

@DRINKATFRANKLIN

www.franklinroom.com

675 N. FRANKLIN ST, CHICAGO IL 60654
PH: 312 445 4686



Please inform your server
of any dietary restrictions.

{v} vegetarian item
* can be made vegetarian

TAKE OUT & DELIVERY

SOUPS & SALADS

CORN CHOWDER	\$7
nichols farm yellow corn, potato, celery, creme fraiche	
BUTTERNUT SHRIMP BISQUE	\$7
applewood smoked bacon, green onion, olive oil	
ROASTED BEET SALAD {V}	\$8
arugula, walnuts, goat cheese, citrus honey vinaigrette	
HOUSE SALAD {V}	\$7
romaine, arugula, gem lettuce, tomato, crouton, garlic-balsamic vinaigrette	
LITTLE GEM WEDGE SALAD	\$8
gem lettuce, cherry tomato, blue cheese, crispy onion, applewood smoked bacon	
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	
AHI TUNA NICOISE SALAD	\$16
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	

WAGYU BURGERS & SANDWICHES

choice of house salad, beet salad or natural cut fries
{substitute truffle fries for +3}

CHEESEBURGER {ADD APPLEWOOD SMOKED BACON + \$2}	\$16
mishima reserve wagyu beef, bib lettuce, tomato, american cheese, special sauce, pretzel bun	
SURF & TURF BURGER	\$21
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, american, provolone, fried egg, pretzel bun	
SPICY BOURBON BURGER	\$18
mishima reserve wagyu beef, kimchi, applewood bacon bits, red onion, provolone, house spicy bourbon miso, pretzel bun	
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	
BRAISED SHORT RIB FRENCH DIP SANDWICH	\$18
caramelized onions, fontinella, horseradish cream, natural au jus, tuscan roll	
CRISPY SHOTSHELL CRAB BLT	\$18
applewood smoked bacon, heirloom tomato, bib lettuce, old bay mayo, brioche bun	
BLACKENED CHICKEN SANDWICH	\$15
free bird's amish chicken breast, avocado, tomato, bib lettuce pickled red onion, provolone, house chipotle sauce, brioche bun	

SNACKS & SMALLER FARE

BOURBON BATTERED CHEESE CURDS	\$10
house chipotle sauce	
ROSEMARY ROASTED NUTS	\$5
CAULIFLOWER PARMESAN TOTS {V}	\$8
paprika, house blue cheese sauce	
TRUFFLE FRIES	\$9
natural cut fries, parmesan, parsley, black truffle aioli	
BLACK TRUFFLE BURRATA	\$16
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	
FRIED SQUASH BLOSSOMS	\$11
goat cheese, sunOdired tomato, basil, arugula, spinach	
AHI TUNA TARTARE	\$17
avocado, mango, balsamic caviar pearls, sweet miso vinaigrette	
WILD MUSHROOM RISOTTO {V}	\$15
asparagus, spring onion, parmesan, pea tendrils	

LARGER FARE

MISHIMI RESERVE WAGYU SHORT RIB	\$32
all day braise, nichols farm leek and potato puree fall apple, watercress, natural beef jus	
LOCH DUART SCOTTISH SALMON	\$27
shiitake mushrooms, bok choy, sweet soy, sake	
COLORADO LAMB SHANK	\$29
fingerling potatoes, heirloom carrots, pearl onions, natural lamb jus	
SQUID INK PASTA	\$24
handmate fettuccine pasta, alaskan king crab, sauteed shrimp, house pesto sauce, parmesan	
HARRISON FARMS ROASTED CHICKEN	\$25
smoked nichols farm corn puree, exotic mushrooms, asparagus, pickled mustard seed, natural chicken jus	
TRUFFLE MUSHROOM PASTA {V}	\$21
hand-made pappardelle, black truffle, parmesan sauteed shrimp, house pesto sauce, parmesan	
BUTCHER'S STEAK FRITES	\$29
black truffle fries	
PRIME BONE-IN RIBEYE {20 OZ}	\$49
30 day aged	
CENTER CUT PRIME NEW YORK STRIP {14 OZ}	\$39
30 day aged	
PRIME PORTERHOUSE {24 OZ}	\$59
30 day aged	

ALL STEAK ENHANCEMENTS \$2

ROSEMARY BUTTER
WHIPPED BÉARNAISE

CREAMY HORSERADISH
HOUSE BLUE CHEESE SAUCE

SIDES all sides \$6

FIRE ROASTED
EXOTIC MUSHROOMS

SMOKED NICHOLS
FARM CORN PUREE

ROASTED ASPARAGUS
SAUTEED BOK CHOY

ROASTED
FINGERLING POTATOES

NICHOLS FARM
LEEK & POTATO PUREE

SAUTEED VEGETABLES