

THE
FRANKLIN ROOM

- FINE SPIRITS AND FARE -

STARTERS

OYSTERS (1/2 DOZEN) gf | \$18⁵⁰

yuzu mignonette, spicy nam jim, lemon wedge

TRUFFLED TUNA CRUDO | \$20⁵⁰

sunomono, ponzu, rice puff, cheese tuiles, serrano, nasturtium

LAMB CHOPS gf | \$19⁵⁰

chimichurri, parsley, coconut milk

SPICY BOURBON MUSSELS | \$15⁵⁰

miso, basil, fennel, cherry tomato, roasted garlic, herbs oil, parmesan, micro cilantro, toasted baguette

WAGYU STEAK TARTARE | \$19⁵⁰

yuzu mustard, capers, pickled hon shimeji, shallot, cornichon, smoked gouda, radish, micro basil, toasted sourdough

WILD MUSHROOM TARTINE v | \$16⁵⁰

portobello, oyster, shitake, button mushrooms, gruyere, ricotta honey, parsley, pickled pearl onion

ZUCCHINI CAKE v | \$14⁵⁰

fennel marinara, sour cream mayo, baby frisée, lemon vinaigrette, chives, fresco

ENTRÉES

PASTA AL PESCE | \$28⁵⁰

spaghetti, garlic cream, anchovy, sun-dried and cherry tomato, shrimp, scallop, mussels, parsley, parmesan

RICOTTA RAVIOLI v | \$24⁵⁰

black truffle, morels, porcini, creme fraiche, onion

CHICKEN ROULADE gf | \$25⁵⁰

fire grilled maitake, fingerling potato, pickled mustard seeds, lemon caper, soy butter, chervil

MISO SALMON | \$27⁵⁰

pickled cauliflower, salmon croquette, zucchini, miso beurre blanc, ikura, red vein sorrel

MEDITERRANEAN SEABASS | \$29⁵⁰

broccolini, bok choy, potato fondant, chardonnay sauce, herbs oil, dill

BRISTOL BAY SCALLOPS | \$34⁵⁰

pearl couscous, pea and basil cream, asparagus, shallot, bacon pangrattato, pea tendril

MARINATED BUTCHERS STEAK gf | \$29⁵⁰

chimichurri, fried plantain, bearnaise, red vein sorrel

BONE-IN RIBEYE (180Z.) gf | \$52⁵⁰

spring onion, scallion soy, garlic confit, bearnaise

SIDE DISHES

KALE & ROOTS SALAD v | \$11⁵⁰

dino kale, pickled red onion, watermelon radish, carrot, jalapeno, feta cheese, toasted sesame, sweet sesame dressing

BABY GEM SALAD v | \$12⁵⁰

breakfast radish, avocado, chives, chervil, sourdough crouton, parmesan, mint yogurt dressing

CHARRED BROCCOLINI v/gf | \$13⁵⁰

labneh, spicy ponzu, jalapeno, crispy shallots, peanuts, cilantro

CRISPY FINGERLING

POTATO v | \$12⁵⁰

charred pearl onion, cornichon, black truffle aioli, rosemary, parsley

BRAISED BABY CARROTS v/gf | \$14⁵⁰

sesame hummus, whipped goat cheese, roasted papitas, toasted sesame, chervil

TARO FRIES v | \$8⁵⁰

roasted garlic aioli

DESSERTS

CHOCOLATE CRUNCH | \$11⁵⁰

feuilletine, dark chocolate mousse, mascarpone, meringue, praline hazelnut, choco crumble

MANGO CHEESE CAKE | \$10⁵⁰

coconut gelato, toasted coconut flake, salted cream

SEASONAL ICE CREAMS gf | \$8⁵⁰

raspberry sorbet, lemon sorbet, coconut gelato

Quinta de la Rosa 20 Year Old Tawny Port

Douro, Portugal

Rich apricot and fig; complex aromas of almond and baking spices

Quinta de la Rosa 30 Year Old Tawny Port

Douro, Portugal

Plum, cherry cobbler, coffee, and hazelnut; extraordinary elegance

GLASS

16

32

v vegetarian | gf gluten free

Please inform your server of any dietary restrictions and food allergies. A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

COCKTAILS

THE FRANKLIN ROOM OLD FASHIONED

\$20

Angel's Envy Rye, Angostura, Peychaud's, Orange Saffron,
Cherry Bark Vanilla, Demerara

