



## FOOD MENU

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### ARTISAN BOARDS

All of Franca's boards are made from select artisan cheeses, meats, and products from around the world, based on availability, and accompanied exclusively by Utica Bread products. We have designed our boards with your tastes in mind. When ordering, please let your server know if you have any cheese or meat preferences (soft, hard, mild, spicy, combination).

#### CHEESE BOARDS

SMALL (Serves 1-2)	9
MEDIUM (Serves 2-4)	13
LARGE (Serves 4-6)	20

#### MEAT & CHEESE BOARDS

SMALL (Serves 1-2)	13
MEDIUM (Serves 2-4)	21
LARGE (Serves 4-6)	30

#### CHARCUTERIE

Our premium meats, cheeses, and several other dishes all packed onto one board.

MEDIUM (Serves 2-4)	40
LARGE (Serves 4-6)	80

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### TAPAS AND APPETIZERS

Served with Utica Bread products

ROASTED PEPPER PLATE	8.5
ROASTED OLIVE MIX (served warm)	9
FIELD MUSHROOM SPREAD (served warm)	9
WHIPPED HONEY GOAT CHEESE & FIG SPREAD	10

### FLATBREADS

MILD MEATS & TOMATO	12
SPICY MEATS & TOMATO	12
GOAT CHEESE & FIG WITH ARUGULA & PROSCIUTTO	12



## SANDWICHES & BURGERS

\*Served with chips and a pickle.

### CAROLINA PULLED PORK SANDWICH

House-smoked pulled pork in our house-made BBQ sauce, topped with apple slaw. 12.5

### BRISKET SANDWICH

House-smoked full brisket seared on the flat-top and topped with cheddar cheese and our house-made BBQ sauce. 13

### SMASH BURGER

Two seared and smashed 80/20 patties with cheese and house-made burger sauce. 12.5  
Make it a double 16.5

### CAPPY SMASH BURGER

Our regular smash burger with hot capicola, mustard, and our house-made BBQ sauce. 13.5  
Make it a double 17

### HANGOVER SMASH BURGER

Our cappy smash burger with a fried egg on top. 14.5  
Make it a double 19

### RICARDO'S CUBAN SANDWICH

Our house-smoked pulled pork with serrano ham, swiss cheese, pickles and mustard. Pressed inside a ciabatta roll. 13

## NACHO PLATES

Tri-color tortilla chips baked with a three-cheese blend. Served with a side of salsa, sour cream, and jalapeños.

Cheese	11
Pulled Pork	14
Brisket	15.5



## FEATURED MENU ITEM

### YUPPY NACHOS

Tri-color tortilla chips topped with a three-cheese blend, grilled chicken, honeyed goat cheese, and fig. Baked and served with a side of salsa, sour cream, and jalapeños. 16



## SEASONAL SELECTIONS

### HUMMUS PLATE

House-made hummus served with fresh veggies and pita chips. 10

### BRUSCHETTA

Fresh tomato drizzled with our infused EVOO atop toasted parisian crostini, and topped with a sprinkling of pecorino romano cheese. 9.5

### OLIVE TAPENADE

House-made mediterranean olive mixture served with toasted parisian crostini. 9

### FRESH MELON & PROSCIUTTO

Fresh, sliced cantaloupe paired with parma prosciutto and a balsamic glaze. 10

## SUMMER SALADS

### CAPRESE SALAD

Franca's twist on a summer classic. Fire roasted tomatoes (oh, so sweet!) and buffalo mozzarella with basil pesto and our infused EVOO. 12

### WEDGE SALAD

The classic wedge salad with iceberg lettuce, bacon, fresh cherry tomatoes, and our house-made blue cheese dressing. 15

### NIÇOISE SALAD

Romaine lettuce, haricots verts, red potatoes, mediterranean olives, roasted red peppers, and sesame-seared ahi tuna served with a house-made balsamic vinaigrette dressing. 19

### RED PEPPER POTATO SALAD

Red potatoes, roasted red peppers and haricots verts in a light mustard dressing. 11

## DESSERT SELECTIONS

### CANNOLI DIPS AND CHIPS

House-made cannoli dip served with sweet chips for dipping. 6

Pairs well with Chardonnay

### PUMPKIN BARS

Two bars with a cream cheese center. 6  
Ala mode 7.5

Pairs well with Pinot Noir

### DARK CHOCOLATE BROWNIE

Ala mode 5  
6.5

Pairs well with Cabernet or Port

### RUM BUNDT CAKE

Individual rum bundt cakes. 6

Ala mode 7.5

Pairs well with Malbec or Sauvignon Blanc