

Late Night at The Franklin Room

FRIDAY & SATURDAY 10:30PM TO CLOSE

LATE NIGHTS SNACKS

- ROSEMARY ROASTED NUTS {V}** \$5⁵⁰
CAULIFLOWER PARMESAN TOTS {V} \$8⁵⁰
house blue cheese sauce
- BOURBON BATTERED
WISCONSIN CHEESE CURDS {V}** \$10⁵⁰
house curd sauce
- PARMESAN TRUFFLE FRIES {V}** \$9⁵⁰
black truffle aioli
- MARLAND CRAB CAKES** \$17⁵⁰
herb oil, fennel and sorrel salad,
house remoulade

- BAKED HERB FOCACCIA {V}** \$8⁵⁰
rosemary butter
- HOUSE POPOVERS** \$7⁵⁰
foie gras butter
- CRISPY ROCK SHRIMP** \$15⁵⁰
creamy chili sauce, yuzu
- HAND-MADE BURRATA {V}** \$16⁵⁰
black truffle, mighty vine tomatoes,
arugula, toasted baguette
- HAND CUT WAGYU STEAK TARTARE** \$17⁵⁰
capers, shallot, parmesan crisp,
egg yolk, toasted baguette

SIDE SALADS

- House Salad {v}**..... \$7⁵⁰
gem lettuce, arugula, kale, tomato, crouton, cucumber,
garlic balsamic vinaigrette
- Roasted Beet Salad {v}**..... \$8⁵⁰
arugula, walnuts, goat cheese, citrus honey vinaigrette
- Little Gem Wedge Salad**..... \$9⁵⁰
gem lettuce, cherry tomato, crispy onion,
applewood smoked bacon, maytag blue cheese
- Kale Caesar Salad**..... \$8⁵⁰
gem lettuce, parmesan crisp, cherry tomato, house caesar dressing

WAGYU BURGERS & SANDWICHES

choice of natural cut fries or side salad {substitute truffle fries 3⁵⁰}

- FR Cheeseburger** {add applewood smoked bacon \$2⁵⁰}..... \$16⁵⁰
mishima reserve wagyu beef, bib lettuce, tomato, american cheese, special sauce, pain au lait bun
- Surf & Turf Burger**..... \$20⁵⁰
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, gruyere cheese, sunnyside egg, pain au lait bun
- Spicy Bourbon Burger**..... \$18⁵⁰
mishima reserve wagyu beef, kimchi, applewood bacon, red onion, spicy bourbon miso, provolone, pain au lait bun
- Crispy Mushroom Grilled Cheese {v}**..... \$15⁵⁰
aged gruyere, cheddar, maitake mushrooms, yellow mustard, country sourdough
- Reuben Sandwich**..... \$17⁵⁰
3 day house cured corned beef, sauerkraut, russian dressing, fontinella, caraway rye
- Maine Lobster Roll**..... \$25⁵⁰
tarragon butter, chopped celery, fennel, old bay mayo, toasted new england roll
- Braised Short Rib French Dip**..... \$19⁵⁰
caramelized onions, fontinella, horseradish cream, natural au jus, tuscan roll
- Blackened Amish Chicken Sandwich**..... \$15⁵⁰
avocado, pickled red onion, bib lettuce, provolone, house chipotle sauce, pain au lait bun

DESSERTS

- DEEP DISH COOKIE** \$8⁵⁰
freshly baked chocolate chip cookie,
vanilla ice cream
- KEY LIME PIE** \$8⁵⁰
graham cracker crust, whipped cream

- APPLE CRISP** \$8⁵⁰
shortbread, cinnamon, granny smith apples,
caramel honeycomb, vanilla ice cream
- BOURBON CARAMEL MILKSHAKE** \$8⁵⁰
house bourbon, whipped cream

DESSERT WINES

\$9 per glass

**2012 ROYAL TOKAJI
"MÁD CUVÉE" LATE HARVEST**
Tokaj, Hungary

**DOW'S
10-YEAR TAWNY PORT**
Portugal

**EL MAESTRO SIERRA
PEDRO XIMÉNEZ SHERRY**
Spain

WINE LIST

SPARKLING

	GLASS	BOTTLE		GLASS	BOTTLE
Portell Brut Cava Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12	48	Charles Ellner 'Carte Blanche' Brut NV Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>	18	72
Château Moncontour Cremant Rosé NV Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14	56	Bricco Riella Moscato d'Asti 2017 Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11	44

WHITE WINE

ICONS		NEW CLASSICS			
	GLASS	BOTTLE		GLASS	BOTTLE
Domaine Cherrier Sancerre Loire Valley, France 2017 <i>100% Sauv Blanc, stony, lime, dry</i>		62	Wairau River Sauvignon Blanc Marlborough, New Zealand 2017 <i>Grapefruit, lemongrass, zippy n' fresh</i>	12	48
Bertani Pinot Grigio Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12	48	Banfi 'La Pettegola' Vermentino Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>		52
Viña Cartin Albariño Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>	13	52	Miner Viognier California 2016 <i>Honeysuckle, white peach, richly textured, plush white wine</i>		60
Leitz Riesling Rheingau, Germany 2017 <i>A little sweet, a little dry – pineapple, tropical fruits, perfect for spicy foods</i>	12	48	Sigalas Assyrtiko Blend Santorini, Greece 2017 <i>Beautiful minerality, citrus squeeze, crisp but full-bodied, soaking up the island sun</i>		56
William Fevré Chablis Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	BonAnno Chardonnay Napa Valley, California 2017 <i>Creamy butterscotch, toasted oak, crème brulee, roasted hazelnuts</i>	14	56

