

STARTERS

Chicken Wings 5 | 10 — *Choice of sauce : Bacon BBQ | Gochujang (Korean) | Cajun Butter | . . . . 12 | 19*  
*Honey Ancho Chili*  
*+ your choice of bleu cheese or ranch with celery*

Potatoes Fantastic — *House Potato Cakes. Prosciutto. Artisan cheeses. Poblano cremè . . . . . 12*

Franklin Fritters — *House Hush Puppies. Poblano cremè . . . . . 9.5*

Duck Poutine — *Duck Confit Sweet Potato Fries. Cheese Curds & Gravy . . . . . 24*

Grilled Bacon wrapped Jalapeño peppers — *Grilled and stuffed with Cream Cheese filling . . . . . 12*

Seared Tuna — *Over a Crispy Rice Noodle & Wasabi Aioli . . . . . 21*

Cheese Board — *Brie. Smoked Bleu Cheese. Extra sharp Wisconsin cheddar. Boursin. House Bread. . . . 14*  
*Seasonal Jam & Hummus*

Edamame — *Steamed and in the pod with Lemon. Garlic. Paprika Oil . . . . . 9*

SOUPS

Franklin House Bisque — *Seafood base. . . . . 9*  
*Crab & Lobster*

Soup Du Jour — *Ask your server/ bartender 8*  
*what our soup du jour option is*

SALADS

ADD 4OZ PROTEIN TO ANY SALAD : CHICKEN - 6 | SHRIMP - 7 | SALMON - 8 | STEAK - 10 | TUNA M/P

House Salad — *Bouquet of mixed Greens Stuffed in Cucumber. Grape Tomato. Onion. Croutons. . . . . 12*  
*Balsamic Reduction. Basil Infused Oil.*

Greek Beet Salad — *Arugula & Feta Cheese bound with Champagne Vinaigrette. Roasted Beets. Red . . 13*  
*Onion & Walnuts.*

Caesar Salad — *Romaine Hearts Drizzled Caesar dressing bound in a Crouton wheel. Olives. ACG . . . 12*  
*dust & Shaved Parmesan*

Spinach Salad — *Boiled egg. Sliced Almonds bound with Dijon Vinaigrette. Grilled Pork Belly. Red . . . 13*  
*Onion & Roasted Red Pepper*

Dressings: Champagne Vinaigrette | Dijon Vinaigrette | Ranch | Bleu Cheese | House

MAINS | SERVED AT 4 P.M.

ALL MAINS ARE SERVED WITH A SIDE SALAD

Braised Short Ribs — *Fennel. Mushroom. Cipollini. Carrots. Garlic Mashed Potato . . . . . 34*

Grilled Ribeye — *Wild Mushroom. Cipollini Onions. Garlic Mashed Potato with a Cabernet . . . . . 38*  
*Demi-glaze*

Filet Mignon — *Grilled & topped with Chimichurri & Cabernet emi-glaze. Served over Roasted . . . . . 42*  
*Fingerlings & Vegetable of the day*  
*+ add crab cake 9*

Budda Bowl — *Beet egg. House Kimchi. Quinoa. Edamame. Marinated chickpeas. Fresh veggies. . . . . 22*  
*+ add protein : Chicken 6 | Shrimp 7 | Salmon 8 | Steak 10 | Tuna M/P*

Seared Salmon — *Spicy Mango Jasmine Rice. Edamame & Lime Ponzu Sauce . . . . . 26*

Honey Roasted Chicken — *Honey roasted ½ Chicken. Roasted Potatoes & Grilled Pork Belly . . . . . 24*

Smoked Gouda Mac & Cheese — *Fried Prosciutto. Roasted Pecan Crust . . . . . 18*  
*+ add protein : Chicken -6 | Shrimp - 7 | Salmon - 8 | Steak - 10*

Bacon Wrapped Meatloaf — *Bleu Cheese drizzle & Cabernet demi glaze. Garlic Mashed Potato . . . . . 28*

Marinated Pork Chop — *Ancho Chili Butter. Paprika Oil. Sweet Potato Mash & Vegetable of the day .. 22*

Sweet Potato Gnocchi — *House Sweet Potato Gnocchi. Goat Cheese cream sauce. . . . . 23*  
*+ Add Protein : Blackened Steak - 10 | Blackened Chicken - 6*

Crab Cake — *Cajun Butter sauce. Fingerling potatoes. Vegetables of the day . . . . . 29*

