



Brunch served until 3pm

Brunch

QUICHE \$13

choice of: Florentine *or* ham & cheese

Served with an artisan side-salad: marinated tomato, cucumber, red onion, candied lemon dressing

CROISSANT SANDWICH \$13

egg scramble, melted cheddar, marinated tomato, baby arugula, pimento aioli, house baked croissant

STEAK & EGGS \$16

sliced ribeye, egg scramble, arugula, marinated tomato, horseradish cream, cheddar, toasted marbled rye

TURKEY APPLE BACON SWISS \$14

spiced apple butter, arugula, red onion, melted swiss cheese, toasted marbled rye

BREAKFAST BOWL \$14

choice of: butcher's bacon *or* house sausage, with creamy stone ground grits, diced egg, roasted new potatoes, pico de gallo, cheddar cheese, slice of toast

LOX & BAGEL \$16

cold smoked salmon*, boursin cheese, red onion, caper, lemon

Add-ons: thick-cut bacon \$2, ham \$4, house breakfast sausage \$4, chicken \$4

FRANKLIN'S COMBO \$12

fontina, aged cheddar, grilled buttered sourdough, pimento cheese aioli, served with a cup of our famous tomato basil bisque soup

CROQUE MADAME \$14

layered black forest ham, melted fontina cheese, bechamel sauce, fried egg*, toasted sourdough

BUTCHER'S B.L.T. \$14

thick-cut bacon, baby arugula, marinated tomatoes, cracked peppercorn aioli, toasted sourdough

TURKEY REUBEN \$14

sliced roasted turkey, sauerkraut, melted swiss cheese, russian dressing, toasted marbled rye

TERIYAKI BOWL \$15

roasted sweet potato, brussels sprouts, red cabbage, carrots, kale, brown rice, yum yum & teriyaki sauces

AVOCADO TOAST \$14

avocado smash, sliced beets, goat cheese, arugula, candied lemon dressing, toasted sourdough

Steamed Eggs

made fresh with your choice of toppings \$4

ham \$2
bacon \$2
chicken \$2

cheddar cheese \$1
goat cheese \$2
parmesan cheese \$1

pico de gallo \$1
green onion \$.50
sundried tomato \$2

Soup

CUP \$5 | BOWL \$7.50

Beverages

- HOT -

DRIP COFFEE \$3.5 / \$4.5
CAFE AU LAIT \$4.25 / \$5.25
CAPPUCCINO \$4.25 / \$5.75
FLAT WHITE \$4.25 / \$5.75
HOT CHOCOLATE \$3.50 / \$4.5
ASSORTED TEAS \$2.5 / \$3.75
-ask barista for daily availability-

- COLD -

COLD BREW \$4.75 / \$5.75
FROZEN LATTE \$5.75 / \$6.75
ICED TEA \$4 / \$5

- HOT OR COLD -

MACCHIATO \$4.25 / \$5.75
AMERICANO \$3.75 / \$5.25
AEROCANO \$5.25 / \$6.75
LATTE \$5.25 / \$6.25
CAFE MOCHA \$5.25 / \$6.75
CHAI LATTE \$5.25 / \$6.75
MATCHA LATTE \$5.75 / \$7.25
LONDON FOG \$5.25 / \$6.75
TEA LATTE \$3.5 / \$4.5

- COFFEE SHOOTERS -

DOUBLE ESPRESSO \$3.25
ESPRESSO CON PANNA \$3.75
BONFIRE DOUBLE \$4.25
CORTADO \$4.25
F.D.R. \$4.25
add-shot espresso + \$1.50

- CAFÉ COCKTAILS -

FRANKLIN'S IRISH CRÈME 13
*espresso, irish whiskey,
whistler irish cream,
steamed half & half*
BLOODY MARY 12
savannah bloody mary mix, vodka
MIMOSA 10

FLAVORED SYRUPS \$.50/ea
*vanilla, sugar-free vanilla,
lavender, cinnamon,
hazelnut, toffee nut,
white chocolate,
caramel, almond*

NON-DAIRY ALTERNATIVES:

almond, coconut, oat \$1

- SPECIALTY COFFEES -

ESPRESSO TONIC
\$5.75 / \$6.75
fever tree tonic
HORCHATA LATTE
\$5.75 / \$6.75
*honey, vanilla, nutmeg,
cinnamon, milk*
LAVENDER LATTE
\$5.75 / \$6.75
lavender, honey, milk
TOASTED UBE LATTE
\$6.25 / \$7.25
ube, marshmallow, milk
MAPLE PRALINE LATTE
\$6.25 / \$7.25
pecan maple brown sugar, milk
COFFEE CAKE LATTE
\$6.25 / \$7.25
*caramel, speculoos, hazelnut,
coffee cake crumble, milk*
NEAPOLITAN LATTE
\$6.25 / \$7.25
strawberry, vanilla, cocoa, milk

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items are served raw, undercooked, or cooked to order.*