LICENSE TRANSACTION

Change of Hours

L Truax King Street Cafe d/b/a King Street Cafe 390 King Street Franklin, MA 02038

L Truax King Street Cafe d/b/a King Street Cafe is seeking approval for a change of hours on their §12 Restaurant, All Alcoholic Beverages License, to change the closing time of 3:00 p.m. to 10:00 p.m. seven days per week, Sunday through Monday.

All Departments have signed off on this application.

MOTION to approve the request by L Truax King Street Cafe d/b/a King Street Cafe to change the closing time of 3:00 p.m. to 10:00 p.m. seven days per week, Sunday through Monday.

DATED: , 2024

VOTED:

UNANIMOUS: YES: _____ NO: _____ **A True Record Attest:** ABSTAIN: _____ ABSENT: RECUSED: _____ **Glenn Jones, Clerk Franklin Town Council**



Nancy Danello, CMC **Town Clerk**

CORPORATE VOTE

The Board of Dir	ectors or LLC Managers of	L TRUAX KING STREET CAFE, INC. Entity Name			
duly voted to ap	ply to the Commonwealth	of Massachusetts Alcoholic Bevera	ges Control		
Commission on	5/9/24 Date of Meeting				
For the following tran	sactions (Check all that ap	oply):			
New License	Change of Location	Change of Class (i.e. Annual / Seasonal)	Change Corporate Structure (i.e. Corp / LLC)		
Transfer of License	Alteration of Licensed Premises	Change of License Type (i.e. club / restaurant)	Pledge of Collateral (i.e. License/Stock)		
Change of Manager	Change Corporate Name	Change of Category (i.e. All Alcohol/Wine, Malt)	Management/Operating Agreement		
Change of Officers/	Change of Ownership Interest	Issuance/Transfer of Stock/New Stockholder	X Change of Hours		
Directors/LLC Managers	(LLC Members/ LLP Partners, Trustees)	Other	Change of DBA		
"VOTED: To authorize Mame of Person to sign the application submitted and to execute on the Entity's behalf, any necessary papers and do all things required to have the application granted."					
"VOTED: To app	oint				
		Name of Liquor License Manage	r		
premises descri therein as the li	bed in the license and aut	It him or her with full authority and hority and control of the conduct of way have and exercise if it were a n husetts."	f all business		
		For Corporations	ONLY		
A true copy att	est,	A true copy attes	t,		
	. []				

Corporate Officer /LLC Manager Signature

Corporation Clerk's Signature

The Commonwealth of Massachusetts Alcoholic Beverages Control Commission 239 Causeway Street Boston, MA 02114 www.mass.gov/abcc

RETAIL ALCOHOLIC BEVERAGES LICENSE APPLICATION MONETARY TRANSMITTAL FORM

APPLICATION SHOULD BE COMPLETED ON-LINE, PRINTED, SIGNED, AND SUBMITTED TO THE LOCAL LICENSING AUTHORITY.

RETA **REVENUE CODE:** CHECK PAYABLE TO ABCC OR COMMONWEALTH OF MA: NO FEE 01822-RS-0430 A.B.C.C. LICENSE NUMBER (IF AN EXISTING LICENSEE, CAN BE OBTAINED FROM THE CITY): L TRUAX KING STREET CAFE, INC. LICENSEE NAME: **390 KING STREET** ADDRESS: STATE MA 02038 FRANKLIN **ZIP CODE** CITY/TOWN: TRANSACTION TYPE (Please check all relevant transactions): ☑ Change of Hours Change of DBA

THE LOCAL LICENSING AUTHORITY MUST MAIL THIS TRANSMITTAL FORM ALONG WITH THE CHECK, COMPLETED APPLICATION, AND SUPPORTING DOCUMENTS TO:

ALCOHOLIC BEVERAGES CONTROL COMMISSION P. O. BOX 3396 BOSTON, MA 02241-3396



CERTIFICATE OF COMPLIANCE WITH STATE LAWS

Pursuant to M.G.L Chapter 62C, Sec 49A, and M.G.L. Ch. 151A, Section 19A, the undersigned acting on behalf on the License Holder, certifies under the penalty of perjury that, to the best of the undersign's knowledge and belief, the License Holder is in compliance with all laws of the Commonwealth of Massachusetts relating to taxes. reporting of employees and contractors, and withholding and remitting child support*.

