, Hand
Cut Fries

Traditional Bolognese \$28

Wagyu Beef, Pork Sausage, Rich Tomato Sauce, Carrots, Veal Demi, Parmesan Cheese

Chicken Piccata \$32

Panko Chicken Breast Cutlet, Capers, Lemon, Italian Parsley, and Angel Hair Pasta

6 oz Filet Mignon \$43

Center Cut Black Angus Beef, Potato Au Gratin, Roasted Carrot and Squash Medley,
Marchand de Vin

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.**