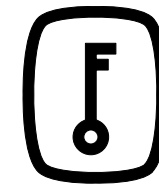


THE FRANKLIN



1

CRISPY RIVERSLEA FARM GOAT WONTON

House Pickled Vegetables, Napa Cabbage,
Sesame, Soy Garlic Emulsion

YELLOWFIN TUNA TARTAR

Smoked Egg Yolk, Jalapeños, Scallions,
Lime, Ginger, Potato Chips

ROASTED VEGETABLE TERRINE

Arugula, Herbed Goat Cheese,
Almonds, Tomato-Fennel Vinaigrette

CUBANO PORK BELLY CROQUETTES

Ham, Swiss, Pickles
Mojo Mustard

FRANKLIN CHARCUTERIE BOARD

Rabbit Summer Sausage, Elk Leg Torchon
Jalapeño-Bacon Pork Sausage

NEW ENGLAND OYSTER STEW

House Smoked Bacon, Fresh Oysters

2

PAN SEARED MUSCOVY DUCK BREAST

Orange-Coriander Glaze,
Charred Baby Carrots, Snow Peas,
Rice Cakes

GRILLED ATLANTIC SWORDFISH

Marinated Mango, Chili Peppers,
Whipped Avocado,
Black Beans

ROASTED BEET & POTATO GNOCCHI

Parmesan, Crushed Black Peppercorn,
Sauteéd New Hampshire Mushrooms,
Brussels Sprouts

BUTTERMILK FRIED MAINE 1/2 CHICKEN

Ancho Honey, Biscuits,
Cabbage Slaw

3

DARK CHOCOLATE BROWNIE SUNDAE

Downtown Ice Cream,
Whipped Vanilla Cream,
Hot Fudge

STRAWBERRY SHORTCAKE

Macerated Strawberries,
Basil Meringue Crisps,
Sweet Crème Friâche

RESTAURANT WEEK SPRING 2016

MARCH 31ST - APRIL 9TH

ADD GLASS PROSECCO & 1/2 Doz. OYSTERS -\$15