

THE
FRANKLIN

★ DRINKS ★



BRISTOL RHODE ISLAND



BRISTOL RHODE ISLAND

JUNE 2025





COCKTAILS . 18

FRENCH 75

Dry Gin, Sparkling Wine, Lemon,
Lemon Twist

OLIVETTE

St. Germain, Dry Vermouth, Gin,
Green Olive

FRENCH MARTINI

Vodka, Chambord, Pineapple

BETWEEN THE SHEETS

Cognac, Light Rum, Grand Marnier,
Lemon, Orange Twist

FRENCH CONNECTION

Cognac, Amaretto

CHOCOLATE MARTINI

Vodka, Dark Chocolate Liqueur,
Irish Cream

GROUNDSWELL

ESPRESSO MARTINI

Groundswell Roasted Espresso, Vodka,
Amaro, Espresso Liqueur, Irish Cream

BOULEVARDIER

Bourbon, Sweet Vermouth, Campari,
Orange Bitters, Orange Twist

1789

Bourbon, White Wine, Lillet Blanc,
Orange Twist

SIDECAR

Cognac, Grand Marnier, Lemon,
Orange Twist, Sugar Rim

THE FRANKLIN MANHATTAN

Cognac, Sweet Vermouth, Orange Bitters,
Amarena Cherry

APERITIFS . 18

ELDERFLOWER SPRITZ

St. Germain, Sparkling Wine,
Sparkling Water, Lemon Twist

APEROL SPRITZ

Aperol, Sparkling Wine,
Sparkling Water, Orange Twist

BEVERAGE

FILETTE WATER 750 mL

Flat or Sparkling . 8

COKE . 4 DIET COKE . 4

GINGER ALE . 4



BRISTOL RHODE ISLAND

SPARKLING

BLANQUETTE DE LIMOUX

Domaine de Martinolles
Mauzac, Languedoc, FR 14 | 45

INCANTABISS

Fondo Bozzolo
Lambrusco, Emilia-Romagna, IT -- | 56

CREMANT DE LOIRE

Arnaud Lambert
Cabernet Franc, Loire Valley, FR -- | 70

GRAINS DE CELLE

Pierre Gerbais
Pinot Blanc, Pinot Noir, Champagne, FR
-- | 55 (375mL)

WHITE WINE

BY THE GLASS & BOTTLE

STOLPMAN

Stolpman Vinyards
Sauvignon Blanc, Santa Barbara CA, USA
15 | 60

BARTH

Laurent Barth
Gewürztraminer, Alsace, FR
18 | 70

MIDI

Domaine Arnaud Lambert
Chenin Blanc, Loire Valley, FR
18 | 72

BOURGOGNE

Famille Paquet
Chardonnay, Burgundy, FR
19 | 74

LES RANGS DE LONG

Château-Soucherie AnjoU
Chenin Blanc, Loire Valley, FR
19 | 75

BY THE BOTTLE

VOUVRAY SEC

Christophe Thorigny
Vouvray, Loire Valley, FR . 55

LA BERGERIE

Domaine du Gringet
Gringet, Savoie, FR . 72

ENFELD

Haynes Vineyard
Chardonnay, Napa Valley CA, USA . 80

LES PORCHERONNES

Nicolas Gaudry
Sauvignon Blanc, Pouilly-Fumé, FR . 85

CHABLIS

Domaine Gautheron
Chardonnay, Burgundy. FR . 90

FLORES

Domaine Pinard
Sauvignon Blanc, Sancerre, FR . 110

CLOS DE BEAUJEU

Gérard Boulay
Sauvignon Blanc, Sancerre, FR . 180

ROSÉ & ORANGE BY THE GLASS & BOTTLE

SERES ORANGE

Les Équilibristes
Grenache Blanc, Grenache Gris.
Languedoc, FR . -- | 80

SANCERRE ROSÉ

François Crochet
Sauvignon Blanc, Sancerre. FR . 25 | 100

RED WINE

BY THE GLASS & BOTTLE

CÔTES DU RHÔNE ROGUE

Domaine La Manarine
Grenache. Rhone Valley, FR
13 | 50

P'TIT GROBIS

Nicolas Chemarin
Gamay. Beaujolais, FR
15 | 60

SABLET ROUGE

Domaine de Piaugier
Grenache, Syrah, Mourvèdre. Côtes du
Rhône, FR
15 | 60

DORIS

Gail Wines
Cabernet Sauvignon. Sonoma Valley, CA, USA
17 | 65

A QUO

Montepeloso
Montepulciano, Cabernet Sauvignon,
Sangiovese. Tuscany, IT
18 | 70

BY THE BOTTLE

CHAMBRE D' EDOUARD

Domaine Grosbot Barbara,
Pinot Noir. Saint Pourçain, FR . 64

LANGHE FREISA

Luigi Giordan
Freisa. Piedmont, IT . 72

MARGAUX

Château Paveil de Luze
Cabernet Sauvignon, Merlot.
Bordeaux, FR . 120

EVANGELHO HERITAGE

Bedrock Wine Co
Zinfandel, Mourvèdre.
Contra Costa, CA, USA . 135

CHÂTEAUNEUF-DU-PAPE

Domaine Bois de Boursan
Grenache Noir, Syrah, Mouvèdre.
Rhône Valley, FR . 160

COMPTCHE RIDGE

Anthill Farms
Pinot Noir. Mendocino, CA, USA . 165

DI CO

Di Costanzo
Cabernet Sauvignon.
Napa Valley, CA, USA . 230

BEER ON TAP

ROTATING SEASONAL SELECTIONS OF 2 BEERS

PLEASE ASK YOUR SERVER FOR
TONIGHT'S OFFERINGS.

