
STARTERS AND SNACKS

Beer-Battered Onion Rings | Buttermilk soaked. Served with horseradish cream and a dusting of Old Bay **7.50**

Wings | Buffalo Style, Mango BBQ, Asian Sweet Chili, or Mumbo **12**

Spicy Five-Cheese Spinach Dip | Crusty Bread **10**

Maryland Crab Dip | Local crab, sherry, Cajun Spice, Cheddar Cheese, and Bread to Spread **16**

Quesadilla with cheese and green onion **8** with smoked chicken **9.50**

Moroccan Lamb Sliders | Lamb Merguez Sausage, Harissa Mayo, Tzatziki, Cucumber, Pickled Onion

3 for 11/ Additional slider **3.75 each**

Crab Hushpuppies | w/ Local Crab Sweet Corn, Spicy Whipped Honey Butter **14**

SOUPS AND SALADS

Three-Bean Vegetarian Chili | Here Since Day One, Topped with Cheddar and Green Onion Cup **5/** Bowl **6**

Maryland Red Crab Soup | tomato based, vegetables, Maryland crab Cup **6/** Bowl **7**

Spring Spinach Salad | Strawberries, Blueberries, Oranges, Cucumber, Almonds, Goat Cheese Crumble, Lemon-Poppy Dressing **10**

Caprese | Heirloom tomatoes, fresh mozzarella, pesto, balsamic **10**

Tomato and Watermelon | baby arugula, Feta, sunflower seeds, Honey Balsamic Dressing **10**

Caesar Salad | Garlic Parmesan Croutons **9**

Fried Chicken Cobb Salad | Egg, Smoked Gouda, Bacon, Avocado, Corn, Chipotle-Honey Dressing **14**

Greek Salad | Mixed Greens, Tomatoes, Cucumbers, Kalamata olives, Red Onion, Pepperoncini, and Feta. Tossed in Lemon-Herb Vinaigrette **10**

Add Grilled Chicken to any salad **4**

Add Grilled Salmon to any salad **9**

PIZZA — 10 INCH HAND-ROLLED PIES

Margherita | House Tomato Sauce, Grande Cheese Blend, Fresh Basil **11.50**

Carnivore | House Tomato Sauce, Grande Cheese Blend, Pepperoni, Sausage, Bacon, Ground Beef **14.50**

Thai Pie | Thai Peanut Sauce, Grande Cheese Blend, Smoked Chicken, Peanuts, Cilantro, Bean Sprouts **13.50**

Sweet- Hot Pie | Grande Cheese Blend, Parmesan, Salami, Fresh Basil, Calabrian Pepper Honey Drizzle **14**

South by Southwest | Grande Cheese Blend, Cheddar, Smoked Chicken, Roasted Red Peppers, Red Onion, Jalapeno, Cilantro, Squeeze of Lime **13.50**

Hawaiian Pig Roast | Grande Cheese Blend Pulled Pork, Bacon, Grilled Pineapple, Pickled Onion, Mango BBQ Sauce **14**

Za Fresh 'Za | fresh mozzarella, heirloom tomatoes, pesto **14**

Wild Mushroom | Grande Cheese Blend, Ricotta, Caramelized Onion, Fresh Herbs, Truffle Oil **14**

Create a Red or White Pizza | Starting at **10.75**

Basil, Cilantro, Red onion, Jalapenos, Peanuts, Bean sprouts **.75 each**

Extra Cheese, Cheddar, Parmesan, Feta, Arugula, Roasted Red Peppers, Mushrooms, Caramelized Onion, Spinach, Kalamata Olive **1.25 each**

Sausage, Pepperoni, Smoked Chicken, Bacon, Ricotta, Grilled Pineapple **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

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

Franklins' Cheeseburger | Choice of American, Cheddar, Bleu, Swiss, Provolone, Pepper Jack, Feta or Muenster **13**

The Cook's House | Sriracha Mayo, Pickle Chips, Double Cheddar, Bacon, Red onion **14.50**

My Big Fat Greek | Feta, Spinach, Tomato, Cucumber, Pickled Onion, Harissa Mayo, Tzatziki **14.50**

Franklins Classics | Cowboy Burger, Bleu Burger, or 'Shroom Burger **14**

The Ruben | Hot Corned Beef, Sauerkraut, Swiss, and 1000 Island on Rye **13**

The Club | Double Decker of Turkey, Ham, Cheddar, Lettuce, Tomato, Bacon, and Mayo on Toasted White **13**

Glorious Gloria | 5 oz. Grilled Chicken Breast, Swiss, Bacon, Mayo, Red Onion, Lettuce, Tomato **13**

Buttermilk Fried Chicken | Country Coleslaw, Pickle Chips, Comeback Sauce **13**

The Cubano | LMojo Pulled Pork, Ham, Pickle, Swiss, and Spicy Beer Mustard on Pressed Sub Roll **13**

Crab Cake I | GW Hall's Lump Maryland Blue Crab, Tartar, Cocktail, Lettuce, Tomato **19**

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 **11**

Pulled Pork | Carolina Style or Franklins' House BBQ Sauce, Slaw **13**

Baltimore Shrimp Salad | Classic Maryland Recipe on a Buttered Sub Roll, Lettuce **14**

The Italian Stallion | Salami, Ham, Provolone, Mayo, Tomato-Pickle Relish **13**

MAINS

Crab Cake Platter | GW Hall's Lump Maryland Blue Crab, Franklins' Fries, Slaw, Tartar, Cocktail Single **21** Double **32**

Fish and Chips | Beer-Battered Cod, Franklins' Fries, Tartar, Cocktail **15**

Grilled Salmon | Warm Lemon-Herb Coucous, Mixed Vegetables, Cucumber-dill Yogurt Sauce **19**

