

# BRUNCH

# FRANKLIN & COMPANY

## BLOODY MARY'S

### The Bloody Royale \$18

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 \$10

celery stalk & green olive

### Mezcal Mary \$11

roasted jalapeno

### Sriracha Bloody Mary \$10

pickled tomatillo slice

### Bloody Mariner \$11

clamato, house bloody mary mix, lime &  
mint sprig

### Bloody LeRoy \$10

fresh horseradish, bbq sauce, fried onion  
ring

### Bloody Maureen \$11

guinness & house bloody mary mix  
pickle spear

### Bucket of Bloody Mary \$38

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 \$9

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 \$14

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 \$25

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

### Mesquite Smoked Salmon Benedict \$15

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 \$13

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 \$13

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 \$15

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

### Three Egg Omelette \$13

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 \$7

cantaloupe, honeydew, pineapple  
& berries

### Herb Parmesan Biscuit \$4

### House-Cured Bacon \$5

### Chicken & Apple Sausage \$4

### Ham Steak \$5

### Vegetarian Breakfast Patty \$4

### Hash Brown Cake \$4

### Smash-Fried Potatoes \$4

# LUNCH

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## SMALL PLATES

**Herb Parmesan Chips \$4**  
spiced creme fraiche

**German Pretzel \$6**  
mustard beer fondue

**Waffle Cut Duck Fat Fries \$7**  
black cherry ketchup

**Smoked Tomato Hummus \$7**  
garlic crostini

**Blue Cheese Tater Tots \$6**

**Ahi Tartare Tacos \$13**  
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 & Beer**  
A trio of sliders paired with our selected beer flight

## 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 \$13**  
shaved fennel, apples, onion, blue cheese, avocado  
toasted sunflower seeds, herb vinaigrette

**Brussels Sprouts Salad \$13**  
arugula, green beans, bacon, toasted almonds  
mustard vinaigrette

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

**Panzanella \$12**  
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 \$15**  
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 \$14**  
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 \$19**  
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 \$13**  
green chile aioli, pickles, jalapeno slaw, toasted brioche bun

## PLATES

**Fish & Chips \$18**  
crispy alaskan cod, caper aioli, lemon

**Grilled Salmon \$20**  
basil marinade, smash-fried potatoes, baby mixed green salad

**Tavern Steak \$24**  
marinated hanger steak, chimichurri, fries

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

## SIDES

**French Fries \$6**

**Creamy Polenta \$7**

**Roasted Rainbow Carrots \$8**

**Green Beans \$7**

**Charred Broccolini \$9**



**GOOD BEER IS YOUR RIGHT**

Join us! EVERY OUNCE COUNTS!

Ask your server for details.