
STARTERS AND SNACKS

Beer-Battered Onion Rings | Buttermilk soaked.
Served with Horseradish Cream and a Dusting of Old Bay 9.5

Wings | Buffalo Style, Korean 50/50 Sauce, Sweet Thai Chili, or Mumbo 15.5

Maryland Crab Dip | Blue Crab, Sherry, Cajun Spice, Cheddar Cheese, and Tortilla Chips for Dipping 23 **GF**

Spicy Five-Cheese Spinach Dip | Tortilla Chips to Dip 15 **VG GF**

Tacos | ask your server for the type and price – they come in twos or threes

Moroccan Lamb Sliders | Lamb Merguez Sausage, Harissa Mayo, Tzatziki, Cucumber, Pickled Onion 3 for 13/ Additional slider 4 each

Fries & Mole | Franklin Fries, Red Mole, Queso Fresco, Crema 11 **GF**

Jumbo Asparagus/Beets, Hard Cooked Egg, Goat Cheese, and Lemon Honey Vinaigrette 12 **GF**

SOUPS AND SALADS

Soup of the Day | Please Ask About What's Being Served check on price

Three-Bean Vegetarian Chili | Here Since Day One, Topped with Cheddar and Green Onion 7.50 **GF VG**

Fried Chicken Cobb Salad | Egg, Smoked Gouda, Bacon, Avocado, Corn, Tomatoes, Chipotle-Honey Dressing 19

Quinoa and Spinach Bowl | w/Oranges, Beets, Pickled Onion, Edamame, Feta, and Carrot-Ginger Turmeric Dressing 16 **GF VG**

Greek Salad | Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives, Red Onion, Pepperoncini, and Feta. Tossed in Lemon-Herb Vinaigrette 15 **VG GF**

Port Poached Pears and Endive | w/ Walnuts, Bleu Cheese Crumbles, Radicchio, Frisee, and Port Wine Vinaigrette \$12 **VG GF**

Caesar Salad | Romaine, Parmesan, Croutons 12

Add Grilled Chicken to Any Salad 5

Add Grilled Salmon or Sautéed Shrimp to Any Salad 10

PIZZA — 10 INCH HAND-ROLLED PIES

Margherita | House Tomato Sauce, Grande Cheese Blend, Fresh Basil 15 **VG**

Farmer's Pie | House Tomato Sauce, Fresh Mozzarella, Broccolini, Eggplant, Bell Peppers, Summer Squash, Spinach 17 **VG**

The 1990's wants Its Pizza Back | Grande Pizza Blend, Fresh Mozzarella, Spinach, Sundried Tomato Pesto, Roasted Garlic, Basil 17 **VG**

Hot and Sticky | House Tomato Sauce, Grande Cheese Blend, Pepperoni, Red Onion, Jalapeno, Hot Honey 16.5

South by Southwest | Grande Cheese Blend, Cheddar, Smoked Chicken, Roasted Red Peppers, Red Onion, Jalapeno, Cilantro, Squeeze of Lime 16.50

Thai Pai | Thai Peanut Sauce Smoked Chicken, Grande Cheese Blend, Bean Sprouts, Cilantro 16.50

Create a Red or White Pizza | Starting at 14

Basil, Cilantro, Red Onion, Jalapenos, Peanuts, 1.00 each

Extra Cheese, Cheddar, Parmesan, Feta, Roasted Red Peppers, Mushrooms, Caramelized Onion, Roasted Garlic, Spinach, Kalamata Olives, Fresh Mozzarella 1.50 each

Italian Sausage, Pepperoni, Ham, Smoked Chicken, Bacon, 2.00 each

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne illness

An 18% gratuity will be added to parties of 10 or more

GF gluten free **V** Vegan **VG** vegetarian

Franklins makes dough. We do everything we can to keep flour from getting into food we don't want it in, but trace amounts are certainly in the air. Please be aware of your own sensitivities to wheat while ordering. And please let someone on staff if you know if you have concerns about this or other food sensitivities, restrictions, or allergies..

BURGERS AND SANDWICHES

Burgers and Sandwiches Come on a Potato Kaiser Roll (Except Where Noted) and are Served with a Kosher Pickle Spear and a Choice of One of Our Side Dishes.

