

STARTERS AND SNACKS	
Beer-Battered Onion Rings Buttermilk soaked. Served with Horseradish Cream and a Dusting of Old Bay 9.5	Tacos ask your server for the type and price – they come in twos or threes
Wings Buffalo Style, Korean 50/50 Sauce, Sweet Thai Chili, or Mumbo 15.5	Moroccan Lamb Sliders Lamb Merguez Sausage, Harissa Mayo, Tzatziki, Cucumber, Pickled Onion 3 for 13/ Additional slider 4 each
Maryland Crab Dip Blue Crab, Sherry, Cajun Spice, Cheddar Cheese, and Tortilla Chips for Dipping 23 GF	Grit Balls Breaded and Fried Grits Stuffed w/ Pimento Cheese on Peppered Sausage Gravy 11
Spicy Five-Cheese Spinach Dip Tortilla Chips to Dip 15 VG GF	Fried Oysters Champagne Celery Root Cream, Toasted Walnuts, Fried Shallots, Hot Sauce 16

SOUPS AND SALADS	
Soup of the Day Please Ask About What’s Being Served check on price	Greek Salad Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives, Red Onion, Pepperoncini, and Feta. Tossed in Lemon-Herb Vinaigrette 15 VG GF
Three-Bean Vegetarian Chili Here Since Day One, Topped with Cheddar and Green Onion 7.50 GF VG	Beets and Goat Cheese w/ Oranges, Pistachios, Arugala, and Lemon Honey Vinaigrette \$12 VG GF
Fried Chicken Cobb Salad Egg, Smoked Gouda, Bacon, Avocado, Corn, Tomatoes, Chipotle-Honey Dressing 19	Caesar Salad Romaine, Parmesan, Croutons 12
Quinoa and Spinach Bowl w/Oranges, Beets, Pickled Onion, Edamame, Feta, and Carrot-Ginger Turmeric Dressing 16 GF VG	Add Grilled Chicken to Any Salad 5
	Add Grilled Salmon or Sauteed Shrimp to Any Salad 10

PIZZA — 10 INCH HAND-ROLLED PIES	
Margherita House Tomato Sauce, Grande Cheese Blend, Fresh Basil 15 VG	Thai Pai Thai Peanut Sauce Smoked Chicken, Grande Cheese Blend, Bean Sprouts, Cilantro 16.50
The Cinghiale Fresh Mozzarella, Ricotta, Parmesan Drizzled w/ Boar Ragu 19	Create a Red or White Pizza Starting at 14
Five Cheeses Grande Pizza Blend, Fresh Mozzarella, Ricotta, Parmesan, Roasted Garlic, Olive Oil, Basil 17 VG	Basil, Cilantro, Red Onion, Jalapenos, Peanuts, 1.00 each
Hot and Sticky House Tomato Sauce, Grande Cheese Blend, Pepperoni, Red Onion, Jalapeno, Hot Honey 16.5	Extra Cheese, Cheddar, Parmesan, Feta, Roasted Red Peppers, Mushrooms, Caramelized Onion, Roasted Garlic, Spinach, Kalamata Olives, Fresh Mozzarella, Ricotta 1.50 each
South by Southwest Grande Cheese Blend, Cheddar, Smoked Chicken, Roasted Red Peppers, Red Onion, Jalapeno, Cilantro, Squeeze of Lime 16.50	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 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 Crisp **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/ Fanklins’ 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, Brussel Sprouts, Mustard Crème Fraiche **25**
Grilled Blackened Mahi Mahi| Braised Savoy Cabbage, Roasted Potatoes, Lemon Butter Caper Sauce **24 GF**
Spaghetti| Mussels, Shrimp White Wine, Marinara, Calabrian Chilis, Basil **25**

Fried Chicken |½ of an Antibiotic Free Natural Chicken, Sous-Vide, Then Fried Crispy| Mashed Potatoes, Broccolini, Mike’s Hot Sauce Honey **22**
Pulled Pork Platter | Choice of Two Sides and Either Carolina Style^{GF} or Franklins’ House BBQ Sauce **20**
Beef Bourguignon| Red Wine, Pearl Onions, Bacon Lardon, Wild Mushrooms, Roasted Carrots, Mashed Potatoes **29 GF**
Grilled Flat Iron Steak| w/ Chipotle Mashed Sweet Potatoes, Broccolini, Steak Butter **30**
Pappardelle| Tuscan-Style Boar Ragu w/ Red Wine and Vegetables, Parmesan **22**
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	Corn Pudding VG	Jasmine Rice V	Garlicy Broccolini VG
Slaw VG	Aunt Deb’s Baked Beans	Side Salad VG	Mashed Potatoes VG
		Brussel Sprouts w/Bacon	

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

Mushroom Scramble | Three Eggs, Herbs, Mushrooms, Potatoes, Goat Cheese \$14.5

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

A Fowl Mouthed 'Wich | Buttermilk Fried Chicken Breast, Hot Honey, Comeback Sauce, Avocado, and Fried Egg on Griddled White Bread \$17

Short Rib Royale w/ Cheese | Braised Beef, Fried Egg, Cheddar Cheese, Carmelized Onion, Jalapenos, Sriracha Mayo on a Kaiser Roll \$17

Fried Rice Bowl | w/ Refrigerator Kimche, Pickled Radish, Bean Sprouts, Glazed Smoked Slab Bacon, Two Fried Eggs \$16

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

Mimosa \$9 Bloody Mary \$8