STARTERS

HOUSE-MADE BREAD BASKET . 6

CALAMARI & MIXED OLIVES FRITURE
brussels sprout slaw, nori aioli . 21

OEUFS MAYONNAISE
deviled eggs, caviar, chervil . 18

FRENCH ONION DIP
onion trio, house-made chips . 14

CHICKEN LIVER PÂTÉ
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

KALE & APPLE SALAD
humboldt fog cheese, spiced sunflower seeds, honeycrisp apple, carrots, preserved lemon 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 . 12

PRESSED CREAMER POTATOES
caramelized sauerkraut, leeks . 12

POMMES FRITES
classic aioli . 14

ROASTED CARROTS
cumin honey, crème fraîche . 14

BRUSSELS SPROUTS
crispy shallots . 14

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.

PLATES

FILET MIGNON *
8 oz. center cut filet pan roasted, pommes dauphine, sauce bordelaise . 59

DUCK CONFIT
carrot & hen of the woods pain perdu, amaro reduction . 44

TUNA NIÇOISE *
tuna, quail egg, haricots verts, olive tapenade, cherry tomatoes, fingerling potatoes, lemon vinaigrette, chive oil . 36

SALMON
farro, broccolini, leek cream, chive oil . 39

SCALLOP PASTA
diver scallops, mimolette crisps, delicata squash, beurre blanc . 39

ROASTED HALF CHICKEN
hen of the woods, candied pearl onions, fennel salad, black truffle chicken jus . 38

RACK OF LAMB
gratin dauphinois, garlic kale crisps, port juniper reduction . 52

SPLIT PLATE FEE . 8 * * *

The Franklin Patty Melt *

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

DINNER FOR 2

$39 per person

includes house salad to share & warm groundswell chocolate chunk cookie

French Cider Fish & Chips
apple cider
brussels sprout slaw

Steak Frites
8 oz. hanger steak
chimichurri or au poivre

House-made Fresh Pasta
chef's selection of seasonal pasta

BEVERAGES

FILETTE WATER 750 mL • **COKE, DIET COKE, GINGER ALE** . 4
flat or sparkling . 8

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

BRISTOL RHODE ISLAND

THE

FRANKLIN

DINNER

BRISTOL RHODE ISLAND

2026