

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

ROASTED CAULIFLOWER

mornay sauce . 14

POMMES FRITES

classic aioli . 14

ROASTED CARROTS

cumin honey, crème fraîche . 14

BRUSSELS SPROUTS

crispy shallots . 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

saffron, pernod, fines herbs . 34

ROASTED HALF CHICKEN

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

SPLIT PLATE FEE . 8 * * *

LOUP DE MER

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

FRESH HOUSE-MADE PASTA

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

SHRIMP TAGLIATELLE

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

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

PROFITEROLES

orange blossom choux, house-made
vanilla ice cream, chocolate ganache,
sea salt . 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.

PLEASE NOTE, A 20% GRATUITY IS INCLUDED FOR PARTIES OF SEVEN & MORE.

THE
FRANKLIN

★ DINNER ★



BRISTOL RHODE ISLAND



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2026