Classic Fish & Chips — *Pacific Cod. with steak cut fries . . . . . 28*

## HANDHELDS

ALL HANDHELDS COME WITH HOUSE MADE CHIPS| SUBSTITUTE FRIES 3

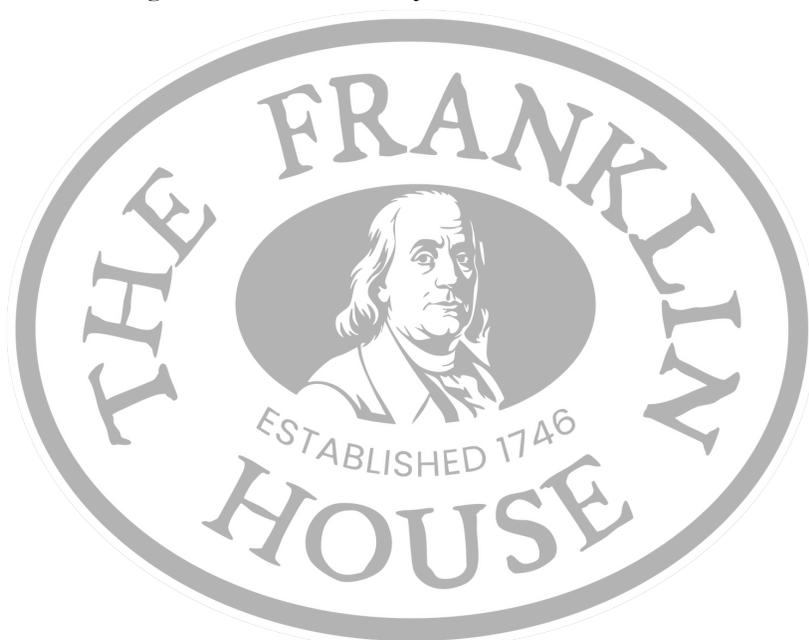
Smash Burger — <i>American cheese. Boston lettuce. Tomato. Red Onion &amp; Bacon Jam on Brioche</i> 16	Burger Of The Month — <i>Ask your server/ bartender about the burger of the month option</i> 16
Classic Tavern Burger — <i>Cheddar Jack . . . . Cheese. Lettuce. Tomato. Onion. Mayo + add bacon 1.50</i> 16	Black Bean Burger — <i>Lettuce. Tomato. . . . Red onion on a Vegan bun</i> 12
Crab Cake — <i>Jumbo lump. Lettuce. . . . . Tomato. Onion &amp; Cajun Remoulade on a Brioche</i> 24	Cucumber Roll — <i>Roasted red pepper. . . . . Mushroom. Onion. Hummus &amp; Tapenade. Rosemary Ciabatta</i> 16
Chicken Caprese — <i>Grilled with Pesto . . . . Aioli. Roasted Red Pepper. Tomato &amp; Mozzarella</i> 14	Classic Fried Cod — <i>Lettuce. Tomato &amp; . . . Cajun Remoulade on Brioche</i> 19
Honey Buffalo Chicken — <i>Battered . . . . . Chicken Breast. Tossed in a House Honey Buffalo sauce. Pickles &amp; Buttermilk Dill sauce.</i> 16	Grilled BLT — <i>Crispy bacon. Lettuce. . . . . Tomato. Dijon mayonnaise. Boiled egg on Sourdough</i> 15

## SIDES A LA CARTE

Chips . . . . . 3	Steak Fries . . . . . 5.5
Mashed Potatoes . . . . . 5.5	Sweet Potato Fries . . . . . 5.5
Vegetable Of The Day . . . . . 4	Side Salad . . . . . 5
Housemade Bread — <i>Half loaf   . . . . . 5   8 Whole loaf</i>	

## KIDS MENU

Mini Smash Burger — <i>Served with steak fries . . . . . + add cheese 1.00   bacon 1.50</i> 7
Grilled Cheese — <i>Served with steak cut fries . . . . .</i> 6
Tenders — <i>Buttermilk deep Fried Chicken Tenders. Served with Steak cut fries . . . . .</i> 7
Pasta with Butter — <i>Shells with Butter . . . . .</i> 6
Hot dog — <i>Grilled Hot Dog served with Steak cut fries . . . . .</i> 6



WE ARE CONCERNED ABOUT YOUR WELLBEING, IF YOU HAVE ALLERGIES, PLEASE ALERT US AS NOT ALL INGREDIENTS ARE LISTED. ASK YOUR SERVER FOR ITEMS THAT CAN ALSO BE MADE VEGETARIAN OR GLUTEN FREE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF EIGHT OR MORE GUESTS ARE SUBJECT TO A 20% GRATUITY.