*Signature of Individual or Corporate License Holder (Mandatory)

*** License Holder's Social Security Number/or Federal Identification Number

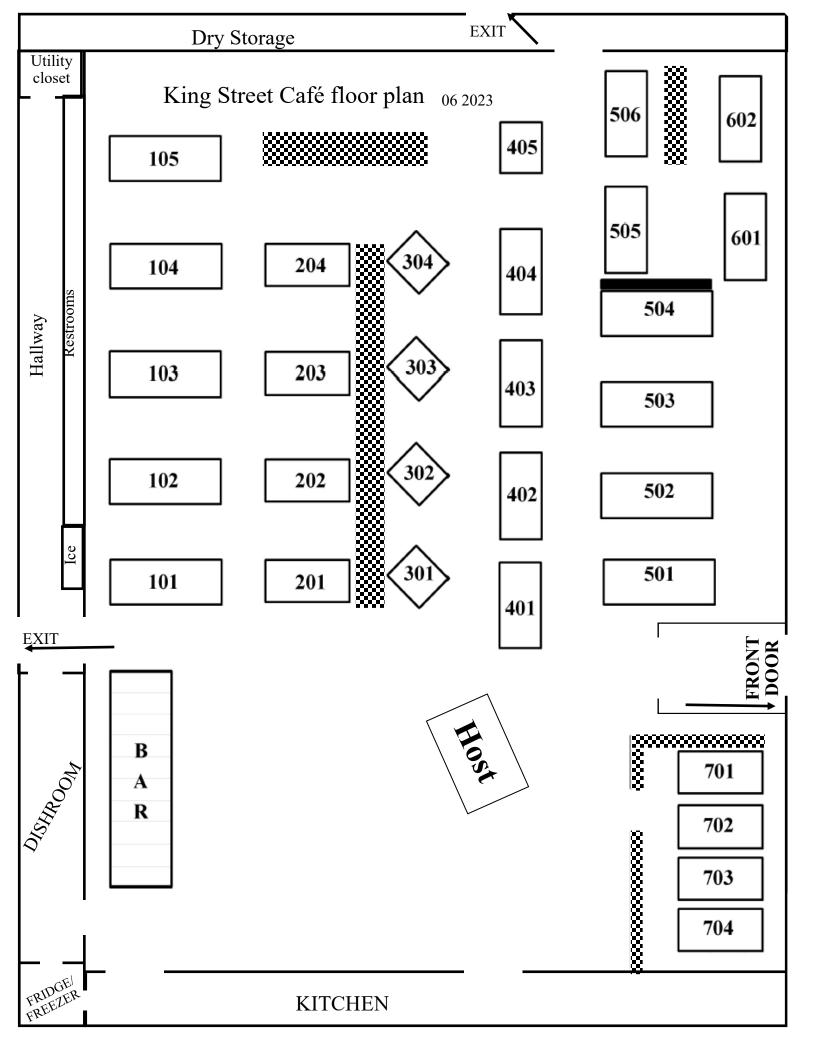
President Date: 7/31/23 By: Corporate Officer

(Mandatory, if applicable)

*The provision in the Attestation of relating to child support applies only when the License Holder is an individual.

**Approval of or a renewal of a license will not be granted unless this certification clause is signed by the applicant. For all corporations, a certified copy of the vote of the Board of Directors must be provided.

*** Your social security number will be furnished to the Massachusetts Department of Revenue to determine whether you have met tax filing or tax payment obligations. Providers who fail to correct their non-filing or delinquency will not have a license or other agreement issued, renewed or extended. This request is made under the authority of Massachusetts General Laws, Chapter 62C, section 49A.



about:blank



Town of Franklin, MA Nancy Danello, CMC Town Clerk

355 East Central Street, Franklin, MA 02038

Date Issued: June 21, 2023 Record #: 124835 Certificate #: 23-100

BUSINESS VERIFICATION CERTIFICATE

In conformity with the provisions of Chapter 110, Section 5 of the General Laws, as amended, the undersigned hereby declare(s) that a business under the title of:

King Street Cafe

is conducted at:

RESIDENCE

390 KING ST

by the following person:

FULL NAME Lisa Truax

A certificate issued in accordance with this section sha

A certificate issued in accordance with this section shall be in force and effect for four years from the date of issue and shall be renewed each four years thereafter so long as such business shall be conducted and shall lapse and be void unless so renewed.

