

@DRINKATFRANKLIN

www.franklinroom.com

675 N. FRANKLIN ST, CHICAGO IL 60654
PH: 312 445 4686



TAKE OUT & DELIVERY

Please inform your server
of any dietary restrictions.

{v} vegetarian item
* can be made vegetarian

SOUPS & SALADS

SHRIMP BISQUE.....	\$5 cup/\$8 bowl
CREAM OF MUSHROOM.....	\$4 cup/\$7 bowl
HOUSE SALAD.....	\$7
spinach, frisee, croutons, tomato, onions, feta, fennel, garlic-balsamic vinaigrette	
DUCK PROSCIUTTO SALAD.....	\$9
mixed greens, tomato, onions, quail egg, bacon vinaigrette	
SEARED TUNA SALAD.....	\$16
albacore tuna, fennel, boston lettuce, tomato, pickled red onion, sweet-miso vinaigrette	
STEAK SALAD.....	\$16
sliced ribeye steak, grilled endive, frisee, mixed greens, onion, garlic-balsamic vinaigrette	

BOARDS

served with toasted baguette.

ARTISAN CHEESE.....	\$17
raspberry bellavitano, brie fermier, cave aged chandoka, tomato jam	
WEST LOOP SALUMI.....	\$18
duck prosciutto, inocchiona, coppa	
SALUMI & ARTISAN CHEESE.....	\$24
finocchiona, coppa, raspberry bellavitano, cave aged chandoka	
HOUSE-SMOKED FISH.....	\$17
albacore tuna, trout pate, salmon, pickled onion, salmon roe, ginger-whipped cream cheese	

SMALLER FARE

SHORT RIB POUTINE.....	\$12
steak fries, jus, feta cheese, pickled red onion	
CAULIFLOWER PARMESAN TOTS {V}.....	\$7
house blue cheese sauce	
STEAK FRIES {V}.....	\$5
spicy aioli	
ONION RINGS {V}.....	\$5
bourbon batter, spicy aioli	
CHICKEN DRUMETTES {3PC/5PC}.....	\$7/\$11
spicy sweet chili sauce	
CRISPY CALAMARI.....	\$12
parmesan, paprika, chive, house tartar sauce	
DUCK LIVER PATE.....	\$10
berry jam, crispy onion, toasted baguette	
WAGYU BEEF TARTARE.....	\$16
foie gras butter, quail egg, capers, toasted baguette	
BRUSSELS SPROUTS {V}.....	\$10
pesto, parmesan cheese, onion, lemon, oyster mushrooms	
MUSHROOM RISOTTO {V}.....	\$8
black rice, parmesan {shrimp +\$8}	

Milkshakes To Go \$8

BOURBON CARAMEL • TIRAMISU • CHOCOLATE • STRAWBERRY • VANILLA

BURGERS

served with steak fries

PATTY MELT.....	\$16
wagyu beef, caramelized onions, house smoked cheddar, rye	
SURF & TURF.....	\$20
wagyu beef, soft shell crab, applewood-smoked bacon, cheddar, whiskey balsamic, mixed greens, provolone, fried egg, pretzel bun	
SPICY BOURBON.....	\$17
wagyu beef, kimchi, house spicy bourbon miso, provolone, applewood-smoked bacon, bib lettuce, red onion, pretzel bun	
SMOKEHOUSE.....	\$17
wagyu beef, caramelized onions, applewood-smoked bacon, house sweet bbq sauce, cheddar, mixed green, pretzel bun	
BLACK & BLEU.....	\$16
wagyu beef, sauteed shiitake mushrooms, blue cheese crumble, mixed greens, house blue cheese sauce, pretzel bun	

SANDWICHES

served with steak fries

HOUSE PASTRAMI.....	\$17
house slaw, onion, yellow mustard, provolone, pan sourdough	
REUBEN.....	\$17
house corned beef, sauerkraut, russian dressing, fontinella, rye	
ALBACORE TUNA MELT.....	\$16
seared tuna steak, grilled tomato, pickled onion, cheddar, provolone, spinach, fennel, house tartar sauce, ciabatta	
BLACKENED FISH SANDWICH.....	\$15
catch of the day, house tartar, house slaw, open faced sourdough	
PULLED PORK SANDWICH.....	\$15
mixed greens, cheddar, provolone, sweet bbq sauce, croissant	
DUCK SAUSAGE.....	\$14
caramelized onions, foie gras mousse, sweet chili, toasted bun	
FRIED FISH SANDWICH.....	\$15
catch of the day, house tartar, cheddar, house slaw, brioche bun	
CHICKEN SANDWICH {GRILLED OR FRIED}.....	\$15
tomato, mixed greens, honey mustard, bacon vinaigrette, pickled red onion, provolone, pretzel bun	
PORTOBELLO MUSHROOM SANDWICH {V}.....	\$13
grilled tomato, garlic-balsamic, fried egg, provolone, bleu cheese dressing, mixed greens, challah	

LARGER FARE

RIBEYE STEAK FRITES 12OZ.....	\$29
whiskey-balsamic, steak fries, roasted garlic aioli	
BRAISED SHORT RIBS.....	\$24
pearl onions, slow roasted carrots, sweet potato mash	
CHILEAN SEA BASS 7OZ.....	\$29
black rice pilaf, sweet soy, lemon, mixed greens	
FISH & CHIPS.....	\$22
catch of the day, house tartar	
LAMB SHANK.....	\$25
creamy grits, house pesto, whiskey-balsamic	
FRIED CHICKEN.....	\$21
sweet potato mash, biscuit, duck gravy	
SQUID INK PASTA.....	\$22
sauteed shrimp, mussels, clams, tomatoes, house pesto sauce	
VENISON CHOPS.....	\$28
roasted potatoes, spicy bourbon-miso	