

BRUNCH

FRANKLIN & COMPANY

BLOODY MARY'S

The Bloody Royale \$17

celery stalk, green olive, pickle spear
bacon wrapped roasted jalapeno
pickled tomatillo, fried onion ring
pepperjack cheese, roasted brussels
sprout & an english burger slider

Bloody Mary \$9

celery stalk & green olive

Mezcal Mary \$10

roasted jalapeno

Sriracha Bloody Mary \$9

pickled tomatillo slice

Bloody Mariner \$10

clamato, house bloody mary mix, lime &
mint sprig

Bloody LeRoy \$9

fresh horseradish, bbq sauce, fried onion
ring

Bloody Maureen \$9

guinness & house bloody mary mix
pickle spear

Bucket of Bloody Mary \$35

64oz pitcher of any bloody mary

*excludes The Bloody Royale
add a 12oz beer back to any Mary for \$3

COFFEE

The Oaks Gourmet The Cure \$3

Decaf Coffee \$3

Espresso \$3

Cappuccino \$4

Latte \$4

Macchiato \$3.50

Americano \$3.50

BRUNCH COCKTAILS

Mimosa \$3

Shandy \$3

John Daly \$9

SMALL PLATES

Cinnamon Crunch French Toast Sticks \$8

powdered sugar, maple syrup, berries

Short Stack Buttermilk Pancakes \$7

whipped butter, maple syrup

Avocado Toast \$8

smoked tomato hummus, sea salt, olive oil, paprika
toasted ciabatta

Biscuit & Gravy \$6

herb parmesan biscuit, country sausage gravy

FRANKLIN BENEDICTS

all served with hash brown cake

Classic Benedict \$13

thick-cut smoked pork loin, poached eggs, hollandaise
toasted english muffin

Vegetarian Sausage Benedict \$13

sauteed kale, smoked tomato, poached eggs
herb hollandaise, toasted english muffin

Surf & Turf Benedict \$23

grilled hanger steak, buttered lobster, poached eggs
bearnaise sauce, toasted english muffin

Mesquite Smoked Salmon Benedict \$14

poached eggs, herb hollandaise, toasted english muffin

Eggs Banh-edict \$14

roasted garlic pork, pickled carrot, cilantro, cucumber
jalapeno, poached eggs, rooster hollandaise, toasted ciabatta

BRUNCH PLATES

Three Egg Breakfast \$12

three eggs any way, hash brown cake, choice of
house-cured bacon, ham steak, chicken apple sausage
or veggie sausage, choice of toasted bread

Chicken Fried Chicken \$12

boneless chicken, two eggs any way, country sausage gravy
hash brown cake

Vegetarian Sausage Hash \$12

red onion, potato, poblano peppers, poached eggs, hollandaise

Braised Short Rib Hash \$13

potato, thyme, au jus, poached egg

Creole Shrimp \$16

marinated shrimp, peppers & onions, creamy polenta
poached egg

Steak & Eggs \$14

marinated hanger steak, two eggs any way, hash brown cake

Breakfast BLT \$13

fried eggs, house-cured bacon, provolone, tomatoes, arugula
tavern aioli, toasted ciabatta, hash brown cake

Egg White Frittata \$11

mushrooms, broccolini, onions, provolone, chimichurri

Three Egg Omelette \$12

hash brown cake & choice of toast

choose three items: avocado, braised garlic pork, broccolini
chicken apple sausage, cilantro, gruyere, house-cured bacon
jalapeno, mushrooms pepper jack, poblano peppers, provolone
red onion, scallions, smoked ham, tomato, vegetarian sausage
additional items add \$1, egg whites add \$1.50, house-smoked
salmon add \$3