Expiration Date: June 14, 2027

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Business Owner Signature #1

Business Owner Signature #2

To learn more, scan this barcode or visit franklinma.viewpointcloud.com/#/records/158179



A True Attest Copy

Nancy Danello, CMC

Town Clerk

Lisa Ann Truax



The Donut Shop, Foxboro, MA – Waitress

1983 - 1984

Job entailed keeping up with fast pace needs by Waiting tables and responsible for takeout orders

A&J Family Restaurant, North Attleboro, MA — Head Waitress/Hostess

1984-1994 Job duties: Head Waitress, train new employees, and Hostess

Piccadilly Pub Restaurant, Foxborough, MA - Waitress

1994-1995 Job duties entailed waiting on customers

Red Wing Diner Inc, Walpole, MA — Head Waitress/Manager

1998-Present

Job duties: Head Waitress, train new employees, scheduling staff, working with vendors, taking care of payroll, end of the day reports, and handling customer complaints

King Street Cafe, Franklin, MA – Waitress

January 2023-Present Working closely with Beau Grassia in preparation of purchasing and running King Street Cafe

EDUCATION

King Philip High School, Wrentham, MA

Class of 1982

Marlborough Business School, Marlborough, MA

1983-1984

1 year certificate program

RED WING SEAFOOD KITCHEN



390 KING STREET FRANKLIN MA, 02038 508-541-7117

HOUSE-MADE SOUPS

New England Clam Chowder

Bowl - \$12 | Cup - \$8

Soup of the Day

(Pricing & description to be provided daily)



Add Grilled Chicken	\$5
Add Salmon\$	10
Add Shrimp	\$8

Caesar \$12 Romaine lettuce tossed with Caesar dressing, grated Parmesan cheese, and crostini.

Greek......\$12 Mixed greens, shredded romaine, tricolor tomato wedges, cucumbers, Kalamata olives, feta cheese, red onion, stuffed banana peppers, and Greek dressing.

Mediterranean\$13 Mixed greens, feta cheese, tricolor tomato wedges, Kalamata olives, red onion, cucumbers, and house-made hummus. Served with warm pita bread and EVO basil pesto.

APPETIZERS

Calamari...... \$14 Lightly fried and tossed with banana peppers, roasted cherry tomatoes, and arugula. Served with a side of marinara.

Mozzarella \$10

Crunchy on the outside, melted on the inside. Served with a side of marinara.

Seafood Cake\$16 Our seafood cake is made with scallops, shrimp, and crab meat. Served with remoulade sauce.

Chicken Pot Pie Eggroll\$12 Our mother's secret pot pie recipe wrapped in an eggroll. Served with house-made cranberry mayo.

Chicken Tex Mex Eggroll......\$12

Filled with corn salsa and Monterey Jack cheese. Accompanied by a side of chipotle mayo.

Clam Cake \$10 Our signature fried dough filled with fresh clams and seasoning. Served with a side of tartar sauce.

gallo. Chicken Tenders\$12

Meatball \$14

House-made meatball with marinara sauce

Onion Rings......\$10 House-made onion rings lightly battered until

perfectly golden brown. Served with our own

Beer-Battered Mushrooms...... \$10

Loaded Chicken or Beef Nachos..\$14

cheese, then topped with sliced jalapeños,

shredded lettuce, sour cream, and pico de

Fried tortilla chips with melted Monterey Jack

Button mushrooms cooked until golden

brown. Served with a side of house-made

and ricotta cheese.

dipping sauce.

dipping sauce.

Tossed with your choice of sauce: BBQ or Buffalo. Served with blue cheese.

Best Chicken Wings in Town \$14 Tossed with your choice of sauce: BBQ or Buffalo. Served with blue cheese.

XIIIIIIII SUBS / SANDWICHES

All sandwiches are served with fries. Add Sweet Fries\$2 Add Onion Rings.....\$2

Lobster Salad Roll or Hot Butter\$24

Lightly dressed with mayo and fresh dill, served on a split brioche roll.

Fish Taco...... \$18 Shredded lettuce, pico de gallo, lime aioli.

Steak & Cheese..... \$14 Sirloin steak with onions, mushrooms, and melted American cheese served on a sub roll.

Meatball\$12 House-made meatball with marinara sauce and melted American cheese served on a sub roll.

Po'boy Shrimp\$15 Cajun shrimp, shredded lettuce, tomatoes, red onions, chipotle mayo served on a sub roll.

Chicken Parm\$14 Marinara sauce and melted American cheese served on a sub roll.

Fish Sandwich.....\$15 Lightly fried haddock, coleslaw, lettuce, tomato, served on a brioche roll.

Reuben \$14 Corned beef, melted Swiss cheese, thousand island dressing, served on marble rye bread.



BURGERS

All burgers are served with fries.	
Add Sweet Fries	\$2
Add Onion Rings	\$2
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Classic...... \$14 Cooked to your liking with melted American cheese, served on a brioche bun with lettuce and tomato.

Black & Blue Mushrooms......\$15

Cooked to your liking with sautéed mushrooms and melted crumbled blue cheese. served on a brioche bun with lettuce and tomato.

Mac & Cheese Burger.....\$15

Cooked to your liking, served on a brioche bun with lettuce and tomato.

Boston BBQ Burger\$16

Cooked to your liking with caramelized onions, bacon, melted cheddar cheese, served on a brioche bun with lettuce, tomato, and garnished with a fried onion ring.

