

# FRANK

Frank Farmer Friends

First Light, Cedar Rock, Three Sisters, Iron Ox, Frank's Garden,  
Fat Moon

## TOASTS, TARTINES & BREAKFAST SANDWICHES

<b>Whole Wheat Toast with Butter &amp; Jam</b> .....	6
<b>Chocolate Toast w/ Nutella &amp; Banana</b> .....	11
<b>Pumpkin Bread</b> maple mascarpone, candied walnut .....	11
<b>Whipped Ricotta Toast</b> pear, pumpkin seeds, honey, oatmeal carraway, bread .....	11
<b>Smoked Salmon &amp; Avocado Toast</b> arugula, pickled red onion, sunflower dukkah, oatmeal carraway bread <b>1</b> .....	18
<b>Breakfast Sando</b> egg souffle, cheddar, tomato, bacon, spicy aioli, english muffin .....	14
<b>Breakfast BLT</b> Frank bacon, arugula, heirloom tomato, spicy aioli, fried egg, brioche .....	17
<b>Croque Madame</b> tasso ham, gruyere, cheddar mornay, sunny side up egg, brioche .....	18

## SOUPS, SALADS AND PLATES

*Add chicken, falafel, or shrimp to any salad + 7*

<b>Fin &amp; Haddy Chowder</b> rye crouton, fine herbs, espellett .....	14
<b>Soup de la veille</b> vegetarian soup with vegetables from our farmer friends .....	12
<b>Farm Greens Salad</b> farm veggies, hibiscus vinaigrette .....	12
<b>Sugar Pumpkin Salad</b> whipped ricotta, chicories, pumpkin seeds, pear, pomegranate vinaigrette .....	16

## SANDWICHES

<b>FRANK Burger</b> .....	22
pepper jack, spicy aioli, crispy onions, bacon jam, hand cut frites, brioche bun	
<b>BLAT</b> .....	14
heirloom tomato, avocado, bacon, arugula, spicy aioli, brioche	
<i>Add smoked salmon or turkey + 5</i>	
<b>Tasso Ham</b> .....	17
cheddar, gruyere, mustard, apples, oatmeal carraway bread	
<b>Smoked Salmon</b> .....	18
herbed aioli, arugula, cucumber, pickled red onion, heirloom tomato, mixed greens, oatmeal carraway bread	
<b>Falafel Pita</b> .....	16
grilled pita, charred cucumber tzatziki, arugula, heirloom tomato, pickled red onion, smoked feta	
<b>Grilled Chicken Shawarma</b> .....	16
charred cucumber tzatziki, arugula, heirloom tomato, pickled red onion, smoked feta, hot sauce	

### SIMPLY FRANK

*We change our menu often to keep with what is seasonally at its peak. When possible, our foods are locally sourced & organic.*

*Please inform your server of any allergies in your party. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We add a 3% service charge to your check for our hard-working, talented culinary team. If you prefer to waive this charge, please tell your server.*

## COCKTAILS

<b>Je Ne Sais Quoi</b> .....	15
mezcal, suze, ancho Reyes, amaro nonino	
<b>FRANK's Old Fashioned</b> .....	19
McClelland Privateer Reserve Rum No.2, orange bitters, walnut bitters, simple	
<b>The Métro</b> .....	14
vodka, luxardo, lime juice, hibiscus and pomegranate ice cubes, prosecco float	
<b>Mulled Wine</b> .....	16
cabernet, pomegranate liqueur, star anise, cinnamon, apple, McClelland sagamore reserve rye whiskey	

<b>First Date</b> .....	15
mad river vanilla rum, house made date simple syrup	
<b>Weekend in London</b> .....	15
earl grey infused gin, lemon, honey, domaine de canton, dry curacao	
<b>Harvest Moon</b> .....	14
whiskey, cynar, lemon juice, maple, egg white, angostura	
<b>Golden Hour</b> .....	14
tequila, all spice dram, lemon, lillet blanc, housemade ginger syrup, ginger beer float	
<b>Seasonal Porthole</b> .....	42
sharable cocktail, serves 3-4, infused with seasonal flavors	

