

The Franklin Room

675 N Franklin St 60654-3926 · +13124454686 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 7

OYSTERS {1/2 DOZEN} gf	\$24.00
yuzu mignonette, spicy nam jim, lemon wedge	
TRUFFLED TUNA CRUDO gf	\$23.00
sunomono, truffle ponzu, rice puff, cheese tuiles, serrano	
LAMB CHOPS gf	\$22.00
chimichurri, parsley, coconut milk	
SPICY BOURBON MUSSELS	\$19.00
miso, basil, fennel, cherry tomato, roasted garlic pureé, herbs oil, parmesan, micro cilantro, toasted baguette	
WAGYU STEAK TARTARE	\$22.00
yuzu mustard, capers, pickled hon shimeji, shallot, cornichon, smoked gouda, radish, toasted sourdough	
WILD MUSHROOM TARTINE v	\$18.00
portobello, oyster, shitake, button mushrooms, gruyere, ricotta honey, parsley, pickled pearl onion	
WHIPPED FORMAGGIO v	\$19.00
ricotta, goat cheese, green peas, serrano, sweet corns, pistachio confit, sunflower shoots, mixed herbs, toasted baguette	

ENTREES 8

PASTA AL PESCE	\$34.00
spaghetti, garlic cream, anchovy, sun-dried and cherry tomato, shrimp, scallop, mussels, parsley, parmesan	
TRUFFLED RICOTTA TORTELLINI v	\$31.00
black truffle tuiles, morels, porcini, champignon, creme fraiche, onion	
CHICKEN ROULADE gf	\$27.00
fire grilled maitake, fingerling potato, pickled mustard seeds, charred pearl onion, lemon, caper, soy butter, chervil	
MISO SALMON	\$32.00
pickled cauliflower, salmon croquette, zucchini, miso beurre blanc, ikura	
CHILEAN SEABASS	\$49.00
sweet miso, morel mushroom, asparagus, edameme, creme fraîche, crouton, pistachio	
BRISTOL BAY SCALLOPS	\$37.00
pearl couscous, pea and basil cream, asparagus, shallot, bacon pangrattato, pea tendrils, parmesan	

MARINATED BUTCHERS STEAK gf	\$35.00
chimichurri, fried plantain, bearnaise	
PRIME BONE-IN RIBEYE (18OZ.) gf	\$69.00
charred knob onion, scallion soy, roasted whole garlic, bearnaise	

SIDE DISHES 6

KALE & ROOTS SALAD v/gf	\$13.00
dino kale, pickled red onion, watermelon radish, carrot, jalapeno, feta cheese, toasted sesame, sweet sesame dressing	
BABY GEM SALAD v	\$13.00
breakfast radish, avocado, chives, chervil, sourdough crouton, parmesan, mint yogurt dressing	
CHARRED BROCCOLINI v/gf	\$14.00
labneh, ponzu, jalapeno, crispy shallots, peanuts, cilantro	
CRISPY FINGERLING POTATO v	\$14.00
charred pearl onion, cornichon, black truffle aioli, crispy herbs	
ROASTED BUTTERNUT SQUASH v/gf	\$16.00
fried artichoke, toasted pepitas, pickled onion, sesame olive oil, crispy sage, caramelized onion cream	
TARO FRIES v	\$10.00
roasted garlic aioli	

DESSERTS 5

CHOCOLATE CRUNCH	\$14.00
feuilletine, dark chocolate mousse, mascarpone, meringue, praline hazelnut, choco crumble	
MANGO CHEESE CAKE	\$14.00
mango-passion fruit sorbet, toasted coconut flake, salted cream	
SORBET & GELATO gf	\$5.00
raspberry-mango sorbet strawberry lychee red wine sorbet dark chocolate gelato salted caramel gelato	
Quinta de la Rosa 20 Year Old Tawny Port	\$16.00
Douro, Portugal Rich apricot and fig; complex aromas of almond and baking spices	
Quinta de la Rosa 30 Year Old Tawny Port	\$32.00
Douro, Portugal Plum, cherry cobbler, coffee, and hazelnut; extraordinary elegance	

COCKTAILS 11

THE FRANKLIN ROOM OLD FASHIONED	\$22.00
Angel's Envy Rye, Demerara Angostura+Peychaud's+Orange+Cherry Bark Vanilla Bitters	
SPRING WANDERER	\$16.00
Vodka, Carrot, Ginger, Citrus, Herbs	

