

@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

CORN CHOWDER	\$7
nichols farm yellow corn, potato, celery, creme fraiche	
BUTTERNUT SHRIMP BISQUE	\$8
ginger whipped cream, chive	
ROASTED BEET SALAD {V}	\$8
arugula, walnuts, goat cheese, citrus honey vinaigrette	
HOUSE SALAD {V}	\$7
romaine, arugula, gem lettuce, tomato, feta, crouton, garlic-balsamic vinaigrette	
ROSEMARY CHICKEN SALAD	\$14
free bird's amish chicken breast, romaine, avocado, tomato, charred corn, crouton, citrus honey vinaigrette	
SOUTHWEST AMISH CHICKEN SALAD	\$15
free bird's amish chicken breast, gem lettuce, romaine, avocado, tomato, charred corn, bacon, tortilla strips, house chipotle dressing	
TUNA NICOISE SALAD	\$16
pacific northwest albacore tuna, gem lettuce, tomato, boiled egg, olive, confit potato, shaved shallot, caper, sweet-miso vinaigrette	
STEAK SALAD	\$16
sliced 30 day aged butcher's steak, romaine, arugula, tomato, crispy pearl onion, parsley, fontinella, A1 balsamic	

SNACKS & SMALLER FARE

OLD FASHIONED POPCORN	\$4
smoked salt, dried cherries, orange zest	
BOURBON BATTERED CHEESE CURDS	\$9
house chipotle sauce	
ROSEMARY ROASTED NUTS	\$5
CAULIFLOWER PARMESAN TOTS {V}	\$8
paprika, house blue cheese sauce	
TRUFFLE FRIES	\$8
natural cut fries, parmesan, parsley, black truffle aioli	
BLACK TRUFFLE BURRATA	\$15
hand-made burrata, heirloom tomato, toasted baguette	
CRISPY ROCK SHRIMP	\$15
creamy chili sauce, yuzu	
PRIME STEAK TARTARE	\$16
capers, shallot, parmesan crisp, egg yolk, toasted baguette	
SMOKED WHITEFISH RILLETTE	\$11
celery, radish, lemon, fall apple, polenta cakes	
BRUSSELS SPROUTS {V}	\$11
pesto, feta cheese, onion, lemon, exotic mushrooms	
MUSHROOM RISOTTO {V}	\$12
black rice, exotic mushrooms parmesan, asparagus, (sauteed shrimp +\$5)	

WAGYU BURGERS

choice of natural cut fries, side house salad or beet salad
substitute truffle fries + \$3

CHEESEBURGER {ADD APPLEWOOD BACON BITS + \$2}	\$16
mishima reserve wagyu beef, bib lettuce, tomato, american cheese, special sauce, pretzel bun	
SURF & TURF	\$20
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, american, provolone, fried egg, pretzel bun	
SPICY BOURBON	\$18
mishima reserve wagyu beef, kimchi, applewood bacon bits, red onion, provolone, house spicy bourbon miso, pretzel bun	
SMOKEHOUSE	\$18
mishima reserve wagyu beef, caramelized onions, cheddar, applewood-smoked bacon bits, house sweet bbq sauce, pretzel bun	

SANDWICHES

choice of natural cut fries, side house salad or beet salad
substitute truffle fries + \$3

REUBEN	\$17
3 day house cured corned beef, sauerkraut, russian dressing, fontinella, rye	
ALBACORE TUNA MELT	\$16
pacific northwest seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, tartar, sourdough	
CAJUN FISH SANDWICH	\$15
atlantic cod, house slaw, tartar, sourdough	
PULLED PORK SANDWICH	\$15
house slaw, cheddar, sweet bbq sauce, brioche bun	
CRISPY COD SANDWICH	\$16
atlantic cod, house slaw, malt vinegar aioli, broche bun	
BLACKENED CHICKEN SANDWICH	\$15
free bird's amish chicken breast, avocado, tomato, bib lettuce, pickled red onion, provolone, house chipotle sauce, brioche bun	

LARGER FARE

BUTCHER'S STEAK FRITES	\$29
30 day aged black angus butcher's steak, rosemary, house béarnaise sauce, black truffle fries	
BLACK ANGUS SHORT RIB	\$27
5 hour slow braise, nichols farm sweet potato puree, crispy sweet potato, fall apple, watercress, natural beef jus	
NORWEGIAN SALMON	\$24
shiitake mushrooms, bok choy, sweet soy, sake	
NEW ZEALAND LAMB SHANK	\$25
thumbelina carrots, pearl onions, fingerling potatoes, natural lamb jus	
SQUID INK PASTA	\$24
handmate fettuccine pasta, alaskan king crab, sauteed shrimp, house pesto sauce, parmesan	
ROASTED AMISH CHICKEN	\$23
exotic mushrooms, celery root, sweet potato, pickled mustard seed, natural chicken jus	