

THE  
FRANKLIN

\* DINNER \*



BRISTOL RHODE ISLAND



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2026

## STARTERS

**HOUSE-MADE BREAD BASKET** . 6

**SHRIMP COCKTAIL**

fresh citrus, cocktail sauce . 19

**OEUFS MAYONNAISE**

deviled eggs, caviar, chervil . 18

**FRIED MUSHROOM**

**CROQUETTES**

wild mushroom croquettes, gremolata . 19

**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

**COUNTRY PÂTÉ**

cured 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

**TOMATO PROVENÇAL**

parmesan, breadcrumbs, garlic, herbs . 14

## 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

**TUNA NIÇOISE** \*

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

**MOULES FRITES**

tomato fennel broth, 'nduja, fin herbs . 34

**ROASTED HALF CHICKEN**

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

**SHRIMP TAGLIATELLE**

house-made pasta, shrimp, corn, english peas, cherry tomatoes, ramp beurre blanc . 38

SPLIT PLATE FEE . 8 \* \* \*

**FRESH HOUSE-MADE PASTA**  
chef's selection of seasonal pasta . M.P.

**LOUP DE MER**

mediterranean seabass, farro, asparagus, fennel, chive oil . 39

**THE FRANKLIN PATTY MELT** \*

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

**CRISPY CHICKEN SANDWICH**

butter milk fried chicken, lettuce, tomato, espellette green goddess aioli, brioche bun • 28

**LOBSTER SALAD**

fresh local lobster, lobster roe, chives, mayo, groundswell croissant roll • MP

## DESSERTS

**FLOURLESS CHOCOLATE CAKE**

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

**PROFITEROLES**

baked pastry puff, house-made vanilla ice cream, chocolate ganache . 15

**HOUSE-MADE ICE CREAM**

chocolate, vanilla, seasonal sorbet . 8

**AFFOGATO**

house-made ice cream, groundswell roasted espresso . 12

**CHEESE PLATE**

chef selection of 2 cheeses, local honey, fruit, jam . 20

**SEASONAL DESSERT**

rotating seasonal dessert . 14

## 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.