

Lunch Menu

Traditional Gazpacho	\$10
Heirloom Tomato, Cucumber, Peppers, Onions, Garlic, Aged Sherry Vinegar	
Beef Barley	\$10
Rich Beef Stock, Pearl Barley, and Vegetables	
Lobster Bisque	\$14
Lobster Shell Reduction, Lobster Meat, Sherry Wine, Heavy Cream, and Butter	
Shrimp and Mussel Buere Monte	\$16
Red Argentina Shrimp and PEI Mussels, Butter, Garlic, and Herbs	
Olive Tapenade	\$12
Kalamata Olives, Capers, Garlic, Thyme, Olive Oil, Grilled Sourdough	
House Salad	\$8
Field Greens, Heirloom Grape Tomato, Roasted Pepita and Sunflower Seeds, Champagne Vanilla Vinaigrette	
Local Strawberry Salad	\$14
Chandler Strawberries, Strawberry Balsamic Vinaigrette, Cucumber, Heirloom Tomato, and Goat Cheese Crumbles	
Grilled Caesar Salad	\$11
Romaine Lettuce, Creamy Dressing, Parmesan Cheese, and Sourdough Croutons	
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, Caper Tartar Sauce, Hand Cut Fries	
Traditional Bolognese	\$24
Wagyu Beef, Pork Sausage, Rich Tomato Sauce, Carrots, Veal Demi, Parmesan Cheese	
6 oz Filet Mignon	\$41
Center Cut Black Angus Beef, Potato Au Gratin, Medley Vegetable, Au Poivre Sauce	

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