Spaghetti | Spinach-Leek Cream Sauce, Asparagus, Heirloom Cherry Tomatoes, Fresh Mozzarella, Fried Garlic Bread Crumbs **18**

Homestyle Meatloaf | Mashed Potatoes, Mixed Vegetables, Stout-Onion Gravy, Crispy Shallot **18**

Fried Chicken | ½ of an Antibiotic Free Natural Chicken, Sous-Vide then Fried Crispy | Mac n Cheese, Mixed Vegetables, Mike's Hot Sauce Honey **19**

Churrasco Grilled Skirt Steak | Warm Cheesy Potato Salad w/ Local Chorizo Sausage, Mexican Street Corn Salsa, Shishito Pepper Chimichurri **25**

Pulled Pork Platter | choice of two sides and either Carolina style or Franklins' house BBQ sauce **16.50**

Grilled Bratwurst, Knockwurst and Bauernwurst Sausages | apple flavored sauerkraut, caramelized onions, grainy mustard **17**

Fish Tacos | blackened cod, salsa verde, mango pico de gallo, lime crema, black beans, Mexican rice **16**

ON THE SIDE 4.50EA

Franklins' Fries
Slaw

Corn Pudding

Aunt Deb's Baked Beans

Mixed Vegetables

Side Salad

Mashed Potatoes

Mac N Cheese

Black beans

Mexican rice

Children's Menu |

Chicken tenders with fries* \$7.50

Grilled chicken breast w/vegetable or carrot sticks \$7.50

Kids fish and chips* with tartar sauce \$9

Grilled salmon filet w/vegetable or carrot sticks \$11

Kids cheeseburger with choice of cheese and fries* \$7

Kids spaghetti pasta with butter or marinara \$5

Grilled cheese w/ fries* \$5

Plain cheese quesadilla with carrot sticks \$5

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

Soft drinks included.

Coke products, Gingerale, House Made Rootbeer

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 \$10

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 \$8

Chocolate Layer Cake | iced and filled w/ ganache and served w/ chocolate sauce and whipped cream \$10

New York Style Cheesecake | raspberry sauce and whipped cream \$10

Rootbeer Float | Our house made root beer w/ a scoop of vanilla ice cream \$6

Two Scoops Ice cream | Vanilla, Chocolate, or Strawberry \$6 gluten free

Just a Sundae| Vanilla Icecream with hot fudge, caramel, whipped cream, and a cherry \$8

Stout Float (for those 21 years and older)| Franklins nitro stout w/ a scoop of vanilla ice cream \$8

WINE|

Reds| \$8/glass \$28/bottle

Luna| Malbec| Mendoza, Argentina

Loma Larga "Quinteto"| Cab Franc, Malbec, Syrah, Pinot Noir, Merlot| Valle de Casablanca, Chile

Cline Ancient Vines| Zinfandel| Contra Costa County, California

Whites| \$8/glass \$28/bottle

Firesteed Wines| Pinot Gris| Willamette Valley, Oregon

The Ned| Sauvignon Blanc| Marlborough, New Zealand

Domaine de Bernier| Chardonnay (stainless)| Loire Valley, France

Sean Minor| Chardonnay (oak casks)| Central Coast, California

Villa Jolanda| Prosecco| Veneto, Italy/split only

Summer Specials | \$7/glass \$25/bottle

Red| Cellier des Dauphins Reserve| Grenache, Syrah| Rhone Valley, France

Pink| Les Lauzeraies Tavel Rosé| Grenache, Syrah, Mouvedre, Carignan, Cinsault, Clairette, Picpoul Bourboulence| Rhone Valley, France

COCKTAILS|

Outside| check specials

Hurricane| Lots of dark rum, lemon juice, passionfruit syrup \$11

Hundred Acre Bramble| Rocktown Vodka, blackberry liqueur, lemon juice, honey \$11

Debbie's Bourbon Slushie| Elijah Craig Small Batch Bourbon, tea, lemonade, orange juice \$11

Inside|

Old Fashioned| Evan Williams Single Barrel Bourbon, muddled orange, fancy cherry, demerara sugar, Angostura bitters \$11

Margarita| fresh lime, agave syrup, Cointreau w/El Jimador \$10 w/Herradura Reposado \$13

Sidecar| Mason Rouge VSOP cognac, Cointreau, lemon juice, sugar \$11

Moscow Mule| Tito's vodka, lime juice, ginger beer \$12

Sazerac| Rittenhouse Bottled in Bond rye, Mason Rouge VSOP cognac, sugar, Peychaud and Angostura bitters, absinthe, lemon peel \$11

Hurricane| Lots of dark rum, lemon juice, passionfruit syrup \$12

Hundred Acre Bramble| Rocktown Vodka, blackberry liqueur, lemon juice, honey \$10

Debbie's Bourbon Slushie| Elijah Craig Small Batch Bourbon, tea, lemonade, orange juice, unapologetically served in a plastic container \$11

Saturday and Sunday Brunch-ish

11am-3pm

French Toast

*Vanilla and cinnamon custard soaked brioche w/ strawberries and blueberries, butter, syrup and bacon \$12
w/ Bananas Foster syrup and bacon \$14*

Bernie From Safeway

*Ham, turkey, and American cheese sandwiched between two slices of French toast, dusted w/powdered sugar and served w/ that raspberry sauce.
\$14*

The Mexican Scramble

Three eggs, chorizo sausage, shallots, potatoes, tomatoes, Chihuahua cheese, and salsa verde \$14

Vegetable Scramble

Three eggs, roasted summer squash, asparagus, shallots, roasted mushrooms, parmesan, sour cream, and green onion \$14

Mimosa \$8 Bloody Mary \$7