

## LUNCH MENU

### SOUPS

**French Onion** \$10<sup>50</sup>  
A Franklin Room Classic baked with aged gruyere cheese

**Butternut Squash {v}** \$6<sup>50</sup>  
ginger whipped cream, green onion

### SIDE SALADS

**House Salad {v}** \$7<sup>50</sup>  
arugula, romaine, gem lettuce, tomato, crouton,  
cucumber, radish, garlic balsamic vinaigrette

**Caesar Salad {v}** \$8<sup>50</sup>  
gem lettuce, romaine, parmesan crisp, cherry tomato,  
house caesar dressing

**Little Gem Wedge Salad** \$9<sup>50</sup>  
gem lettuce, cherry tomato, blue cheese, crispy onion,  
applewood smoked bacon

### HALF SANDWICH & SOUP OR SALAD

\$15<sup>50</sup>

#### SANDWICHES

Reuben  
Maine Lobster Roll  
Crispy Mushroom  
Grilled Cheese {v}  
Braised Short Rib  
French Dip

#### SOUPS

French Onion Soup  
Butternut Squash {v}

OR

#### SALAD

House Salad

## LARGE SALADS

**Southwest Amish Chicken Salad**..... \$15<sup>50</sup>  
blackened chicken breast, gem lettuce, avocado, tomato,  
charred corn, bacon, tortilla strips, house chipotle dressing

**Ahi Tuna Nicoise Salad**..... \$17<sup>50</sup>  
gem lettuce, tomato, kalamata olive, boiled egg, confit potato,  
shaved shallot, caper, sweet miso vinaigrette

**Chicken Caesar Salad**..... \$14<sup>50</sup>  
free bird's amish chicken breast, romaine, gem lettuce, parmesan crisp,  
mightily vine cherry tomato, shaved parmesan, house caesar dressing

**Prime Steak Salad**..... \$17<sup>50</sup>  
NY strip steak, gem lettuce, romaine, arugula, maytag blue cheese  
crumble, crispy pearl onion, mighty vine tomatoes, blue cheese dressing

## FOR THE TABLE

**Cauliflower Parmesan Tots {v}**..... \$8<sup>50</sup>  
house blue cheese sauce

**Roasted Beets & Fried Goat Cheese {v}**..... \$14<sup>50</sup>  
arugula, candied walnuts, pomegranate balsamic

**Hand Cut Wagyu Steak Tartare**..... \$17<sup>50</sup>  
capers, shallot, parmesan crisp, egg yolk, toasted baguette

**Ahi Tuna Tartare**..... \$18<sup>50</sup>  
avocado, balsamic caviar pearls, purple shiso, soy nam jim

**Parmesan Truffle Fries {v}**..... \$9<sup>50</sup>  
black truffle aioli

**Bourbon Battered Wisconsin Cheese Curds {v}**..... \$10<sup>50</sup>  
house curd sauce

**Baked Lobster Mac & Cheese**..... \$18<sup>50</sup>  
campanelle pasta, cheddar, aged gruyere, bacon panegratto

**Crispy Rock Shrimp**..... \$15<sup>50</sup>  
creamy chili sauce, yuzu

## WAGYU BURGERS & SANDWICHES

choice of natural cut fries or side salad {substitute truffle fries 3<sup>50</sup>}

**Braised Short Rib French Dip Sandwich**..... \$20<sup>50</sup>  
caramelized onions, aged gruyere, horseradish cream, natural au jus, tuscan roll

**Crispy Mushroom Grilled Cheese {v}**..... \$15<sup>50</sup>  
aged gruyere, cheddar, maitake mushrooms, yellow mustard, country sourdough

**Reuben Sandwich**..... \$17<sup>50</sup>  
three day house cured corned beef, sauerkraut, russian dressing, gruyere, caraway rye

**Maine Lobster Roll**..... \$24<sup>50</sup>  
tarragon butter, chopped celery, fennel, old bay mayo, toasted new england roll

**FR Cheeseburger {add applewood smoked bacon \$2<sup>50</sup>}**..... \$16<sup>50</sup>  
mishima reserve wagyu beef, bib lettuce, american cheese, special sauce, pain au lait bun

**Surf & Turf Burger**..... \$21<sup>50</sup>  
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, gruyere cheese, sunnyside egg, pain au lait bun

**Spicy Bourbon Burger**..... \$18<sup>50</sup>  
mishima reserve wagyu beef, kimchi, applewood smoked bacon, red onion, spicy bourbon miso, provolone, pain au lait bun

**Blackened Amish Chicken Sandwich**..... \$15<sup>50</sup>  
avocado, pickled red onion, bib lettuce, provolone, house chipotle sauce, brioche bun

# Drink a Better Lunch

MONDAY-FRIDAY, 11:30AM TO 2:00PM | \$12 MINIMUM LUNCH PURCHASE PER PERSON. LIMIT TWO DRINKS PER PERSON.

