

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 GLASS
16
Douro, Portugal
Rich apricot and fig; complex aromas of almond and baking spices

Quinta de la Rosa 30 Year Old Tawny Port 32
Douro, Portugal
Plum, cherry cobbler, coffee, and hazelnut; extraordinary elegance

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

NIGHT SCENE

Vodka, Sparkling, Lillet Blanc, Italicus Bergamot,
Kina l'Aero d'or Apertif, Orange Bitters

AVIATION

Smoked Gin, Luxardo Maraschino,
Creme de Violette, Citrus

OFF THE ROCKS

Light and Dark Rum, Decaf Coffee,
Orange, Licor 43, Amarula Cream Liqueur

BARREL-AGED MANHATTAN

Bourbon, Cocchi Barolo Chinato, Bitter Blend

FALL WANDERER

Vodka, Pear, Ginger, Citrus, Fall Spices

LONG TRAIN TO FRESNO

Tequila, Cucumber, Aloe, Fresno Chili, Citrus

LOCKED AND LOADED

Rye, Raspberry, Fennel Olive Oil,
Citrus, Cherry Bark Bitters

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>	13	52
Champagne Penet-Chardonnet Cuvée Diane Claire Brut Nature Grand Cru Champagne, France <i>Silky, elegant, complex; lemon zest, brioche, honey</i>		120

ROSÉ

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

WHITE

	GLASS	BOTTLE
Deux Moulins IGP Loire Valley Sauvignon Blanc Loire Valley, France <i>Juicy, citrus-driven, and full of vivacious acidity</i>	14	56
Salomon Undhof Hochtterrassen Grüner Veltliner Niederösterreich, Austria <i>Grapefruit, lime, and white pepper; green and fresh</i>	14	56
Richter Mülheimer Sonnenlay Riesling Zeppelin QBA Mosel, Germany <i>Rich, mouth-filling flavors of juicy peach, apple, citrus, and slate</i>	13	52
Mount Eden Vineyards Domaine Eden Chardonnay Santa Cruz, California <i>Plush stone fruit and fresh-mown hay, bright and lush</i>	17	68
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

RED

	GLASS	BOTTLE
Failla Willamette Valley Pinot Noir Willamette Valley, Oregon <i>Bold, rich, deep red fruits, warm earthy notes, baking spice</i>	18	72
G.D. Vajra Nebbiolo Langhe Piedmont, Italy <i>Cassis, wild berry, crushed rose, lavender. Precise and linear</i>	16	64
Andeluna 1300 Malbec Mendoza, Argentina <i>Dark cherry and blackberry with vanilla oak and spicy chocolate</i>	14	56
Fossil Point Cabernet Sauvignon Paso Robles, California <i>Cassis and ripe plum, with licorice spice notes; Classic claret-style Cabernet</i>	18	72
Birichino Rokurokubi & Inugami Blend California <i>Seamless cherry and red berry flavors; elegant, exuberant, frisky acidity</i>		95
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