

@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
pacific northwest albacore tuna, fennel, boston lettuce, tomato, pickled red onion, sweet-miso vinaigrette	
STEAK SALAD.....	\$16
sliced midwestern 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.....	\$13
braised short rib, steak fries, jus, feta cheese, pickled red onion	
CAULIFLOWER PARMESAN TOTS {V}.....	\$7
house blue cheese sauce	
STEAK FRIES {V}.....	\$6
spicy aioli	
ONION RINGS {V}.....	\$6
bourbon batter, spicy aioli	
CHICKEN DRUMETTES {3PC/5PC}.....	\$7/\$11
spicy sweet chili sauce	
CRISPY CALAMARI.....	\$12
rhode island squid, parmesan, paprika, chive, tartar sauce	
DUCK LIVER PATE.....	\$10
berry jam, crispy onion, toasted baguette	
WAGYU BEEF TARTARE.....	\$16
imperial wagyu, foie gras butter, quail egg, capers, baguette	
BRUSSELS SPROUTS {V}.....	\$11
pesto, parmesan cheese, onion, lemon, oyster mushrooms	
MUSHROOM RISOTTO {V}.....	\$8
black rice, parmesan {shrimp +\$8}	

## BURGERS

served with pub fries

CHEESEBURGER {ADD BACON + \$2}.....	\$14
mishima reserve wagyu beef, bib lettuce, tomato, hooks 1yr cheddar, roasted garlic aioli, pretzel bun	
SURF & TURF.....	\$20
mishima reserve wagyu beef, soft shell crab, whiskey balsamic, cheddar, provolone, fried egg, pretzel bun	
SPICY BOURBON.....	\$17
mishima reserve wagyu beef, kimchi, bacon, red onion, provolone, house spicy bourbon miso, pretzel bun	
SMOKEHOUSE.....	\$17
mishima reserve wagyu beef, caramelized onions, cheddar, applewood-smoked bacon, house sweet bbq sauce, pretzel bun	

## SANDWICHES

served with pub fries

REUBEN.....	\$17
three day house cured corned beef, sauerkraut, russian dressing, fontinella, rye	
PATTY MELT.....	\$16
mishima reserve wagyu beef, caramelized onions, hooks 1yr cheddar, rye	
ALBACORE TUNA MELT.....	\$16
pacific northwest seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, tartar, open faced ciabatta	
BLACKENED FISH SANDWICH.....	\$15
north atlantic flounder, house slaw, tartar, sourdough	
PULLED PORK SANDWICH.....	\$15
house slaw, cheddar, sweet bbq sauce, brioche bun	
DUCK SAUSAGE.....	\$14
chateau royal duck and sauterne wine blend, sweet chili, caramelized onions, foie gras mousse, toasted bun	
CHICKEN SANDWICH {GRILLED OR FRIED}.....	\$15
miller's amish chicken breast, tomato, bib lettuce, 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
midwestern ribeye, steak fries, roasted garlic aioli	
BRAISED SHORT RIBS.....	\$24
five hour slow cooked midwestern chuck, roasted carrots, caramelized pearl onions, sweet potato mash	
CHILEAN SEA BASS 7OZ.....	\$29
south pacific filet, black rice pilaf, sweet soy, mixed greens	
FISH & CHIPS.....	\$21
north atlantic flounder, house tartar, steak fries	
LAMB SHANK.....	\$25
new zealand lamb, creamy grits, house pesto, whiskey-balsamic	
FRIED CHICKEN.....	\$20
miller's amish chicken, duck gravy, pearl onions, peas, sweet potato mash	
SQUID INK PASTA.....	\$23
handmade fettuccine pasta, sauteed shrimp, mussels, clams, tomatoes, house pesto sauce	