## \$1 WINE MENU

**WHITE WINE**  
Wairau River Sauvignon Blanc  
Marlborough, New Zealand

**RED WINE**  
Rallo 'Normanno'  
Nero d'Avola  
Sicily, Italy 2015

## \$1 BEER MENU

**MILLER, HIGH LIFE**  
Light Lager / WI / 4.6 ABV

**LAGUNITAS, PILS**  
Czech Pils / IL / 6.2 ABV

**SOLEMN OATH**  
IPA / IL / 6.5 ABV

**REVOLUTION, EUGENE**  
Porter / IL / 6.8 ABV

## \$3 MARTINI MENU

GIN MARTINI

VODKA MARTINI

BOURBON MANHATTAN

## \$10 LUNCH COCKTAILS

**18TH CENTURY**  
Cucumber Vodka, Ginger Syrup, Lime

**DERBY DAY MULE**  
Bourbon, Lime, Honey, Ginger Beer,  
Angostura Bitters, Mint Leaves

**EMPRESS CHAREAU**  
Gin, Sparkling, Chareau, Pamplemousse Liqueur, Lime

**WHISKEY BOY**  
Bourbon, Brovo Amaro Kim, Sherry, Demerara, Bitter Blend

## WINE LIST

### SPARKLING

	GLASS	BOTTLE		GLASS	BOTTLE
<b>Portell Brut Cava</b> Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12 <sup>50</sup>	50	<b>Charles Ellner 'Carte Blanche' Brut NV</b> Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>		74
<b>Château Moncontour Cremant Rosé NV</b> Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14 <sup>50</sup>	58	<b>Bricco Riella Moscato d'Asti 2017</b> Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11 <sup>50</sup>	46

### WHITE WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>Domaine Cherrier Sancerre</b> Loire Valley, France 2017 <i>100% Sauv Blanc, stony, lime, dry</i>		62	<b>Wairau River Sauvignon Blanc</b> Marlborough, New Zealand 2017 <i>Grapefruit, lemongrass, zippy n' fresh</i>	12 <sup>50</sup>	50
<b>Bertani Pinot Grigio</b> Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12 <sup>50</sup>	50	<b>Banfi 'La Pettegola' Vermentino</b> Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>	13 <sup>50</sup>	54
<b>Viña Cartin Albariño</b> Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>		54	<b>Miner Viognier</b> California 2016 <i>Honeysuckle, white peach, richly textured, plush white wine</i>		60
<b>Leitz Riesling</b> Rheingau, Germany 2017 <i>A little sweet, a little dry – pineapple, tropical fruits, perfect for spicy foods</i>	12 <sup>50</sup>	50	<b>Lucien Albrecht Dry Riesling</b> Alsace, France 2016 <i>Beautiful expression of DRY riesling, green apple, white flowers</i>		53
<b>William Fevré Chablis</b> Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	<b>Chalk Hill Chardonnay</b> Sonoma Coast, California 2017 <i>Fans of bold, buttery, toasty, rich Chardonnay will love this icon</i>	14 <sup>50</sup>	58

### ROSÉ

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>L'Ostal-Cazes</b> Pays d'Oc, France 2017 <i>From a legendary Bordeaux winery, crisp, refreshing, strawberry, orange</i>	12 <sup>50</sup>	50	<b>Cyprus Pinot Noir Rosé</b> Russian River Valley, CA 2017 <i>Ripe strawberry, blood orange, crispy n' bright</i>	13 <sup>50</sup>	54

### RED WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>Bouchard Pere et Fils Santenay</b> Burgundy, France 2015 <i>Classic Pinot Noir from great vines, truffle, pine, satin sheet texture</i>		75	<b>À la Carte Pinot Noir</b> North Coast, California 2015 <i>Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine</i>	14 <sup>50</sup>	58
<b>Selvapiana Chianti Rufina</b> Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13 <sup>50</sup>	54	<b>Rallo 'Normanno' Nero d'Avola</b> Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12 <sup>50</sup>	50
<b>Domaine Ruet Côte du Brouilly</b> Beaujolais, France 2016 <i>Soft, fruit-forward, earthy, dried berries</i>		56	<b>ARUMA Malbec</b> Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15 <sup>50</sup>	62
<b>Les Vins de Vienne Crozes-Hermitage Syrah</b> Rhône Valley, France 2014 <i>Flinty, mineral, smoked meats</i>		62	<b>Emiliana 'Coyam'</b> Colchagua Valley, Chile 2013 <i>Stacks up against \$100+ Cali Cabs, this Syrah/Cab blend is powerful, dry, spicy</i>		68
<b>Couly-Dutheil Cabernet Franc</b> Chinon, Loire Valley, France 2014 <i>Green, white pepper, dried cherry</i>		66	<b>Buehler Estate Zinfandel</b> Napa Valley, California 2016 <i>Gobs of blueberries, jammy, juicy, purple plums, hints of baking spice</i>	15 <sup>50</sup>	62
<b>Liparita Cabernet Sauvignon</b> Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18 <sup>50</sup>	74	<b>Gamble Family Vineyard Cabernet Sauvignon</b> Napa Valley, California 2013 <i>A rare, small producer of some of the best Cab in California – a must try</i>		115

### BEER

<b>MILLER, HIGH LIFE</b> Light Lager / WI / 4.6 ABV	\$4	<b>OFF COLOR, TROUBLESOME</b> Gose/ IL / 4.5 ABV	\$7	<b>MIDDLEBROW, ROBYN</b> Saison/ IL / 6.9 ABV	\$8
<b>LAGUNITAS, PILS</b> Czech Pils / IL / 6.2 ABV	\$6	<b>4 HANDS, RIPPLE</b> White Ale/ MO / 5 ABV	\$7	<b>REVOLUTION, EUGENE</b> Porter / IL / 6.8 ABV	\$6
<b>5 RABBIT, GRINGOLANDIA</b> Imperial Pilsner / IL / 7.2 ABV	\$7	<b>SOLEMN OATH, SNAGGLETOOTH</b> IPA/ IL / 6.5 ABV	\$6	<b>MAPLEWOOD, FAT PUG</b> 16oz / Oatmeal Milk Stout / IL / 5.9 ABV	\$8
<b>COLLECTIVE ARTS, PROHETS &amp; NOMADS</b> 16oz / Gose / Canada / 4.5 ABV	\$9	<b>ALE ASYLUM, VELVETEEN HABIT</b> APA / WI / 7.5 ABV	\$6	<b>WOLFFER, DRY ROSE</b> Cider / NY / 6.9 ABV	\$9