

# FRANK

## FRANK FARMER FRIENDS

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

### HOUSE-BAKED BREAD

**House Focaccia** with seasonally inspired whipped butter 4.25

### ARTISAN CHEESE PLATES

**Shelburne**, cow, citrus marmalade 8

**Mad River Blue**, cow, seasonal jam 8

**Willoughby**, cow, olive tapenade 8

**Cabot Clothbound**, cow, mostarda 8

**Camembrie**, cow, fennel compote 8

### RAW BAR

**New England Oysters**

on the half shell 3.75

Cocktail, Rose & Hibiscus Mignonette, Lemon

### SMALL PLATES

**Marinated Olives**

smoked feta, lemon, dill 8

**Whipped Ricotta**, smoked beets,

citrus, toast 11

**Wild Garlic Hummus**, crispy chickpeas,

confit garlic, zatar, toast 11

**Vadouvan Cauliflower**, curried yogurt,

smoked almond gremolata,

pomegranate, lots of herb 16

**Duck Leg Confit**, radish salad, blueberry,

whipped goat cheese, pancetta 18

### SOUP

**Fin & Haddy Chowder**, rye crouton, fine herbs, espelette 14

**Seasonal Vegetarian Soup** 11

### SALADS

**Kale Caesar**, anchovy, lemon, focaccia crumb, urfa chili, parmesan crisp 15

**Farm Greens Salad**, radish, rainbow carrot, tarragon vinaigrette 11

### HOUSE-MADE PASTA

**Clams Chittara**, pancetta, Calabrian chili sofrito, lemon, peas 30

**Herbed Campanelle**, pistou, leeks, carrots, whipped ricotta 28

### GRILLS AND ROASTS

**Hake**, swiss chard, asparagus, green garlic veloute 32

**Scallops**, sardinian couscous, turnip, fava bean, olive, lemon 42

**Maple Glazed Half Chicken**, pot roast carrots, merguez sausage, pistachio, dill 32

**Steak Frites**, café de Paris butter, roasted garlic, parmesan frites, petite salad 50

**Pork Trio**, apricot glaze, spring onion, asparagus 46

**FRANK Burger**, pepper jack, FRANK Hot sauce, pickles, crispy onions, bacon jam, hand cut frites 22

### LOCAL FARM-INSPIRED SIDES

**Herbed Parmesan Garlic Frites** 6

**Duck Fat Confit Potatoes** 8

### 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 foodborne 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

**Aurora Smash** | Scotch, sherry, green chartreuse, lemon juice, peas, Szechuan peppercorn 15

**Frank's Old Fashioned** | McClelland Privateer Reserve Rum No.2, orange bitters, walnut bitters, simple 17

**Beæt-It** | Vida mezcal, cynar, absinthe, homemade acidified beet juice, herb honey 15

**Fresita** | Strawberry infused rum, st elderflower, bitter bianco, lime juice, peach tea simple 15

**Clover Ginebra** | Deacon Giles Gin, dry curaçao, lillet blanc, lemon juice, blueberry/mint compote 14

**Eternal Spring** | Lunazul tequila, ramazzotti aperitivo, aperol, lime juice, grapefruit juice 15

**Rosa Primavera** | Lillet rose, ramazzotti, peach tea simple, lemon juice 14

**Orange Sangria** | Krasno orange wine, dry curaçao, ramazzotti aperitivo, peach tea simple 13

## SANS ALCOHOL

**Pigeon Cove Kombucha**  
ask for available flavors 6

**Athletic Brewing IPA**  
Non Alcoholic | Stratford, CT 8

## SPARKLING WINE

**Cremant Brut** | Jean-Jacques Vincent | Burgundy, FR | 16

**Prosecco** | Poggio Costa | Veneto, IT | 12

**Lambrusco** | Pederzana, 'Gibe' | Emilia-Romagna, IT | 14

## WHITE

**Cortese** | Villa Sparina,  
Gavi Piedmont, IT | 2020 | 12

**Pinot Grigio** | Scarpetta,  
Friuli, IT | 2020 | 11

**Sauvignon Blanc** | Nautilus  
Marlborough, NZ | 2020 | 12

## ORANGE/SKIN CONTACT

**Rebula/Malvasia** | Krasno, Goriška Brda  
Primorska, Slovenia | 12

## RED

**Pinot Noir** | Four Graces  
Willamette Valley, OR | 2019 | 15

**Tempranillo/Garnacha** | Olivier Riviere  
'Rayos Uva,' Rioja, SP | 2020 | 16

**Nebbiolo** | Vietti, 'Perbacco'  
Piedmont, IT | 2019 | 18

**Chardonnay** | Olivier Merlin  
"Roche Vineuse" | Macon, FR | 2019 | 17

**Chardonnay** | Valravn  
Sonoma/Carneros, CA | 2020 | 15

## ROSÉ

**Rosé** | Domaine Lafage, "Miraflores"  
Languedoc Roussillon | FR | 12

**Cabernet Sauvignon** | Requiem,  
Columbia Valley, WA | 2019 | 14

**Cabernet Sauvignon** | Hunt & Harvest,  
Napa Valley, CA | 2018 | 20

**Bordeaux Blend** | Chateau Les Clauzots,  
Graves, Bordeaux, FR | 2016 | 14

## CANNED BEER

**Narragansett** | Lager | Narragansett, RI  
ABV 5% | 16oz | 6

**Miller High Life** | Lager | Milwaukee, WI  
ABV 4.6% | 16oz | 7

**Lawsons Sip of Sunshine IPA** | Vermont  
8% | 16oz | 12

**Lawsons Little Sip of Sunshine IPA**  
Vermont | 6.2% | 16oz | 10

**Zero Gravity Madonna** | Double IPA  
Burlington, VT | ABV 8% | 16oz | 14

## DRAFT BEER

**Maine Beer Co. Lunch IPA**  
Freeport, ME | 7% | 12oz | 12

**Night Shift Nite Lite**  
Everett, MA | 4.3% | 16oz | 10

**Allagash White**  
Belgian Wheat | Portland, ME | 5.2% | 12oz | 12

**Jack's Abby Post Shift** | Pilsner  
Framingham, MA | ABV 4.7% | 16oz | 9

**Lord Hobo 617** | New England IPA  
Boston, MA | ABV 6.17% | 12oz | 12

**Zero Gravity Conehead** | IPA  
Burlington, VT | ABV 5.7% | 12oz | 12

**Run Wild IPA** | Low Alcohol Beer  
Stratford, CT | ABV 0.4% | 12oz | 8

**Cloud Candy** | New England IPA  
MA | 6.5% | 12oz | 12

## CANNED CIDER

**Downeast Original Unfiltered Cider**  
Boston, MA | 5.1% | 12oz | 8

**Stormalong Mass Appeal** | Hard Cider  
Leominster, MA | 5.5% | 16oz | 10