

@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	
CHOPPED CHICKEN SALAD.....	\$14
boston lettuce, spinach, frisee, croutons, tomato, onion, feta, bacon choice of dressing: (thousand island, blue cheese, ranch, garlic balsamic vinaigrette)	
SEARED TUNA SALAD.....	\$16
pacific northwest albacore tuna, fennel, boston lettuce, tomato, pickled red onion, sweet-miso vinaigrette	
STEAK SALAD.....	\$16
sliced butcher's 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	
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)	

WAGYU BURGERS

served with steak fries

CHEESEBURGER {ADD BACON + \$2}.....	\$15
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 steak 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, fontinella, mixed greens, challah	

LARGER FARE

STEAK FRITES.....	\$27
8oz sliced butcher's steak, whiskey balsamic, crispy onions, steak fries, roasted garlic aioli	
BRAISED SHORT RIB.....	\$25
8oz slow cooked midwestern chuck, roasted carrots, peas, caramelized pearl onions, natural beef jus, sweet potato mash	
ALASKAN HALIBUT.....	\$28
7oz pan seared pacific northwest filet, lemon dill butter sauce, baby bok choy, roasted carrots	
CHILEAN SEA BASS.....	\$32
7oz south pacific filet, black rice pilaf, sweet soy, mixed greens	
FISH & CHIPS.....	\$21
8oz north atlantic flounder, house tartar, steak fries	
LAMB SHANK.....	\$25
14oz new zealand lamb, creamy grits, pesto, whiskey-balsamic	
FRIED CHICKEN THIGHS.....	\$20
miller's amish chicken, duck gravy, pearl onions, peas, sweet potato mash	
SQUID INK PASTA.....	\$23
handmade fettuccine pasta, sauteed shrimp, mussels, tomatoes, house pesto sauce	