## MOCKTAILS

<b>Honey I'm Home</b> .....	7
earl gray tea, herb honey, lemon, soda	

<b>Zero Proof Paloma</b> .....	7
grapefruit juice, ginger beer, simple syrup	

## SPARKLING WINE

<b>Prosecco</b>   <i>La Gioiosa</i>   Veneto, IT   12
<b>Lambrusco</b>   <i>Pederzana, 'Gibe'</i>   Emilia-Romagna, IT   14

## WHITE WINE

<b>Cortese</b>   <i>Villa Sparina Gavi Piedmont</i> , IT   2020   12
<b>Sauvignon Blanc</b>   <i>Nautilus Marlborough</i> , NZ   2020   12
<b>Pinot Gris</b>   <i>Scarpetta Friuli</i> , IT   2020   11
<b>Chardonnay</b>   <i>Valrawn</i>   Sonoma / Carneros, CA   2020   15
<b>Chardonnay</b>
<i>Olivoer Merlin</i>   "Rouch Vineus"   Macon, FR   2019   17

## DRAFT BEER

<b>Maine Beer Co.</b>   <i>Lunch IPA Freeport</i> , ME   7%   12oz   12
<b>Night Shift Nite Lite</b>   <i>Everett</i> , MA   4.3%   16oz   10
<b>Cloud Candy</b>   <i>New England IPA MA</i>   6.5%   12oz   12
<b>Allagash White</b>
<i>Belgian Wheat Portland</i> , ME   5.2%   12oz   12

## CANNED BEER

<b>Narragansett Lager</b>   <i>Narragansett</i> , RI   ABV 5%   16oz   6
<b>Miller High Life Lager</b>   <i>Milwaukee</i> , WI   ABV 4.6%   16oz   7
<b>Lawsons Sip of Sunshine</b>   <i>IPA Vermont</i>   8%   16oz   12
<b>Lawsons Little Sip of Sunshine</b>   <i>IPA Vermont</i>   6.2%   16oz   10
<b>Zero Gravity Madonna Double IPA</b>   <i>Burlington</i> , VT   ABV 8%   16oz   14
<b>Zero Gravity Conehead IPA</b>   <i>Burlington</i> , VT   ABV 5.7%   12oz   12
<b>Jack's Abby</b>   <i>Post Shift Pilsner</i>   Framingham, MA   ABV 4.7%   16oz   9
<b>Lord Hobo 617</b>   <i>New England IPA</i>   Boston, MA   ABV 6.17%   12oz   12
<b>Old Planters IPA</b>   <i>IPA</i>   Beverly, MA   16oz   8

**CANNED LOW PROOF** - *Run Wild IPA* | Stratford, CT | 12oz | 8

## RED WINE

<b>Pinot Noir</b> .....	15
Four Graces Willamette Valley, OR   2019	
<b>Tempranillo/Garnacha</b> .....	16
Olivier Riviere 'Rayos Rioja, SP 2020	
<b>Nebbiolo</b> .....	18
Vietti, 'Perbacco' Piedmont, IT 2019	
<b>Cabernet Sauvignon</b> .....	14
Requiem Columbia Valley, WA   2019	
<b>Cabernet Sauvignon</b> .....	20
Hunt & Harvest, Napa Valley, CA 2018	

## ROSE

<b>Rose</b> .....	14
Domaine Lafage Rose, "Miraflores" Languedoc Roussillon   FR	

## ORANGE / SKIN CONTACT

<b>Rebula, Malvasia</b> .....	12
Krasno, Griš Brda   Primorska, Slovenia	

## CANNED CIDER

<b>Downeast Original Unfiltered Cider</b>
<i>Boston</i> , MA   5.1%   12oz   8
<b>Stormalong Mass Appeal</b>
<i>Leominster</i> , MA   5.5%   6oz   10
<b>Artifact Cider Feels Like Home</b>
<i>Florence</i> , MA   5.4%   16oz   9
<b>Far From the Tree Nova</b>
<i>Salem</i> , MA   5.5%   16oz   9