ALL COCKTAILS \$14⁵⁰

MADAME CHAREAU

Vodka, Sparkling, Chateau Aloe, Pamplemousse,
Peaflower, Citrus

AVIATION

Smoked Gin, Luxardo Maraschino, Creme de Violette, Citrus

LOST IN PARADISE

Light and Dark Rum, Passoa Passionfruit, Orgeat,
Almond Milk, Cream, Citrus

BARREL-AGED MANHATTAN

Bourbon, Cocchi Barolo Chinato, Bitter Blend

18TH CENTURY

Vodka, Cucumber, Ginger, Citrus

LONG TRAIN TO FRESNO

Tequila, Cucumber, Aloe, Fresno Chili, Citrus

DERBY DAY MULE

Rye, Mint, Honey, Citrus, Ginger Beer

WHISKEY BOY

Bourbon, Brovo Amaro Kim, Sherry, Bitter Blend

BEER

WOLFFER DRY ROSE

Rose Cider / NY / 6.9%

\$9

SOLEMN OATH SNAGGLETOOTH

IPA / IL / 6.5%

\$6

YOHO WEDNESDAY CAT

Belgian White Ale / Japan / 5%

\$11

NORTH COAST SCRIMSHAW

Pilsner / CA / 4.7%

\$7

OSKAR BLUES MAMA'S PILS

Session Pilsner / CO / 4.7%

\$6

WHINER LE TUB

Saison / IL / 6.4%

\$8

WINE LIST

BUBBLES

| | GLASS | BOTTLE |
|---|------------------|--------|
| BiancaVigna Prosecco Brut Veneto, Italy <i>Fresh, bright green apple and pear with lovely minerality</i> | 12 ⁵⁰ | 50 |
| Charles Baur Crémant d'Alsace Brut Rosé Alsace, France <i>Crisp, dry with raspberries and orange zest essence</i> | 16 ⁵⁰ | 66 |
| Champagne Penet-Chardonnet Cuvée Diane Claire Brut Nature Grand Cru Champagne, France <i>Silky, elegant, complex; lemon zest, brioche, honey</i> | | 120 |

WHITE

| | GLASS | BOTTLE |
|---|------------------|--------|
| Deux Moulins IGP Loire Valley Sauvignon Blanc Loire Valley, France <i>Juicy, citrus-driven, and full of vivacious acidity</i> | 13 ⁵⁰ | 54 |
| Salomon Undhof Hochtterrassen Grüner Veltliner Niederösterreich, Austria <i>Grapefruit, lime, and white pepper; green and fresh</i> | 14 ⁵⁰ | 58 |
| Richter Mülheimer Sonnenlay Riesling Zeppelin QBA Mosel, Germany <i>Rich, mouth-filling flavors of juicy peach, apple, citrus, and slate</i> | 12 ⁵⁰ | 50 |
| Mount Eden Vineyards Domaine Eden Chardonnay Santa Cruz, California <i>Plush stone fruit and fresh-mown hay, bright and lush</i> | 17 ⁵⁰ | 70 |
| Luigi Baudana Dragon Langhe Bianco Blend Piedmont, Italy <i>Luminous citrus, nectarine and passion fruit; aromatic and lean</i> | | 68 |
| Granbazán Etiqueta Verde Albariño Galicia, Spain <i>Energetic, with lime zest and peach; hint of ocean salinity</i> | | 64 |
| Chateau Moncontour Vouvray Sec, Chenin Blanc Loire Valley, France <i>Floral, honeyed aromas; zippy, fresh quince and apple flavors</i> | | 58 |

ROSÉ

| | GLASS | BOTTLE |
|--|------------------|--------|
| La Spinetta Rosé "il Rosé di Casanova" Tuscany, Italy <i>Refreshing tart cherry, pomegranate, and honeysuckle</i> | 14 ⁵⁰ | 58 |
| Delta California Rosé California, USA <i>Complex aromas of watermelon, strawberry, peach, and mint; savory</i> | 12 ⁵⁰ | 50 |

RED

| | GLASS | BOTTLE |
|---|------------------|--------|
| Failla Willamette Valley Pinot Noir Willamette Valley, Oregon <i>Bold, rich, deep red fruits, warm earthy notes, baking spice</i> | 18 ⁵⁰ | 74 |
| G.D. Vajra Nebbiolo Langhe Piedmont, Italy <i>Cassis, wild berry, crushed rose, lavender. Precise and linear</i> | 16 ⁵⁰ | 66 |
| Andeluna 1300 Malbec Mendoza, Argentina <i>Dark cherry and blackberry with vanilla oak and spicy chocolate</i> | 13 ⁵⁰ | 54 |
| Fossil Point Cabernet Sauvignon Paso Robles, California <i>Cassis and ripe plum, with licorice spice notes; Classic claret-style Cabernet</i> | 17 ⁵⁰ | 70 |
| Birichino Rokurokubi & Inugami Blend Mourvèdre, Cinsault, Grenache California <i>Seamless cherry and red berry flavors; elegant, exuberant, frisky acidity</i> | | 95 |
| Château Yvonne Saumur-Champigny La Folie Cabernet Franc Loire Valley, France <i>Tart raspberries, smoky pepper, dried herbs; fresh and bright</i> | | 88 |
| Cain Cuvee NV16 Meritage Cabernet Blend Napa Valley, California <i>Raspberries, dark cherry, forest, and earth; full-bodied, long finish</i> | | 110 |