

LUNCH MENU

SOUPS

French Onion \$10⁵⁰
A Franklin Room Classic baked with aged gruyere cheese

Butternut Squash {v} \$6⁵⁰
ginger whipped cream, green onion

SIDE SALADS

House Salad {v} \$7⁵⁰
arugula, romaine, gem lettuce, tomato, crouton,
cucumber, radish, garlic balsamic vinaigrette

Caesar Salad \$8⁵⁰
gem lettuce, romaine, parmesan crisp, cherry tomato,
house caesar dressing

Little Gem Wedge Salad \$9⁵⁰
gem lettuce, cherry tomato, blue cheese, crispy onion,
applewood smoked bacon

HALF SANDWICH & SOUP OR SALAD

\$15⁵⁰

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 {v}

LARGE SALADS

Southwest Amish Chicken Salad..... \$15⁵⁰
blackened chicken breast, gem lettuce, avocado, tomato,
charred corn, bacon, tortilla strips, house chipotle dressing

Ahi Tuna Nicoise Salad..... \$17⁵⁰
gem lettuce, tomato, kalamata olive, boiled egg, confit potato,
shaved shallot, caper, sweet miso vinaigrette

Chicken Caesar Salad..... \$14⁵⁰
free bird's amish chicken breast, romaine, gem lettuce, parmesan crisp,
mightily vine cherry tomato, shaved parmesan, house caesar dressing

Prime Steak Salad..... \$17⁵⁰
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}..... \$8⁵⁰
house blue cheese sauce

Roasted Beets & Fried Goat Cheese {v}..... \$14⁵⁰
arugula, candied walnuts, pomegranate balsamic

Hand Cut Wagyu Steak Tartare..... \$17⁵⁰
capers, shallot, parmesan crisp, egg yolk, toasted baguette

Ahi Tuna Tartare..... \$18⁵⁰
avocado, balsamic caviar pearls, purple shiso, soy nam jim

Parmesan Truffle Fries {v}..... \$9⁵⁰
black truffle aioli

Bourbon Battered Wisconsin Cheese Curds {v}..... \$10⁵⁰
house curd sauce

Baked Lobster Mac & Cheese..... \$18⁵⁰
campanelle pasta, cheddar, aged gruyere, bacon panegratto

Crispy Rock Shrimp..... \$15⁵⁰
creamy chili sauce, yuzu

WAGYU BURGERS & SANDWICHES

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

Braised Short Rib French Dip Sandwich..... \$20⁵⁰
caramelized onions, aged gruyere, horseradish cream, natural au jus, tuscan roll

Crispy Mushroom Grilled Cheese {v}..... \$15⁵⁰
aged gruyere, cheddar, maitake mushrooms, yellow mustard, country sourdough

Reuben Sandwich..... \$17⁵⁰
three day house cured corned beef, sauerkraut, russian dressing, gruyere, caraway rye

Maine Lobster Roll..... \$24⁵⁰
tarragon butter, chopped celery, fennel, old bay mayo, toasted new england roll

FR Cheeseburger {add applewood smoked bacon \$2⁵⁰}..... \$16⁵⁰
mishima reserve wagyu beef, bib lettuce, american cheese, special sauce, pain au lait bun

Surf & Turf Burger..... \$21⁵⁰
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 smoked bacon, red onion, spicy bourbon miso, provolone, pain au lait bun

Blackened Amish Chicken Sandwich..... \$15⁵⁰
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
Portell Brut Cava Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12 ⁵⁰	50	Charles Ellner 'Carte Blanche' Brut NV Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>		74
Château Moncontour Cremant Rosé NV Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14 ⁵⁰	58	Bricco Riella Moscato d'Asti 2017 Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11 ⁵⁰	46

WHITE WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	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 ⁵⁰	50
Bertani Pinot Grigio Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12 ⁵⁰	50	Banfi 'La Pettegola' Vermentino Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>	13 ⁵⁰	54
Viña Cartin Albariño Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>		54	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 ⁵⁰	50	Lucien Albrecht Dry Riesling Alsace, France 2016 <i>Beautiful expression of DRY riesling, green apple, white flowers</i>		53
William Fevré Chablis Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	Chalk Hill Chardonnay Sonoma Coast, California 2017 <i>Fans of bold, buttery, toasty, rich Chardonnay will love this icon</i>	14 ⁵⁰	58

ROSÉ

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

RED WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	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 ⁵⁰	58
Selvapiana Chianti Rufina Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13 ⁵⁰	54	Rallo 'Normanno' Nero d'Avola Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12 ⁵⁰	50
Domaine Ruet Côte du Brouilly Beaujolais, France 2016 <i>Soft, fruit-forward, earthy, dried berries</i>		56	ARUMA Malbec Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15 ⁵⁰	62
Les Vins de Vienne Crozes-Hermitage Syrah Rhône 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 ⁵⁰	62
Liparita Cabernet Sauvignon Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18 ⁵⁰	74	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

BEER

MILLER, HIGH LIFE Light Lager / WI / 4.6 ABV	\$4	OFF COLOR, TROUBLESOME Gose/ IL / 4.5 ABV	\$7	MIDDLEBROW, ROBYN Saison/ IL / 6.9 ABV	\$8
LAGUNITAS, PILS Czech Pils / IL / 6.2 ABV	\$6	4 HANDS, RIPPLE White Ale/ MO / 5 ABV	\$7	REVOLUTION, EUGENE Porter / IL / 6.8 ABV	\$6
5 RABBIT, GRINGOLANDIA Imperial Pilsner / IL / 7.2 ABV	\$7	SOLEMN OATH, SNAGGLETOOTH IPA/ IL / 6.5 ABV	\$6	MAPLEWOOD, FAT PUG 16oz / Oatmeal Milk Stout / IL / 5.9 ABV	\$8
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