



LUNCH

LOCAL FARMS AND PRODUCTS FEATURES ON OUR MENU:

WELCOME TO FRANKFORT AND THANK YOU FOR CHOOSING US TODAY. WE ARE PROUD TO ANNOUNCE THAT WE HAVE BEEN CHOSEN AS A "STEWARD" BY THE STATE OF MICHIGAN FOR OUR ECOLOGICAL APPROACH TO DOING BUSINESS AS A "GREEN HOTEL". AS PART OF OUR COMMITMENT TO THE COMMUNITY WE UTILIZE THE FOLLOWING PRODUCTS; HIGHER GROUNDS- ORGANIC FAIR TRADE COFFEE; SLEEPING BEAR FARMS - HONEY; TLC TOMATOES - BIBB LETTUCE, TOMATOES, HERBS; NORCONK FARMS - ASPARAGUS LEELANAU CHEESE COMPANY - CHEESE; WILLIAM KING & SON - WHITEFISH.

SERVED FROM 11:00AM TO 3:00PM

SOUPS AND SALADS

SEAFOOD CREOLE SOUP

SHRIMP, SCALLOPS, AND ANDOUILLE SAUSAGE. "VOTED BEST SOUP IN BENZIE COUNTY 2007" \$5 MUG \$10 BOWL

LEELANAU COLD CHERRY SOUP

MADE WITH SWEET AND TART CHERRIES, FINISHED WITH KIRSCH. \$4 MUG

BAKED FRENCH ONION SOUP

A ROBUST BEEF STOCK WITH THREE DIFFERENT TYPES OF ONIONS! TOPPED WITH GRUYERE AND ASIAGO CHEESES THEN BAKED GOLDEN BROWN. 6

SOUP OF THE DAY

MADE FRESH DAILY, ASK YOUR SERVER FOR TODAY'S FEATURE. 3 MUG, 6 BOWL

LEELANAU BIBB

LOCAL BIBB LETTUCE, FRESH BERRIES, CASHEWS, MANDARIN ORANGES, SAFFRON-RASPBERRY VINAIGRETTE. 9

CHILLED HARICOT VERTS AND TOMATOES

BABY ORGANIC GREENS, FRESH MOZZARELLA AND BASIL VINAIGRETTE. 9

CAESAR SALAD

CRISP ROMAINE TOPPED WITH A CREAMY "NO RAW EGG" PARMESAN DRESSING. TOPPED WITH PARMESAN, AND WARM CROUTONS. ADD GRILLED CHICKEN BREAST FOR ANOTHER THREE DOLLARS. 7

OUR HOUSE SALAD

ORGANIC GREENS AND BABY ROMAINE PRESENTED WITH YOUR CHOICE OF MAYTAG BLUE CHEESE, RANCH, CHERRY VINAIGRETTE, OR "THAT FRANKFORT HOTEL DRESSING". FINISHED WITH SPICED WALNUTS AND SHREDDED PARMESAN. 9 ENTREE, \$3 SIDE

SANDWICHES AND SUCH

REAL MAN'S QUICHE

A HOUSE FAVORITE, SOMETHING DIFFERENT EVERYDAY. SERVED HOT WITH FRESH FRUIT. 8

HAM & BRIE CROISSANT

SHAVED HAM, MELTED BRIE, ON A GRILLED CROISSANT WITH WHOLE GRAIN MUSTARD/APRICOT SAUCE AND CHIPS. 8

CRAB SALAD TARTINE

CRAB MEAT BLENDED WITH FRESH VEGETABLES, TOPPED WITH TOMATO AND MELTED SWISS CHEESE ON RYE. SERVED OPEN-FACED WITH FRESH FRUIT. 9

TUNA NICOISE TARTINE

YELLOWFIN TUNA, CAPERS, CORNICHONS, OLIVES, FRESH HERBS. FINISHED WITH HARD BOILED EGG AND RADISHES ON BAKED BAGUETTE WITH BIBB. 8

PERCH SANDWICH

SEASONED FLOUR, SESAME BUN, CORNICHONS AND REMOULADE. SERVED WITH CHIPS. 9

VEGGIE WRAP

TOMATOES, CUCUMBERS, BABY GREENS, RED ONION AND FETA CHEESE ALL WRAPPED UP IN A SPINACH TORTILLA. GRILLED PANINI STYLE WITH A BASIL AIOLI AND SERVED WITH TABOULI. 8

THE GRILLED CHEESE

HERB BOURSIN, CHEDDAR, AND MONTEREY JACK ON GRILLED FRENCH BREAD WITH TOMATO, BABY GREENS, AND RED ONION. SERVED WITH FRESH RAW VEGETABLES. 7

TURKEY PITA

LEAN SHAVED TURKEY, CUCUMBERS, TOMATOES, KALAMATA OLIVES, AND SHREDDED ROMAINE. FINISHED WITH A CREAMY PARMESAN DRESSING, AND SERVED WITH TABOULI. 8

GRILLED CHICKEN

MELTED MONTEREY JACK, CORNICHONS, AND COUNTRY DIJON MUSTARD ON A PRETZEL BUN. SERVED WITH CHIPS. 9

CORNED BEEF PANINI

LEAN CORNED BEEF, BRAISED RED CABBAGE, AND GRUYERE CHEESE. GRILLED PANINI STYLE ON RYE WITH CHIPS. 9

***ROBBY BURNS BURGER**

SERVED ON A GRILLED BUN WITH LETTUCE, TOMATO, AND A PICKLE SPEAR. YOUR CHOICE OF AMERICAN, CHEDDAR, OR SWISS CHEESES. SERVED WITH CHIPS. 9

PULLED PORK SANDWICH

SLOW SMOKED PORK SHOULDER SERVED ON A GRILLED BUN WITH BBQ SAUCE, PICKLE CHIPS AND CHEDDAR CHEESE. SERVED WITH CHIPS. 9

*CAN BE COOKED TO ORDER. THE CONSUMPTION OF RAW OR UNDER COOKED FOODS ON OUR MENU MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.FRESH AND HEALTHY!