THE
FRANKLIN

★ DINNER ★



BRISTOL RHODE ISLAND



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JUNE 2025

STARTERS

**HOUSE MADE
BREAD BASKET** . 7.50

SHRIMP COCKTAIL
U8 shrimp, fresh citrus,
cocktail sauce . 28

OEUFS MAYONNAISE
Deviled eggs, caviar, chervil . 16

**FRIED MUSHROOM
CROQUETTES**
Wild mushroom croquettes,
gremolata . 24

FRENCH ONION SOUP
Croutons, gruyère cheese . 23

SALADS

HOUSE SALAD
Local greens, endive, frisée,
50 year aged sherry vinaigrette . 20

ROASTED BEET SALAD
Labneh cheese, frisée,
Marcona almonds, citrus segments,
citrus vinaigrette . 27

SIDES

**MACARONI & CHEESE
AU GRATIN** . 22

**CHEF'S RHODE ISLAND
MUSHROOM BLEND** . 14

POMMES PURÉE Herb butter . 14



CHARCUTERIE BOARD

Chef's selection of meats,
pearl onions, caperberries,
whole grain mustard,
pickled vegetables . 32

FROMAGE BOARD

Chef's selection of cheeses, olives,
drunken cherries, marcona
almonds, cornichons, local RI
honey, house-made baguette . 28

TUNA NIÇOISE *
Tuna, quail egg, haricot verts, olive
tapenade, cherry tomatoes, fingerling
potatoes, lemon vinaigrette, chive oil . 33

RADISH PLATE
Tarragon herb butter, sea salt . 16

HARICOT VERT
Toasted hazelnut, hazelnut oil . 14

POMMES FRITES Classic aioli . 14

ROASTED CARROTS
Cumin honey, crème fraîche . 14

PLATES

FILET MIGNON *
8oz Center cut filet pan roasted,
pommes fondant, sauce bordelaise . 58

DUCK CONFIT
Duck confit, cannellini beans,
romesco sauce, duck jus, herbs . 40

LOUP DE MER
Mediterranean seabass, romanesco,
citrus vin blanc . 47

RATATOUILLE
Herbes de Provence, roasted vegetables,
basil, tomato coulis, Parmesan herb
bread crumbs . 32

MUSSELS MARINIÈRES
White wine, Pernod, butter, garlic,
shallots, tomatoes, fennel, fried leeks . 29

ROASTED HALF CHICKEN
Shaved fennel, chervil, grilled lemon,
cognac mushrooms, chicken jus . 37

FRESH ANOLINI PASTA
Spring peas, ricotta cheese, mint,
Parmesan cheese, black truffle,
pea tendrils . 35

THE FRANKLIN WAGYU PATTY MELT *

6oz Wagyu burger, remoulade,
gruyère cheese, cheddar, tomato,
caramelized onions, house-made
caraway rye bread • 30

DESSERTS

CHOCOLATE POT DE CRÈME
Dark chocolate, caramelized milk
chocolate, tahini caramel, vanilla
chantilly cream, sesame brittle . 12

**LEMON GINGER
CHEESECAKE**
Ginger cheesecake, thyme shortbread,
lemon elderflower coulis, honeycomb . 14

**MIXED BERRY CRUMBLE
FOR TWO**
Raspberry, blueberry, blackberry,
strawberry, brown sugar oat crumble,
house-made ice cream . 21

AFFOGATO
House-made ice cream,
Groundswell roasted espresso . 12

BEVERAGES

FILETTE WATER 750 mL • **COKE, DIET COKE, GINGER ALE** . 4
Flat or Sparkling . 8

Please alert us of any allergies. * Items marked with an asterisk may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food-borne illness, especially if you have certain medical conditions.



DESSERTS

CHOCOLATE POT DE CRÈME

Dark chocolate, caramelized milk chocolate, tahini caramel, vanilla chantilly cream, sesame brittle . 12

LEMON GINGER

CHEESECAKE

Ginger cheesecake, thyme shortbread, lemon elderflower coulis, honeycomb . 14

MIXED BERRY CRUMBLE FOR TWO

Raspberry, blueberry, blackberry, strawberry, brown sugar oat crumble, house-made ice cream . 21

AFFOGATO

House-made ice cream,
Groundswell roasted espresso . 12

HOUSE-MADE ICE CREAM



SEASONAL
FLAVORS

8

COCKTAILS . 18

GROUNDSWELL

ESPRESSO MARTINI

Groundswell Roasted Espresso,
Vodka, Amaro, Espresso Liqueur,
Irish Cream

TIRAMISU MARTINI

Vodka, Tiramisu Liqueur,
Dark Chocolate Liqueur, Irish Cream

CHOCOLATE MARTINI

Vodka, Dark Chocolate Liqueur,
Irish Cream

DESSERT WINE & PORT

SAUTERNES

Chateau Haut Mayne . 16

10 YEAR TAWNY PORT

Quinta do Infantado . 18

BEVERAGES

ESPRESSO . 4.25 CORTADO . 4.50

MACCHIATO . 4.50 LATTE . 6

CAPPUCCINO . 5.50

MARIAGE FRÈRES HOT TEA

French Breakfast, Marco Polo,
Earl Grey Mentha Piperita,
Chamomile, Rouge Bourbon . 4.50

