

# Late Night at The Franklin Room

FRIDAY & SATURDAY 10:30PM TO 12:30AM

## DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12} \$16/\$30  
pickled cucumber, house chili sauce, yuzu ice

## BOARDS

all boards served with toasted baguette

### ARTISAN CHEESE {v} \$17

raspberry bellavitano, brie fermier,  
cave aged chandoka

### WEST LOOP SALAMI \$18

duck prosciutto, finocchiona, coppa,

### SALAMI & ARTISAN CHEESE \$24

raspberry bellavitano, finocchiona,  
cave aged chandoka, coppa

### HOUSE-SMOKED FISH \$17

albacore tuna, trout pate, salmon,  
salmon roe, ginger-whipped cream cheese

## SMALLER FARE & SNACKS

Short Rib Poutine.....	\$12
steak fries, short rib jus, feta cheese, pickled red onion	
Duck Liver Pate.....	\$10
berry jam, crispy onion, toasted baguette	
Crab Dip.....	\$12
blue crab, mascarpone, fontinella, shallot, toasted baguette	
Wagyu Beef Tartare.....	\$16
foie gras butter, quail egg, capers, toasted baguette	
Cauliflower Parmesan Tots {v}.....	\$7
house blue cheese sauce	
Onion Rings.....	\$5
bourbon batter, spicy aioli	
Chicken Drumettes {3pc/5pc}.....	\$7/\$11
spicy sweet chili sauce	
Crispy Calamari.....	\$12
parmesan, paprika, chive, house tartar sauce	
Steak Fries.....	\$5
spicy aioli	

## 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, provolone, spinach, fennel, house tartar sauce, open faced sourdough	
Blackened Fish Sandwich.....	\$15
catch of the day, house slaw, house tartar, open faced sourdough	
Pulled Pork Sandwich.....	\$15
mixed greens, house-smoked cheddar, sweet bbq sauce, brioche	
Fried Fish Sandwich.....	\$15
catch of the day, tartar, house-smoked cheddar, slaw, brioche	
Chicken Sandwich {Grilled or Fried}.....	\$14
tomato, mixed greens, honey mustard, pickled red onion, bacon vinaigrette, provolone, pretzel bun	
Portobello Mushroom Sandwich {v}.....	\$13
grilled tomato, garlic balsamic, fried egg, mixed greens, blue cheese dressing, pan sourdough	

## BURGERS

served with steak fries

Patty Melt.....	\$16
wagyu beef, caramelized onions, house smoked cheddar, russian dressing, marbled rye	
Surf & Turf.....	\$20
wagyu beef, soft shell crab, appledwood-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, house-smoked cheddar, thick-cut bacon, house sweet bbq sauce, mixed greens, pretzel bun	
Black & Blue.....	\$16
wagyu beef, sauteed shiitake mushrooms, blue cheese crumble, mixed greens, house blue cheese sauce, pretzel bun	

## DESSERT & DESSERT WINES

### MILKSHAKES

all ice cream made in-house

BOURBON CARAMEL, TIRAMISU, CHOCOLATE,  
STRAWBERRY, VANILLA

### CARAMEL APPLE CRISP

shortbread, cinnamon, granny smith apples,  
caramel honeycomb, vanilla ice cream, cinnamon

### WAFFLES & ICE CREAM

strawberry & caramel waffle, strawberry, banana,  
honey, vanilla ice cream, whipped cream

### KEY LIME PIE

graham cracker crust, whipped cream

\$7	BANANA SPLIT	\$7
vanilla ice cream, strawberry, chocolate, caramel, shortbread, whipped cream		

\$7	PEANUT BUTTER FROZEN YOGURT	\$6
crushed cookie, chocolate, berry jam, whipped cream		

### DESSERT WINES all \$9 per glass

2012 ROYAL TOKAJI "MÁD CUVÉE" LATE HARVEST  
Tokaj, Hungary

QUINTA DO INFANTADO 10-YEAR TAWNY PORT  
Portugal

\$7	EL MAESTRO SIERRA PEDRO XIMÉNEZ SHERRY	
Spain		