Half-Pound Roseda Farm Burgers | All of Our Burgers Are Made with Dry Aged, Naturally Raised Beef from Roseda Farms in Monkton, MD. Flame-grilled, Served with Lettuce and Tomato. Raw Onion Available Upon Request. Add Sautéed Mushrooms or Caramelized Onions for .75, Bacon 2.00 Avocado 2.00

Franklins' Cheeseburger | Choice of American, Cheddar, Bleu, Swiss, Provolone, Pepper Jack, Feta, Boursin, Pimento **17**

The Cook's House | Sriracha Mayo, Pickle Chips, Double Cheddar, Bacon, Red Onion **18**

Smooth Operator | Boursin Cheese, Roasted Mushrooms, Caramelized Onions, Mayonnaise **18**

Big Bubba Mac Royale | Pimento Cheese, Bacon, Fried Shallots, Pickles, Comeback Sauce **18**

Franklins Classics | Cowboy Burger, Bleu Burger, or 'Shroom Burger **18**

The Ruben | Hot Corned Beef, Sauerkraut, Swiss, and 1000 Island on Rye **18**

Glorious Gloria | 5 oz. Grilled Chicken Breast, Swiss, Bacon, Mayo, Red Onion, Lettuce, Tomato **17**

Buttermilk Fried Chicken | Country Coleslaw, Pickle Chips, Comeback Sauce **17**

The Cubano | Mojo Pulled Pork, Ham, Pickle, Swiss, and Spicy Beer Mustard on Pressed Sub Roll **16.50**

Korean Fried Sweet Potato | Battered, Fried, Glazed in 50/50 Sauce w/Refrigerator Kimche, Pickled Radish, Chili Crunch **15 V**

The Club | Double Decker of Turkey, Ham, Cheddar, Lettuce, Tomato, Bacon, Mayo on White Toast **18**

Crab Cake | Lightly Pan-Fried w/ Tartar, Cocktail, Lettuce, Tomato **27**

Holy Frijoles v2.0 | House-Made Black Bean Patty with Oats, Onion, Roasted Garlic, Flax Seed and Spices. Topped with Avocado, Pickled Jalapenos, Queso Fresca, Crema, Lettuce, Tomato **16 VG**

Pulled Pork | Carolina Style or Franklins' House BBQ Sauce, Slaw **16.50**

Oyster Po' Boy | Fried Oysters, Creole Remoulade, Lettuce, Tomato, Pickles **19**

MAINS

Crab Cake Platter | Lightly Pan-Fried w/ Franklins' Fries, Slaw, Tartar, Cocktail **Single 30 Double 41**

Fish and Chips | Beer-Battered Cod, Franklins' Fries, Tartar, Cocktail **20**

Fried Blue Catfish | w/ Shrimp and Andouille Sausage Gumbo, White Rice **25**

Horseradish-Crusted Salmon | Red Beet Puree, Asparagus, Mustard Crème Fraiche **25**

Miso Glazed Mahi Mahi | Baby Bok Choy, Oyster Sauce, Dashi, Chili Crunch **24**

Spaghetti | Mussels, Shrimp White Wine, Marinara, Calabrian Chilis, Basil **25**

Puttanesca | Spaghetti, Tomato Sauce, Calabrian Chilis, Anchovies, Capers, Garlic, Black Olives **18**

Fried Chicken | Leg, Thigh, and Breast of an Antibiotic Free Natural Chicken, Sous-Vide, Then Fried Crispy | Mashed Potatoes, Broccolini, Hot Sauce Honey **22**

Duck Confit and Red Mole | w/ Mexican Rice, Roasted Squash, Peanuts **26 GF**

Pulled Pork Platter | Choice of Two Sides and Either Carolina Style **GF** or Franklins' House BBQ Sauce **20**

Bacon-Wrapped Meatloaf | Chipotle Mashed Sweet Potatoes, Broccolini, Spicy Ketchup **21**

Grilled Flat Iron Steak | w/ Red Wine Sauce, Mushrooms, Mashed Potatoes, Broccolini **30 GF**

Rice Noodles | Chinese Eggplant, Bell Peppers, Mushrooms, Broccolini, Spicy Black Pepper Soy Sauce **18 V**

