

THE  
**FRANKLIN ROOM**  
- FINE SPIRITS AND FARE -

## STARTERS

**OYSTERS (1/2 DOZEN) gf | \$18**

yuzu mignonette, spicy nam jim, lemon wedge

**TRUFFLED TUNA CRUDO | \$21**

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

**LAMB CHOPS gf | \$19**

chimichurri, parsley, coconut milk

**SPICY BOURBON MUSSELS | \$15**

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

**WAGYU STEAK TARTARE | \$19**

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

**WILD MUSHROOM TARTINE v | \$16**

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

**ZUCCHINI CAKE v | \$14**

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

## ENTRÉES

**PASTA AL PESCE | \$28**

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

**RICOTTA RAVIOLI v | \$26**

black truffle, morels, porcini, creme fraiche, onion

**CHICKEN ROULADE gf | \$25**

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

**MISO SALMON | \$28**

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

**MEDITERRANEAN SEABASS | \$32**

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

**BRISTOL BAY SCALLOPS | \$34**

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

**MARINATED BUTCHERS STEAK gf | \$32**

chimichurri, fried plantain, bearnaise, red vein sorrel

**PRIME BONE-IN RIBEYE (18OZ.) gf | \$59**

spring onion, scallion soy, garlic confit, bearnaise

## SIDE DISHES

**KALE & ROOTS SALAD v | \$11**

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

**BABY GEM SALAD v | \$12**

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

**CHARRED BROCCOLINI v/gf | \$13**

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

**CRISPY FINGERLING**

**POTATO v | \$12**

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

**BRAISED BABY CARROTS v/gf | \$14**

sesame hummus, whipped goat cheese, pistachio confit, toasted sesame, chervil

**TARO FRIES v | \$8**

roasted garlic aioli

## DESSERTS

**CHOCOLATE CRUNCH | \$11**

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

**MANGO CHEESE CAKE | \$10**

coconut gelato, toasted coconut flake, salted cream

**SEASONAL ICE CREAMS gf | \$8**

**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 \$15

#### MADAME CHAREAU

Vodka, Sparkling, Chareau 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 |
|---|-------|--------|
| <b>BiancaVigna Prosecco Brut</b><br>Veneto, Italy<br><i>Fresh, bright green apple and pear with lovely minerality</i>   | 13    | 52     |
| <b>Champagne Penet-Chardonnet Cuvée Diane Claire Brut Nature Grand Cru</b><br>Champagne, France<br><i>Silky, elegant, complex; lemon zest, brioche, honey</i> |       | 120    |

### ROSÉ

|  | GLASS | BOTTLE |
|--|-------|--------|
| <b>Charles Baur Crémant d'Alsace Brut Rosé</b><br>Alsace, France<br><i>Crisp, dry with raspberries and orange zest essence</i> | 16    | 64     |
| <b>La Spinetta Rosé "il Rosé di Casanova"</b><br>Tuscany, Italy<br><i>Refreshing tart cherry, pomegranate, and honeysuckle</i> | 15    | 60     |

### WHITE

|   | GLASS | BOTTLE |
|---|-------|--------|
| <b>Deux Moulins IGP Loire Valley Sauvignon Blanc</b><br>Loire Valley, France<br><i>Juicy, citrus-driven, and full of vivacious acidity</i>                | 14    | 56     |
| <b>Salomon Undhof Hochterrassen Grüner Veltliner</b><br>Niederösterreich, Austria<br><i>Grapefruit, lime, and white pepper; green and fresh</i>           | 14    | 56     |
| <b>Richter Mülheimer Sonnenlay Riesling Zeppelin QBA</b><br>Mosel, Germany<br><i>Rich, mouth-filling flavors of juicy peach, apple, citrus, and slate</i> | 13    | 52     |
| <b>Mount Eden Vineyards Domaine Eden Chardonnay</b><br>Santa Cruz, California<br><i>Plush stone fruit and fresh-mown hay, bright and lush</i>             | 17    | 68     |
| <b>Luigi Baudana Dragon Langhe Bianco Blend</b><br>Piedmont, Italy<br><i>Luminous citrus, nectarine and passion fruit; aromatic and lean</i>              |       | 68     |
| <b>Granbazán Etiqueta Verde Albariño</b><br>Galicia, Spain<br><i>Energetic, with lime zest and peach; hint of ocean salinity</i>                          |       | 64     |
| <b>Chateau Moncontour Vouvray Sec, Chenin Blanc</b><br>Loire Valley, France<br><i>Floral, honeyed aromas; zippy, fresh quince and apple flavors</i>       |       | 58     |

### RED

|   | GLASS | BOTTLE |
|---|-------|--------|
| <b>Failla Willamette Valley Pinot Noir</b><br>Willamette Valley, Oregon<br><i>Bold, rich, deep red fruits, warm earthy notes, baking spice</i>                                  | 18    | 72     |
| <b>G.D. Vajra Nebbiolo Langhe</b><br>Piedmont, Italy<br><i>Cassis, wild berry, crushed rose, lavender. Precise and linear</i>   | 16    | 64     |
| <b>Andeluna 1300 Malbec</b><br>Mendoza, Argentina<br><i>Dark cherry and blackberry with vanilla oak and spicy chocolate</i>   | 14    | 56     |
| <b>Fossil Point Cabernet Sauvignon</b><br>Paso Robles, California<br><i>Cassis and ripe plum, with licorice spice notes; Classic claret-style Cabernet</i>                      | 18    | 72     |
| <b>Birichino Rokurokubi &amp; Inugami Blend Mourvèdre, Cinsault, Grenache</b><br>California<br><i>Seamless cherry and red berry flavors; elegant, exuberant, frisky acidity</i> |       | 95     |
| <b>Château Yvonne Saumur-Champigny La Folie Cabernet Franc</b><br>Loire Valley, France<br><i>Tart raspberries, smoky pepper, dried herbs; fresh and bright</i>                  |       | 88     |
| <b>Cain Cuvee NV16 Meritage Cabernet Blend</b><br>Napa Valley, California<br><i>Raspberries, dark cherry, forest, and earth; full-bodied, long finish</i>                       |       | 110    |