

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 SALUMI \$18

duck prosciutto, finocchiona, coppa,

SALUMI & 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**.....\$13
braised short rib, steak fries, natural beef jus, feta, pickled red onion
- Cauliflower Parmesan Tots {v}**.....\$8
house blue cheese sauce
- Onion Rings**.....\$6
bourbon batter, spicy aioli
- Chicken Drumettes {3pc/5pc}**.....\$7/\$11
spicy sweet chili sauce
- Duck Liver Pate**.....\$10
berry jam, crispy onion, toasted baguette
- Crab Dip**.....\$12
atlantic blue crab, mascarpone, fontinella, shallot, toasted baguette
- Wagyu Beef Tartare**.....\$16
imperial wagyu, foie gras butter, quail egg, capers, toasted baguette
- Crispy Calamari**.....\$12
rhode island squid, parmesan, paprika, chive, house tartar sauce
- Steak Fries {v}**.....\$6
spicy aioli

WAGYU BURGERS

served with steak fries

- Cheeseburger**.....\$15
mishima reserve wagyu beef, bib lettuce, tomato,
hooks 1yr cheddar, roasted garlic aioli, pretzel bun
ADD Applewood Smoked Bacon + \$2
- Surf & Turf**.....\$20
mishima reserve wagyu beef, soft shell crab, whiskey balsamic,
cheddar, provolone, sunnyside egg, pretzel bun
- Spicy Bourbon**.....\$17
mishima reserve wagyu beef, kimchi, bacon, red onion,
house spicy bourbon miso, provolone, pretzel bun
- Smokehouse**.....\$17
mishima reserve wagyu beef, caramelized onions, cheddar,
applewood-smoked bacon, house sweet bbq sauce, pretzel bun

SANDWICHES

served with steak fries

- Reuben**.....\$17
three day house cured corned beef, sauerkraut, russian dressing,
fontinella, marbled rye
- Albacore Tuna Melt**.....\$16
pacific northwest seared tuna steak, grilled tomato, pickled onion, pro-
volone, spinach, fennel, house tartar sauce, open faced sourdough
- Patty Melt**.....\$16
mishima reserve wagyu beef, caramelized onions,
hooks 1yr cheddar, russian dressing, marbled rye
- Blackened Fish Sandwich**.....\$15
north atlantic flounder, house slaw, tartar, sourdough
- Pulled Pork Sandwich**.....\$15
house slaw, cheddar, sweet bbq sauce, brioche bun
- Fried Chicken Sandwich**.....\$14
miller's amish chicken breast, tomato, bib lettuce, 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

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

LYCHEE FROZEN YOGURT \$6
lychee, whipped cream, strawberry, blackberry

DESSERT WINES all \$9 per glass

\$7 **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