

FRANKLIN & CO. TAVERN

SMALL PLATES

Herb Parmesan Chips \$4
spiced creme fraiche

Blue Cheese Tater Tots \$6

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

Artichoke & Kale Dip \$10
garlic crostini

Short Rib Mac & Cheese \$13

Grilled Artichoke \$11
tavern aioli

Avocado Toast \$8
smoked tomato hummus, sea salt
olive oil, paprika

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

Smoked Baby Back Ribs \$13
house bbq, crispy onions

Ahi Tartare Tacos \$12
jalapeno, crispy wonton

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

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

SIDES

French Fries \$6

Mashed Potatoes & Gravy \$6

Smash-Fried Potatoes \$6
herbs, garlic oil

Creamy Polenta \$6

Charred Broccolini \$8

Green Beans \$7

Roasted Rainbow Carrots \$8

Sauteed Mushrooms \$8

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 Mimosas

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
baby greens, roasted peppers, grilled onions, parmesan, tomato, avocado
toasted pepitas, jalapeno vinaigrette

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

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

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

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

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

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

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

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

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

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

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

PLATES

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

Grilled Salmon \$19
basil marinade, green beans, sauteed mushrooms, mashed potatoes

Vegetarian Shepherd's Pie \$16
veggie ground beef, lentils, worcestershire gravy, mushrooms, mashed potatoes

Crispy Roasted Garlic Half Chicken \$19
creamy polenta, grilled broccolini, garlic confit

White Fish Picatta \$21
capers, lemon butter, herbs, charred broccolini, smash-fried potatoes

Boneless Fried Chicken \$18
mashed potatoes & gravy, roasted rainbow carrots

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

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

COCKTAILS \$12

The Eastside

gin, cucumber, mint, lime, sugar

Beluga Moscow Mule

beluga vodka, bundaberg ginger beer bitters, lime

Horse's Neck with a Kick

bourbon, bundaberg ginger beer, bitters creme de cassis, lime

Pimm's Cup

pimm's, cucumber, mint, orange, lemon ginger ale

Old Fashioned

bourbon or rye, sugar, angostura bitters

Penicillin

blended scotch, king's ginger liqueur lemon, honey, peat monster

Juniper Buzz

gin, orange juice, honey syrup, thyme, tonic water

Mint Julep

bourbon, mint, sugar

Jalapeno Margarita

tequila, agave, lime, jalapeno

The General

gin, lillet, aperol, orange bitters

French 75

gin, lemon, sugar, sparkling wine

TASTINGS

WINE TASTING \$12

four 2oz pours

DRAUGHT BEER TASTING \$12

four 5oz pours

BOURBON & SCOTCH TASTING

*price varies based on current selection
three 3/4oz pours

The Bloody Royale

\$17

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

BEERS

ALE

Magic Hat #9 Ale 12oz \$6

Oskar Blues Dale's Pale Ale 12oz \$6

Oskar Blues Old Chub Scotch Ale 12oz \$6

LAGER

Ayinger Brewery Celebrator 12oz \$9

Jever Pilsner 12oz \$7

Bitburger Non-Alcoholic 12oz \$6

FRUIT

Brouwerij Lindemans Framboise 355ml \$12

Anthem Cider 12oz \$7

I.P.A

Ballast Point Sculpin 12oz \$7

Bell's Two Hearted Ale 12oz \$6

BSG Glutenberg IPA 16oz \$9

WITBIER

Allagash Brewing White Ale 12oz \$6

BSG Glutenberg Blonde 16oz \$9

Modern Times Fortunate Islands 16oz \$8

PORTER & STOUT

Deschutes Black Butte Porter 12oz \$6

Guinness 14.9oz \$7

TRAPPIST

Brasserie de Rochefort "10" 330ml \$12

Brasserie d'Orval Ale 330ml \$10

Chimay Grande Reserve (Blue) 330ml \$11

Chimay Tripel (White) 330ml \$10

Westmalle Tripel 330ml \$11

RESERVE & SEASONAL

Ask your server to see our seasonal selection and collection of rare and unusual beers

ON DRAFT

Ask your server to see our current selection of craft beers on draft

WINES

WINE ON TAP

House Red GL \$11 CRFT \$27

House Red Blend GL \$10 CRFT \$24

RED

Lava Cap Barbera 2014 GL \$14 BTL \$50

Virginia Dare Pinot Noir 2015 GL \$14 BTL \$50

Divining Rod Cabernet Sauvignon 2013 GL \$12 BTL \$42

Force of Nature Tempranillo 2015 GL \$12 BTL \$42

WHITE / ROSE

Tangent Sauvignon Blanc 2014 GL \$14 BTL \$50

Meiomi Chardonnay 2015 GL \$12 BTL \$42

Sofia Riesling 2015 GL \$12 BTL \$42

Rotating Rose (ask your server) GL \$12 BTL \$42

SPARKLING WINE

House Sparkling GL \$9

Chronic Cellars NV Spritz & Giggles GL \$11 BTL \$42

Mumm NV Brut Cuvee 187 ml BTL \$10

BEVERAGES & COFFEES

Mexicola 12oz \$5

Bundaberg Ginger Beer \$5

Margo's Bark Root Beer 12oz \$5

Draft Sodas \$4

Badoit Sparkling 750ml \$7

Evian Still 750ml \$7

The Oaks Gourmet The Cure Coffee \$3

Espresso \$3

Cappuccino \$4

Latte \$4

Macchiato \$3.50

Americano \$3.50