

THE
FRANKLIN

* DINNER *



BRISTOL RHODE ISLAND



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2026

STARTERS

HOUSE-MADE BREAD BASKET . 8

SHRIMP COCKTAIL

fresh citrus, cocktail sauce . 22

OEUFs MAYONNAISE

deviled eggs, caviar, chervil . 18

FRIED MUSHROOM

CROQUETTES

wild mushroom croquettes, gremolata . 24

CHICKEN LIVER PATE

cured chicken liver, cognac, thyme, served w/ crostini, chef's choice of pickles, jam . 16

SOUP & SALADS

FRENCH ONION SOUP

croutons, gruyère cheese . 19

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 . 20

BRISTOL BOARDS

Served w/ crostini, chef's choice of pickles, and jam . 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

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

roasted vegetables, basil, tomato coulis, parmesan herb bread crumbs . 22

PLATES

FILET MIGNON *

8oz Center cut filet pan roasted, pommes dauphine, sauce bordelaise . 59

MAGRET DUCK BREAST

kale, smoked tomato gastrique, cannellini beans, carrot puree . 47

FRESH HOUSE-MADE PASTA

chef's selection of seasonal pasta . M.P.

TUNA NIÇOISE *

tuna, quail egg, haricot verts, olive tapenade, cherry tomatoes, fingerling potatoes, lemon vinaigrette, chive oil . 36

MUSSELS

tomato fennel broth, 'nduja, fin herbs . 34

ROASTED HALF CHICKEN

shaved fennel, chervil, grilled lemon, cognac mushrooms, chicken jus . 38

LOUP DE MER

mediterranean seabass, farro, asparagus, fennel, chive oil . 48

THE FRANKLIN PATTY MELT *

7oz burger, remoulade, gruyère cheese, cheddar, tomato, caramelized onions, house-made caraway rye bread • 32

DESSERTS

FLOURLESS CHOCOLATE CAKE

dark chocolate cake, raspberry jam, chocolate sauce, whipped vanilla crème fraîche, feuilletine . 14

BUTTERMILK VANILLA BEAN PANNA COTTA

apricot butter, verjus, cardamom, lemon, pistachio cookie, candied lemon peel . 14

AFFOGATO

house-made ice cream, groundswell roasted espresso . 12

HOUSE-MADE ICE CREAM

chocolate, vanilla, seasonal sorbet . 8

SEASONAL DESSERT

rotating seasonal dessert . 15

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.