

THE
FRANKLIN

★ DINNER ★



BRISTOL RHODE ISLAND



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2025

STARTERS

HOUSE MADE

BREAD BASKET . 7.50

SHRIMP COCKTAIL

fresh citrus, cocktail sauce . 22

OEUF S MAYONNAISE

Deviled eggs, caviar, chervil . 16

FRIED MUSHROOM CROQUETTES

Wild mushroom croquettes,
gremolata . 24

FRENCH ONION SOUP

Croutons, gruyère cheese . 19

• BRISTOL • BOARDS

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

SALADS

HOUSE SALAD

Local greens, endive, frisée,
fourme d'ambert cheese,
candied pistachio, 50 year aged
sherry vinaigrette . 20

ROASTED BEET SALAD

Labneh cheese, frisée, Marcona almonds,
citrus segments, citrus vinaigrette . 27

RADISH PLATE

Tarragon herb butter, sea salt . 16

SIDES

MACARONI & CHEESE AU GRATIN . 22

CHEF'S RHODE ISLAND MUSHROOM BLEND . 14

POMMES PURÉE Herb butter . 14

HARICOT VERT

Toasted hazelnut, hazelnut oil . 14

POMMES FRITES Classic aioli . 14

ROASTED CARROTS

Cumin honey, crème fraîche . 14

RATATOUILLE

Herbes de Provence, roasted vegetables,
basil, tomato coulis, Parmesan herb
bread crumbs . 28

PLATES

FILET MIGNON *

8oz Center cut filet pan roasted,
pommes dauphine, sauce bordelaise . 58

DUCK CONFIT

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

FRESH ANOLINI PASTA

chefs selection of seasonal pasta . 35

TUNA NIÇOISE *

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

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

LOUP DE MER

Mediterranean seabass, romanesco,
citrus vin blanc . 47

THE FRANKLIN PATTY MELT *

7oz 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.