SIDES

Toast \$3

english muffin, whole wheat, sourdough

Fruit Plate \$6

cantaloupe, honeydew, pineapple
& berries

Herb Parmesan Biscuit \$3

House-Cured Bacon \$4

Chicken & Apple Sausage \$4

Ham Steak \$4

Vegetarian Breakfast Patty \$3

Hash Brown Cake \$4

Smash-Fried Potatoes \$4

LUNCH

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SMALL PLATES

Herb Parmesan Chips \$4
spiced creme fraiche

Green Bean Fries \$7
smoked tomato remoulade

German Pretzel \$6
mustard beer fondue

Waffle Cut Duck Fat Fries \$7
black cherry ketchup

Smoked Tomato Hummus \$6
garlic crostini

Blue Cheese Tater Tots \$6

Crispy Pork Belly \$11
soy-chile glaze, creamy semolina

Ahi Tartare Tacos \$12
jalapeno, crispy wonton

Buffalo Popcorn Shrimp \$13
buffalo sauce, blue cheese dip

Roasted Brussels Sprouts \$8
parmesan, garlic oil, herbs

DAILY SPECIALS

HAPPY HOUR
Monday - Friday 3PM - 6PM

MONDAY 5PM
Half off Bottled Wine
50% off select bottles with entree

WEDNESDAY 5PM
House Smoked Barbecue

THURSDAY 5PM
Burgers & Bourbon
A trio of sliders paired with our selected bourbon flight

SAT & SUN BRUNCH 11AM - 3PM
Bloody Mary Menu & \$3 Mimosa

SOUPS & SALADS

Soup of the Day \$6
ask your server

Clam Chowder \$8
new england style, add house-cured bacon \$1

Grilled Hanger Steak \$15
mixed greens, avocado, roasted peppers, grilled onions
parmesan, tomato, toasted pepitas, jalapeno vinaigrette

Mixed Kale Salad \$12
shaved fennel, apples, onion, blue cheese, avocado
toasted sunflower seeds, herb vinaigrette

Brussels Sprouts Salad \$12
arugula, green beans, bacon, toasted almonds
mustard vinaigrette

Blackened Ahi Tuna \$15
baby greens, mango, peppers, scallions, cilantro
mango-lime vinaigrette

Panzanella \$11
baby greens, basil, mint, parmesan, tomato, onion
olives, brioche croutons, white balsamic vinaigrette

Green Goddess Chicken \$13
butter lettuce, tomato, avocado, shaved red onion
toasted brioche

Grilled Salmon Nicoise \$14
arugula, olives, tomato, green beans, grilled fennel, crispy
potatoes, balsamic pickled egg, smoked tomato vinaigrette

SANDWICHES

served with homemade chips or slaw. sub french fries or salad \$1, sub waffle cut duck fat fries \$3 or soup of the day \$2

The English Burger \$14
dry aged beef, blue cheese, duck fat aioli, grilled onions
butter lettuce, grilled english muffin, fries

Turkey Burger \$13
pepper jack, roasted onions & tomatillos, poblano aioli
toasted brioche bun, fries

Vegetarian Meatball Parm \$13
vegan meatballs, marinara, roasted onions, peppers
provolone, fresh basil, parmesan, toasted baguette

Lobster Roll \$18
old bay butter, tarragon remoulade, toasted brioche roll

The Pig Sandwich \$13
braised garlic pork, gruyere, charred broccolini, balsamic
mustard, toasted ciabatta

Franklin Steak & Cheese \$14
marinated hanger steak, grilled onions, butter lettuce
provolone, steakhouse aioli, toasted baguette

Grilled Chicken Club \$13
grilled herb chicken, house-cured bacon, lettuce, gruyere
tomato, smoked tomato aioli, toasted sourdough

Buttermilk Fried Chicken \$12
green chile aioli, pickles, jalapeno slaw, toasted brioche bun

PLATES

Fish & Chips \$17
crispy alaskan cod, caper aioli, lemon

Grilled Salmon \$19
basil marinade, smash-fried potatoes, baby mixed green salad

Tavern Steak \$22
marinated hanger steak, chimichurri, fries

Penne Pasta \$17
fennel sausage, charred broccolini, tomato, olive oil, chili flake

SIDES

French Fries \$6

Creamy Polenta \$6

Roasted Rainbow Carrots \$8

Green Beans \$7

Charred Broccolini \$8



GOOD BEER IS YOUR RIGHT

Join us! EVERY OUNCE COUNTS!

Ask your server for details.