

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

OEUFs MAYONNAISE

deviled eggs, caviar, chervil . 16

FRIED MUSHROOM

CROQUETTES

wild mushroom croquettes, gremolata . 24

FRENCH ONION SOUP

croutons, gruyère cheese . 19

SALADS

HOUSE SALAD

local greens, endive, frisée,
fourme d'ambert cheese,
candied pistachio, 50 year aged
sherry vinaigrette . 18

ROASTED

BEET SALAD

labneh cheese, frisée, marcona
almonds, citrus segments,
citrus vinaigrette . 19

RADISH PLATE

tarragon herb butter, sea salt . 16

BRISTOL BOARDS

Served w/ crostini, cornichons, mustard, olives, pickles. Choose 2, 4, or 6

2 for \$20 • 4 for \$40 • 6 for \$60

• • • MEAT • • •

BAYONNE HAM

gently salted cured ham

SAUCISSON SEC

dry cured pork sausage, pepper, nutmeg

CHICKEN LIVER PÂTÉ

cured chicken liver, cognac, thyme

• • • CHEESE • • •

FOURME D' AMBERT

raw cow's milk blue

PETIT BASQUE

semi hard sheep's milk, creamy, nutty

TRIPLE CRÈME

soft ripened cow's milk, buttery, smooth

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 . 22

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 . 45

FRESH ANOLINI PASTA

chefs selection of seasonal pasta . 32

TUNA NIÇOISE *

tuna, quail egg, haricot verts, olive
tapenade, cherry tomatoes, fingerling
potatoes, lemon vinaigrette, chive oil . 34

MUSSELS MARINIÈRES

white wine, pernod, butter, garlic,
shallots, tomatoes, fennel, fried leeks . 32

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

MAPLE POT DE CRÈME

dark chocolate custard, house-made
vermont maple syrup caramel,
sea salt, maple chantilly cream,
tuile cookie . 14

FRENCH APPLE CAKE

vanilla cake, local apples,
apple butter, french cider sorbet,
sugared almonds, ginger
cardamom crème anglaise . 14

PLUM CRUMBLE

mulled wine poached plums,
brown sugar crumble, pistachios,
crème fraîche sorbet . 16

AFFOGATO

house-made ice cream, groundswell
roasted espresso . 12

HOUSE-MADE ICE CREAM

chocolate, vanilla, sorbet,
seasonal flavors . 8

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.