

# Franklin Cafe

278 Shawmut Ave 02118-2125 · +16173500010 · Updated: Jan 14, 2026

[View online menu](#)



## MAIN 22

<b>Hot &amp; Sour Soup</b>	<b>\$7.00</b>
Shitake mushrooms, tofu, pork	
<b>Risp Baby Iceberg</b>	<b>\$9.00</b>
Cherry tomatoes, bacon, blue cheese dressing	
<b>Greek Salad</b>	<b>\$8.00</b>
Kalamata olives. Cucumber, feta dressing	
<b>Fried Green Tomatoes</b>	<b>\$12.00</b>
Cajun shrimp remoulade	
<b>Grilled Calamari</b>	<b>\$12.00</b>
Baby white beans, basil pesto, citron blanc	
<b>Seared Soy Marinated Chicken Livers</b>	<b>\$8.00</b>
Bacon, horseradish, fennel salad	
<b>Warm Matchsticks of Zucchini</b>	<b>\$9.00</b>
Toasted almonds, pecorino, balsamic	
<b>Skillet Smoked Mussels</b>	<b>\$10.00</b>
Clarified butter, lemon	
<b>Crispy Crab &amp; Corn Fritters</b>	<b>\$11.00</b>
Herb aioli	
<b>Sweet Pea Ravioli</b>	<b>\$17.00</b>
White wine, creme fraiche, pea tendrils	
<b>Fresh Creste Di Gallo with the Heat</b>	<b>\$18.00</b>
Shrimp, scallions, tomato sauce	
<b>Duck Pot Pie</b>	<b>\$20.00</b>
Winter root vegetables, boiler onion, cranberry jam	
<b>House Corned Beef Brisket</b>	<b>\$20.00</b>
Caramelized cabbage, carrots, potato	
<b>Lavender Honey Glazed Atlantic Salmon</b>	<b>\$19.00</b>
Lemon risotto, pea greens	

<b>Seared Chatham Cod</b>	<b>\$20.00</b>
Oyster mushrooms, scallion, ginger	
<b>Chicken with "20 Cloves"</b>	<b>\$18.00</b>
Chive mashed, thyme, sherry	
<b>Classic Steak Frites</b>	<b>\$21.00</b>
Port demi glace, roquefort butter	
<b>Turkey Meatloaf</b>	<b>\$18.00</b>
Fig gravy, chive mashed potatoes	
<b>Chive Mashed Potatoes</b>	<b>\$5.00</b>
<b>Creamy Cheddar Grits</b>	<b>\$5.00</b>
<b>Fries</b>	<b>\$5.00</b>
<b>Spicy Green Beans</b>	<b>\$5.00</b>

## GLUTEN-FREE DINNER MENU 14

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<b>Hot &amp; Sour Soup</b>	<b>\$7.00</b>
shitake mushrooms, tofu, pork	
<b>Crisp Baby Iceberg</b>	<b>\$9.00</b>
Cherry tomatoes, bacon, blue cheese dressing	
<b>Greek Salad</b>	<b>\$8.00</b>
Kalamata olives, cucumber, feta dressing	
<b>Skillet Smoked Mussels</b>	<b>\$10.00</b>
Clarified butter, lemon	
<b>Grilled Calamari</b>	<b>\$11.00</b>
Baby white beans, pesto, citron blanc	
<b>Warm Matchsticks of Zucchini</b>	<b>\$9.00</b>
Toasted almonds, pecorino, citron blanc	
<b>Steak Frites</b>	<b>\$20.00</b>
Port demi glace, roquefort butter	
<b>Chicken with "20 Cloves"</b>	<b>\$18.00</b>
Chive mashed, thyme, sherry	
<b>House Corned Beef Brisket</b>	<b>\$19.00</b>
Caramelized cabbage, carrots, potato	
<b>Seared Chatham Cod</b>	<b>\$20.00</b>
Oyster mushrooms, scallion, ginger	

## Lavender Honey Glazed Atlantic Salmon

\$19.00

Lemon risotto, pea greens

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## Creamy Cheddar Grits

\$5.00

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## Chive Mashed Potatoes

\$5.00

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## Spicy Green Beans

\$5.00

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## HOUSE COCKTAILS 12

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### El Diablo

Olmecca Altos Reposado, LeJay Creme de Cassis, Lime, Ginger Beer

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### Sloe Gin Fizz

Plymouth Sloe Gin, Plymouth Gin, Lemon, Soda

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### Rose and Thorns

Cocchi Americano, Fidencio Clasico Mezcal, Tawny 10 Year Port, Lemon Bitters

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### Cucumber Collins

Rain Organic Cucumber Vodka, Lemon, Soda

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### French Laundry

Citadelle Gin, St Germain, Luxardo Maraschino, Lime, Grapefruit Bitters

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### Listen, Becky

Brugal Extra Dry Rum, Bechorovka, Cranberry & Orange Shrub

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### Smoking Gun

Cutty Sark Prohibition Edition Scotch, Barrel Aged Fernet Branca, Demerara Cordial, Black Walnut Bitters