ON THE SIDE **GF** 5.00 EA

Franklins' Fries **V**
Slaw **VG**

Corn Pudding **VG**
Aunt Deb's Baked Beans

Jasmine Rice **V**
Side Salad **VG**
Baby Bok Choy

Garlicy Broccolini **VG**
Mashed Potatoes **VG**

w/ Oyster Sauce (not gluten free)

Children's Menu |

For those 12 years old and younger

Chicken Tenders with Fries* \$11

Grilled Chicken Breast w/Vegetable or Carrot Sticks \$10.50 **GF**

Kids Fish and Chips* with Tartar Sauce \$11

Grilled Salmon Filet w/Vegetable or Carrot Sticks \$14 **GF**

Kids Cheeseburger with choice of Cheese and Fries* \$10.50

Kids Spaghetti with Butter or Marinara \$8 **VG**

Grilled Cheese w/ Fries* \$8

*We offer carrot sticks or vegetables as a healthier alternative to fries!

12 oz. Soft Drinks Included.

Coke Products, Gingerale, House Made Root Beer, Apple, Orange or Cranberry Juices

Lemonade, Sweet Raspberry Iced Tea

Milk or Chocolate Milk

Desserts |

Bourbon Pecan Bread Pudding | Warm w/ Caramel Sauce and Whipped Cream \$12

Dessert of the Day| Whim and Season All Play a Part. Please Ask About the Price

Key Lime Pie | w/ Raspberry Sauce and Whipped Cream \$10

Chocolate Layer Cake | Iced and Filled w/ Ganache and Served w/ Chocolate Sauce and Whipped Cream \$11

New York Style Cheesecake | Raspberry Sauce and Whipped Cream \$10

Rootbeer Float | Our House Made Root Beer w/ a Scoop of Vanilla Ice Cream \$7 **GF**

Two Scoops Ice cream | Vanilla, Chocolate, or Strawberry \$6 **GF**

Warm Brownie Sundae| w/Vanilla Ice Cream, Hot Fudge, Caramel, Whipped Cream, Peanuts, Cherry \$10 **GF**

Just a Sundae| Vanilla Ice cream w/ Hot Fudge, Caramel, Whipped Cream, and a Cherry \$9 **GF**

Stout Float (for those 21 years and older)| Franklins Nitro Stout w/ a Scoop of Vanilla Ice Cream \$8

WINE |

Reds | \$10/glass \$36/bottle

Oak Ridge "Old Soul" | Pinot Noir | Lodi, California, USA

Chronic Cellars "Purple Paradise" | Zinfandel, Petite Syrah, Syrah, Grenache | Paso Robles, California, USA

Sky Fall Vineyard | Cabernet Sauvignon | Columbia Valley, Washington, USA

Whites | \$10/glass \$36/bottle

Firesteed Wines | Pinot Gris | Willamette Valley, Oregon

Kuranui | Sauvignon Blanc | Marlborough, New Zealand

Zolo | Chardonnay | Mendoza, Argentina

Villa Jolanda | Prosecco | Veneto, Italy/split only

COCKTAILS |



Follow the Pineapple |

Saturday and Sunday Brunch-ish

11am-3pm

Vegetable Scramble | Three Eggs, Herbs, Asparagus, Roasted Squash, Potatoes, Goat Cheese **\$14.5**

The Hangtown Fry | Fried Oysters and Neuske Bacon Scrambled into Three Eggs **\$17**

Flammekueche | Onion, Bacon, Crème Fraiche, Swiss Cheese Flatbread topped w/ a Poached Egg. Served w/ Fresh Fruit **\$13**

French Toast | Vanilla and Cinnamon Custard Soaked Brioche w/ Fresh Berries, Butter, Syrup, and Bacon **\$13**

Korean Breakfast Sandwich | Glazed Grilled Slab Bacon, Sriracha Mayo, Refrigerator Kimche, Chili Crunch, Scrambled Egg on a Potato Kaiser **\$17**

Avocado Toast | w/Poached Egg, Everything Bagel Spice, Fresh Fruit **\$13**

Mimosa **\$9** Bloody Mary **\$8**