

@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

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	

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	
NEW ENGLAND SEAFOOD ROLL	\$20
alaskan king crab, shrimp, chopped celery, fennel, tarragon mayo, toasted new england roll	
ALBACORE TUNA MELT	\$17
pacific northwest seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, tartar, sourdough	
HOUSE-SMOKED PULLED PORK SANDWICH	\$15
house slaw, american, 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	\$28
30 day aged black angus butcher's steak, rosemary, house béarnaise sauce, black truffle fries	
SLOW ROASTED BEEF SHORT RIB	\$26
5 hour slow braise, nichols farm sweet potato puree, crispy sweet potato, fall apple, watercress, natural beef jus	
LOCH DUART SCOTTISH SALMON	\$25
shiitake mushrooms, bok choy, sweet soy, sake	
COLORADO LAMB SHANK	\$27
thumbelina carrots, pearl onions, fingerling potatoes, natural lamb jus	
SQUID INK PASTA	\$23
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	