

FRANKLIN & CO. TAVERN

SMALL PLATES

Herb Parmesan Chips \$4
spiced creme fraiche

Blue Cheese Tater Tots \$7

German Pretzel \$7
mustard beer fondue

Waffle Cut Duck Fat Fries \$8
black cherry ketchup

Smoked Tomato Hummus \$9
garlic crostini

Artichoke & Kale Dip \$12
garlic crostini

Mac & Cheese \$13

Grilled Artichoke \$12
tavern aioli

Avocado Toast \$11
smoked tomato hummus, sea salt
olive oil, paprika

Ahi Tartare Tacos \$14
jalapeno, crispy wonton

Buffalo Popcorn Shrimp \$14
buffalo sauce, blue cheese dip

Roasted Brussels Sprouts \$9
parmesan, garlic oil, herbs

SIDES

French Fries \$6

Mashed Potatoes & Gravy \$8

Smash-Fried Potatoes \$7
herbs, garlic oil

Creamy Polenta \$8

Charred Broccolini \$9

Green Beans \$8

Roasted Rainbow Carrots \$9

Sauteed Mushrooms \$8

DAILY SPECIALS

HAPPY HOUR
Monday - Friday 3PM - 6PM

WEDNESDAY 5PM
House Smoked Barbecue

THURSDAY 5PM
Burgers & Beer
A trio of sliders paired with our
selected beer flight

SAT & SUN BRUNCH
11AM - 3PM
Bloody Mary Menu & \$4 Mimosas

SOUPS & SALADS

Soup of the Day \$8
ask your server

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

Green Goddess Chicken \$14
butter lettuce, tomato, avocado, shaved red onion, toasted brioche

Brussels Sprouts Salad \$14
arugula, green beans, bacon, toasted almonds, mustard vinaigrette

Mixed Kale Salad \$14
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 \$15
arugula, olives, tomato, green beans, grilled fennel, crispy potatoes, balsamic pickled
egg, smoked tomato vinaigrette

Panzanella \$13
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 \$15
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 \$14
vegan meatballs, marinara, roasted onions, peppers, provolone, fresh basil
parmesan, toasted baguette

Buttermilk Fried Chicken \$15
poblano aioli, pickles, jalapeno slaw, toasted brioche bun

Lobster Roll \$19
old bay butter, tarragon remoulade, toasted brioche roll

Franklin Steak & Cheese \$15
marinated hanger steak, grilled onions, butter lettuce, provolone, tavern aioli
toasted baguette

Grilled Chicken Club \$14
grilled herb chicken, house-cured bacon, lettuce, gruyere, tomato, smoked
tomato aioli, toasted sourdough

The Pig Sandwich \$15
braised garlic pork, gruyere, charred broccolini, balsamic mustard, toasted ciabatta

PLATES

Fish & Chips \$19
alaskan cod, caper aioli, lemon

Grilled Salmon \$22
basil marinade, green beans, sauteed mushrooms, mashed potatoes

Vegetarian Shepherd's Pie \$18
veggie ground beef, lentils, worcestershire gravy, mushrooms, mashed potatoes

Crispy Roasted Garlic Half Chicken \$21
creamy polenta, grilled broccolini, garlic confit

White Fish Picatta \$27
capers, lemon butter, herbs, charred broccolini, smash-fried potatoes

Boneless Fried Chicken \$19
mashed potatoes & gravy, roasted rainbow carrots

Tavern Steak \$25
marinated hanger steak, chimichurri, fries

Penne Pasta \$18
fennel sausage, charred broccolini, tomato, olive oil, chili flake

COCKTAILS

The Eastside \$13

gin, cucumber, mint, lime, sugar

Moscow Mule \$12

vodka, ginger beer, bitters, lime

Pimm's Cup \$12

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

Old Fashioned \$12

bourbon or rye, sugar, angostura bitters

Penicillin \$13

blended scotch, ginger syrup, lemon, honey, peat monster spritz

Jalapeno Margarita \$12

tequila, agave, lime, jalapeno

Faceless Man \$14

union mezcal, pig's nose blended scotch, house-made rosemary peppercorn syrup, agave, lime, sea salt, peat monster spritz

Mulholland Ride \$13

burnett's london dry gin, elderflower liqueur, house-made orange chamomile syrup, grapefruit, lemon, orange bitters

Summer on the Cape \$14

nat kidder navy strength vodka, pomegranate, lime, house-made ginger syrup, smashed basil

The Black Lagoon \$14

espolon blanco tequila, green chartreuse, house-made jalapeno syrup, lime, activated charcoal

TASTINGS

WINE TASTING \$14

four 2oz pours

DRAUGHT BEER TASTING \$14

four 5oz pours

BOURBON & SCOTCH TASTING

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

The Bloody Royale

\$18

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

Allagash Curieux Barrel Aged Triple 12oz \$11

Made West Pale Ale 12oz \$6

Magic Hat #9 Ale 12oz \$7

Oskar Blues Dale's Pale Ale 12oz \$7

I.P.A

Bear Republic Racer 5 IPA 12oz \$6

Bell's Two Hearted Ale 12oz \$6

BSG Glutenberg IPA 16oz \$9

Made West IPA 12oz \$7

LAGER

Ayinger Brewery Celebrator 12oz \$9

Jever Pilsner 12oz \$7

Bitburger Non-Alcoholic 12oz \$6

WITBIER

Allagash Brewing White Ale 12oz \$6

BSG Glutenberg Blonde 16oz \$9

STOUT

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

FRUIT

Anthem Cider 12oz \$7

ON DRAFT

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

WINES

RED

Alma Rosa Pinot Noir GL \$15 BTL \$52

Bodega Pulenta "La Flor" Malbec GL \$12 BTL \$42

Badia A Coltibuono Chianti Classico DOCG GL \$13 BTL \$45

Chateau Trillol AOC Corbieres GL \$14 BTL \$50

Obvious Wines N°01 Dark & Bold GL \$12 BTL \$42

ROSE

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

Triennes Vin de Pays du Var Rose GL \$13 BTL \$45

WHITE

Chateau Argadens Bordeaux Blanc GL \$12 BTL \$42

Maison Roche de Bellene Chardonnay GL \$14 BTL \$50

Obvious Wines N°02 Bright & Crisp GL \$12 BTL \$42

Scarbolo Friulano GL \$13 BTL \$45

SPARKLING WINE

House Sparkling GL \$9

Mumm NV Brut Cuvee 187 ml BTL \$10

BEVERAGES & COFFEES

Draft Sodas \$4

Margo's Bark Root Beer 12oz \$5

Mountain Valley Sparkling (750ml) \$7

Mountain Valley Still (750 ml) \$7

The Oaks Gourmet The Cure Coffee \$3

Espresso \$3

Cappuccino \$4

Latte \$4

Macchiato \$3.50

Americano \$3.50

Selection of Might Leaf Teas \$4