NIGHT SCENE	\$16.00
Vodka, Aromatized+Aperitif Wines, Bergamot, Orange Bitters	
YOU DIRTY BIRD	\$16.00
Gin, Tamarind, Toasted Coconut, Citrus	
AVIATION	\$16.00
Smoked Gin, Maraschino, Violette, Citrus	
LONG TRAIN TO FRESNO	\$16.00
Tequila, Cucumber, Aloe, Fresno Chili, Citrus	
THE GOLDEN HOUR	\$16.00
Rum, Wormwood Oleo, Umami+Angostura Bitters, Clear Soy	
SMOKE ON THE WATER	\$16.00
Mezcal, Purple Yam, Jasmine, Oat Milk, Falernum, Citrus	
LOCKED+LOADED	\$16.00
Rye, Raspberry, Fennel Oil, Citrus, Cherry Bark Vanilla Bitters	
BARREL-AGED MANHATTAN	\$16.00
Bourbon, Aromatized Wine, Bitter Blend	
WHISKEY BOY	\$16.00
Bourbon, Amaro, Sherry, Bitter Blend	

BEER ⁶

AVAL DRY CIDRE	\$9.00
Dry Cider / France / 6%	
NORTH COAST SCRIMSHAW	\$7.00
Pilsner / CA / 4.7%	
HOPEWELL RIDE OR DIE	\$7.00
APA / IL / 5.5%	
OSKAR BLUES MAMA'S PILS	\$6.00
Session Pilsner / CO / 4.7%	
YOHO WEDNESDAY CAT	\$11.00
Belgian White Ale / Japan / 5%	
MARZ HOP GOSE WEASEL	\$8.00
Dry Hopped Gose / IL / 5.1%	

BUBBLES ²

BiancaVigna Prosecco Brut	AVAILABLE OPTIONS
Veneto, Italy Fresh, bright green apple and pear with lovely minerality	Glass: \$13.00
	Bottle: \$52.00

Champagne Frerejean Frères Brut Premier Cru

\$195.00

Champagne, France, Silky, elegant, complex; lemon zest, brioche, honey

ROSE 2

Le Colture Prosecco Rosé Millesimato Sparkling

AVAILABLE OPTIONS

Veneto, Italy Crisp, dry with raspberries and orange zest essence

Glass: \$16.00

Bottle: \$64.00

Lapostolle Le Rose Valle de Rapel Syrah

AVAILABLE OPTIONS

Central Valley, Chile Refreshing tart cherry, pomegranate, and honeysuckle

Glass: \$15.00

Bottle: \$60.00

WHITE WINE 8

Domaine Dezat "Cellier des Marnes" Pouilly Fume Sauv Blanc

AVAILABLE OPTIONS

Loire Valley, France Juicy, citrus-driven, and full of vivacious acidity

Glass: \$18.00

Bottle: \$72.00

Mastroberardino Greco di Tufo Bianco

AVAILABLE OPTIONS

Campania, Italy Grapefruit, lime, and white pepper; green and fresh

Glass: \$16.00

Bottle: \$64.00

Familie Hasselbach "Fritz's" Riesling

AVAILABLE OPTIONS

Rheinhessen, Germany Rich, mouth-filling flavors of juicy peach, apple, citrus, and slate

Glass: \$13.00

Bottle: \$52.00

Landmark Vineyards Overlook Chardonnay

AVAILABLE OPTIONS

Sonoma, California Plush stone fruit and fresh-mown hay, bright and lush

Glass: \$17.00

Bottle: \$68.00

Domaine Papagiannakos Assyrtiko

\$68.00

Attiki, Greece Luminous citrus, nectarine and passion fruit; aromatic and lean

Granbazan Etiqueta Verde Albarino

\$75.00

Rias Baxias, Spain Energetic, with lime zest and peach; hint of ocean salinity

Banfi La Pettegola Vermentino

\$78.00

Tuscany, Italy Floral, honeyed aromas; zippy, fresh quince and apple flavors

Daniel-Etienne Defaix Chablis Vieilles Vignes

\$136.00

Bourgogne, France Citrus oil with crisp orchard fruit, satiny, with bright acid and minerality

RED WINE 8

Chamisal Vineyards Pinot Noir

AVAILABLE OPTIONS

San Luis Obispo County, California Bold, rich, deep red fruits, warm earthy notes, baking spice

Glass: \$18.00

Bottle: \$72.00

G.D. Vajra Nebbiolo Langhe

Piedmont, Italy, Cassis, wild berry, crushed rose, lavender. Precise and linear

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

Andeluna 1300 Valle De Uco Malbec

Mendoza, Argentina, Dark cherry and blackberry with vanilla oak and spicy chocolate

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

Scattered Peaks Cabernet Sauvignon

Napa Valley California, Cassis and ripe plum, with licorice spice notes; Classic claret-style Cabernet

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$72.00

Bernard Magrez Chateauf Du Pape

Rhone Valley, France Seamless cherry and red berry flavors; elegant, exuberant, earthy

\$98.00

Habit Coquicot Vineyard Cabernet Franc

Santa Ynez, California Tart raspberries, smoky pepper, dried herbs; fresh and bright

\$88.00

San Salvatore Jungano Paestum Aglianico

Campania, Italy, Ripe plum, dark berries, sweet spice, and black pepper; full-and fruity

\$102.00

Cain Cuvee Meritage Cabernet Blend

Napa Valley, California, Raspberries, dark cherry, forest, and earth; full-bodied, long finish

\$110.00