ROSÉ

ICONS		NEW CLASSICS			
	GLASS	BOTTLE		GLASS	BOTTLE
L'Ostal-Cazes Pays d'Oc, France 2017 <i>From a legendary Bordeaux winery, crisp, refreshing, strawberry, orange</i>	12	48	Cyprus Pinot Noir Rosé Russian River Valley, CA 2017 <i>Ripe strawberry, blood orange, crispy n' bright</i>	13	52
Paul Thomas Sancerre Rosé Loire Valley, France 2016 <i>Rich red fruit from 100% Pinot Noir, great acidity, soft, round, complex</i>		58	Liquid Farm Rosé Santa Barbara, California 2017, America's best rosé - no competition, <i>Affectionately known as "Pink Crack", dry, thai basil, ruby orange, berries</i>		65

RED WINE

ICONS		NEW CLASSICS			
	GLASS	BOTTLE		GLASS	BOTTLE
Bouchard Pere et Fils Santenay Burgundy, France 2015 <i>Classic Pinot Noir from great vines, truffle, pine, satin sheet texture</i>		75	À la Carte Pinot Noir North Coast, California 2015 <i>Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine</i>	14	56
Selvapiana Chianti Rufina Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13	52	Rallo 'Normanno' Nero d'Avola Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12	48
Jean-Foillard Beaujolais-Villages Burgundy, France 2016 <i>Gamay, dried plum, dried raspberry</i>		58	ARUMA Malbec Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15	60
Les Vins de Vienne Crozes-Hermitage Syrah Rhone Valley, France 2014 <i>Flinty, mineral, smoked meats</i>		62	Emiliana 'Coyam' Colchagua Valley, Chile 2013 <i>Stacks up against \$100+ Cali Cabs, this Syrah/Cab blend is powerful, dry, spicy</i>		68
Couly-Dutheil Cabernet Franc Chinon, Loire Valley, France 2014 <i>Green, white pepper, dried cherry</i>		66	Buehler Estate Zinfandel Napa Valley, California 2016 <i>Gobs of blueberries, jammy, juicy, purple plums, hints of baking spice</i>	15	60
Liparita Cabernet Sauvignon Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18	72	Gamble Family Vineyard Cabernet Sauvignon Napa Valley, California 2013 <i>A rare, small producer of some of the best Cab in California – a must try</i>		115

PRIME & PROPER SELECTIONS

DISCOVER SOMETHING NEW THAT WILL PAIR EXTRAORDINARY WITH RED MEAT – LIMITED, DELICIOUS

Peay Vineyards Pinot Noir 2016 124

Annapolis of Sonoma Coast, California

A full, rich Pinot Noir from one of California's coolest sites. Textured layers of raspberry, black tea and baking spices make this a beautiful Pinot Noir

Lancaster 'Winemaker's Cuvée' Cabernet Sauvignon 2016 130

Alexander Valley, CA

*Big, powerful Cabernet from one of Sonoma's most collectible estates!
An exceptional wine for the red meat connoisseur*

The Four Graces Pinot Noir 2016 96

Willamette Valley, Oregon

A bold, earthy pinot with great structure, woody, mushrooms

Shinas Estate 'The Guilty' Shiraz 2016 78

Southeastern Australia

Made by an Aussie Judge, full of black pepper, blackberry, great for chops

Guado al Melo 'Antillo' Super Tuscan 2016 82

Tuscany, Italy

Blend of Sangiovese, Cabernet that is bone dry, perfect for Bistecca

– Join Us Every Monday For Half Price Bottles Of Wine –

BEER

MILLER, HIGH LIFE Light Lager / WI / 4.6 ABV	\$4	OFF COLOR, TROUBLESOME Gose/ IL / 4.5 ABV	\$7	MIDDLEBROW, ROBYN Season/ IL / 6.9 ABV	\$8
LAGUNITAS, PILS Czech Pils / IL / 6.2 ABV	\$6	4 HANDS, RIPPLE White Ale/ MO / 5 ABV	\$7	BENT RIVER, SWEET POTATO ALE Cream Ale / IL / 4.8 ABV	\$6
5 RABBIT, GRINGOLANDIA Imperial Pilsner / IL / 7.2 ABV	\$7	SOLEMN OATH, SNAGGLETOOTH IPA/ IL / 6.5 ABV	\$6	REVOLUTION, EUGENE Porter / IL / 6.8 ABV	\$6
COLLECTIVE ARTS, PROHETS & NOMADS 16oz / Gose / Canada / 4.5 ABV	\$9	ALE ASYLUM, VELVETEEN HABIT APA / WI / 7.5 ABV	\$6	WOLFFER, DRY ROSE Cider / NY / 6.9 ABV	\$9