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### Ideal Manhattan

Evan Williams Bourbon, Cinzano Rosso, St. Germain, Angostura, Grapefruit Bitters

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### John Doe

Rittenhouse Bonded Rye, Cynar, King's Ginger, Grapefruit Bitters

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### Birds of a Feather

Brugal Añejo Rum, Campari, Allspice Dram, Pineapple, Lime

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### Overthrown

Bird Dog Bourbon, Cinzano Rosso, Gran Classico, Angostura Orange Bitters

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### Adonis Cocktail

Lustau Amontillado Sherry, Cocchi Vermouth di Torino, Angostura and Orange Bitters

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## DRAFT BEER 10

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### Left Hand Nitro Milk Stout

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### Lagunitas IPA

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**Harpoon Ehop Collaboration**

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**Oskar Blues Dale's Pale Ale**

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**Notch Session Pils**

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**Two Roads Worker's Comp Saison**

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**Allagash White Ale**

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**Brooklyn Lager**

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**Revolution Eugene Porter**

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**Harpoon IPA**

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**BOTTLES & CANS** 5

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**Miller High Life**

Bottled Beer

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**Notch Left of the Dial IPA**

Canned Beer

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**Downeast Cider**

Canned Beer

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**Narragansett Lager**

Canned Beer

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**Beer of the Moment**

Rotating Canned or Bottled Beer

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**SPARKLING** 6

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**Laurent Perrier Brut Rose, Tour Sur Marne**

**\$95.00**

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**Louis Roederer Brut Premier, Reims**

**AVAILABLE OPTIONS**

\$52.00

Mug: \$99.00

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**Mumms Blanc De Blancs, Napa**

**\$35.00**

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**La Marca Prosecco, Italy**

**AVAILABLE OPTIONS**

\$25.00

\$9.00

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**Perrier Jouet Grand Brut, Epernay**

**\$25.00**

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**Segura Viduas Brut Rose Cava, Pendes**

**AVAILABLE OPTIONS**

\$32.00

\$9.00

**ROSE** 2

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**Chateau Minuty "M De Minuty" Rose, Cotes De Provence** **\$42.00**

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**Villa Des Anges Rose, Languedoc Roussillon** **AVAILABLE OPTIONS**  
\$28.00  
\$8.00

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**WHITE** 13

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**Ramey Russian River Valley Chardonnay, Russian River Valley** **\$49.00**

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**Truchard Roussane "Carneros", Napa** **AVAILABLE OPTIONS**  
\$44.00  
\$12.00

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**Francois Villard Viognier, Rhone** **\$35.00**

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**La Porte Sancerre Domaine Du Rochoy, Loire** **\$36.00**

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**Creme De Lys Chardonnay, Sonoma** **AVAILABLE OPTIONS**  
\$36.00  
\$10.00

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**Truchard Sauvignon Blanc, Napa** **AVAILABLE OPTIONS**  
\$32.00  
\$9.00

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**Domaine Schlumberger "Grand Cru" Riesling, Alsace** **\$33.00**

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**Hamilton Russell Chardonnay, South Africa** **\$31.00**

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**Pierre Sparr Pinot Gris "Reserve", Alsace** **\$30.00**

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**Sterling Vineyards Aromatic White, Napa** **AVAILABLE OPTIONS**  
\$32.00  
\$9.00

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**Mohua Sauvignon Blanc, New Zealand** **\$27.00**

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**Argiolas Vermentino "Costamolino", Sardinia** **\$26.00**

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**Marc Bredif Vouvray, Loire** **\$25.00**

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**RED** 13

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**Duckhorn Napa Cabernet, Napa** **\$68.00**

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**Faust Cabernet Sauvignon, Napa** **\$52.00**

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**Etude Pinot Noir, Napa** **\$47.00**

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**Rombauer Merlot, Carneros** **\$37.00**

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<b>Patz &amp; Hall Pinot Noir "Sonoma Coast", Sonoma</b>	<b>\$48.00</b>
<b>Chappellet Cabernet Sauvignon "Mountain Cuvee", Napa</b>	<b>\$36.00</b>
<b>Truchard Syrah "Carneros", Napa</b>	<b>\$34.00</b>
<b>Ck Mondavi Cabernet Sauvignon, Napa</b>	<b>AVAILABLE OPTIONS</b>
	\$34.00
	\$10.00
<b>Tolaini Valdisanti, Tuscany</b>	<b>\$33.00</b>
<b>Francis Ford Coppola "Su Yuen" Syrah, Napa</b>	<b>AVAILABLE OPTIONS</b>
	\$32.00
	\$9.00
<b>Veramonte Pinot Noir Reserva, Chile</b>	<b>AVAILABLE OPTIONS</b>
	\$32.00
	\$9.00
<b>Primus Malbec, Mendoza Argentina</b>	<b>\$31.00</b>
<b>Joel Gott Zinfandel, California</b>	<b>\$28.00</b>