

FRANK



HOUSE BREAD

artisan bread served with seasonally inspired butter 4.25

RAW BAR

New England Oysters on the Half Shell 3.75/ea
rose water & pink peppercorn mignonette, house made cocktail sauce & lemon

Shrimp Cocktail 4.25/ea
house made cocktail sauce & Lemon

ARTISAN CHEESES

served with seasonal accompaniments, honey, & toast

Cabot Clothbound- VT, cows milk 9

Mad River Blue- VT, cows milk 9

Barnfirst- VT, goats milk 9

Camembertha- NY, cows milk 9

Shelburne- VT, cows milk 9

SOUPS & SALADS

Fin & Haddy Chowder 12
rye croutons, fine herbs, espelette

Farm Greens Salad 12
farm veggies, hibiscus vinaigrette

Burrata and winter chicories 15
sumac roasted squash, blood orange, marcona almond

SMALL PLATES

Marinated Olives 10
sesame marinated olives, with chili, garlic and lime

Whipped Ricotta 14
some good olive oil, honey, grilled focaccia

Fried Cauliflower 16
labneh, apricot, smoked almond gremolata, lots of herbs

Duck Confit 20
spiced freekah, with golden raisin pomegranate, pistachio and mint

Maine Mussels 20
cider, shallot, crème fraiche, fine herbs

Brussel Sprouts 16
cranberry kim chi, bacon, winter citrus nuoc cham

Sticky Ribs 17
cranberry sweet chili sauce, sesame, scallions

Patatas Bravas 16
crispy potato, rosemary romesco, preserved lemon aioli, smoked paprika

PLATES

Citrus marinated Swordfish 29
grilled romanesco, pickled shallots, tamarind beurre blanc

Steak Frites 38
8 oz angus "baseball cut", petite salad, frank's steak sauce, rosemary & parmesan frites

1/2 Roasted Chicken 32
sweet potato puree, maitake mushroom, braised kale

Frank Burger 22
pepper jack, spicy aioli, crispy onions, bacon jam, rosemary & parmesan frites

Short Rib Rigatoni 32
house made pasta sage, leeks, parmesan

SIMPLY FRANK

We change our menu often to keep up 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 you check for our hard working, talented culinary team. If you prefer to waive this charge, please tell your server. For parties of 6 or more a 20% optional gratuity will be applied to the check.