St. Patty Melt.....\$17 Cooked to your liking, served on marble rye with corned beef, melted Swiss cheese, sweet tangy mustard, lettuce, and tomato.

Brunch Burger.....\$16 Cooked to your liking and served with lettuce, tomato, fried eggs, bacon, and your choice of melted cheese.

Summer\$12

Mixed greens topped with honeydew, cantaloupe, strawberries, diced feta cheese, and passion fruit vinaigrette.

Tri-Colored\$13 Arugula, radicchio, shaved fennel, crushed pistachios, grape tomatoes, pomegranate, shaved cheese, and house vinaigrette.

Caprese\$15

Sliced tricolored tomatoes with buffalo fresh mozzarella, fresh basil, and EVO drizzle.

Antipasto

A selection of pistachio mortadella, prosciutto, salami, Parmigiano-Reggiano, artisan cheese, marinated olives, fig jam, stuffed banana peppers, crostini, candied walnuts, and fruits.

Turkey Club...... \$14

Roasted turkey, lettuce, tomato, bacon, mayo, with your choice of white or wheat bread.



SEAFOOD ROLLS

All our seafood rolls are served with your choice of French fries or coleslaw.

Clam Roll - \$22

Enjoy a delightful roll filled with tender clams, lightly seasoned to enhance their natural flavors.

Shrimp Roll - \$15

A classic favorite, this roll is packed with juicy shrimp, making for a perfect light meal or snack.

Strip Roll - \$16

Filled with crisp-fried fish strips, this roll offers a delicious crunch in every bite.

Scallop Roll - \$24

Savor the rich taste of scallops in this generously stuffed roll, a true treat for seafood lovers.

*Cooked to your liking. Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

SAUTÉED ENTRÉES

Chicken Saltimbocca\$24 Pan-seared chicken wrapped in prosciutto with demi-glace, served with mashed potatoes and vegetable of the day.

Chicken Marsala.....\$22 Pan-seared chicken finished with mushrooms, Marsala sauce, roasted potatoes, and vegetable of the day.

Salmon\$27 Pan-seared salmon topped with roasted cherry tomatoes, spinach cream sauce, potato cake, and asparagus.

Shrimp Scampi \$22 Shrimp in lemon butter white wine sauce with capers, served over fettuccine pasta.

GRILLED ENTRÉES

Grilled Swordfish\$24 8oz swordfish served with loaded mashed potatoes and grilled asparagus.

Pork Chop\$28 Marinated grilled pork chop finished with creamy Dijon garlic sauce, served with mashed potatoes and broccoli rabe.

Brunch Rib Eye Steak.....\$26 Cooked to your liking, topped with two fried eggs, roasted potatoes, and onion ring, finished with béarnaise sauce.

Lobster Mac-Cheese\$26

Sautéed fresh chunks of lobster tossed with lobster mac cheese sauce and macaroni pasta, topped with toasted bread crumbs.

Seafood Pasta.....\$34

Baby clams, shrimp, calamari, scallops in a seafood broth with a hint of crushed red peppers, served over fettuccine pasta.

Greek Shrimp Pasta.....\$24 Sautéed shrimp with kalamata olives, roasted cherry tomatoes, artichokes, and lemon sauce served over spaghetti pasta.

Shrimp Risotto.....\$27 Gulf shrimp mascarpone risotto, English peas, and roasted cherry tomatoes.

Jameson Steak Tips.....\$24 Marinated steak tips cooked to your liking, served on a mound of mashed potatoes, covered in sweet Jameson Irish whiskey sauce, and topped with house-made onion rings.



Surf and Turf\$35 14oz sirloin steak topped with chunks of lobster, then finished with garlic butter sauce and seasoned parmesan crust, served with mashed potatoes and broccoli rabe.



We cook our seafood with sherry wine and butter, topped with seasoned breadcrumbs to enhance the flavor and texture.

Scallop Risotto.....\$32

risotto, Brussels sprouts, and pancetta.

Parmesan Crusted Haddock\$24

breaded parmesan crust, served with

Ziti Alla Vodka.....\$18

Add chicken:\$4

Add steak tips:\$7

Add shrimp:\$8

Add ground sausage:\$5

Pink vodka sauce with pecorino

romano cheese.

mashed potatoes and vegetable of the

Pan-seared haddock topped with

day.

Pan-seared sea scallops, sweet corn

Baked Haddock.....\$23 Served with mashed potatoes and vegetable of the day.

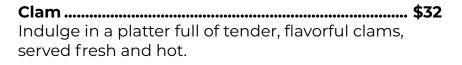
Baked Scallops\$28 Served with mashed potatoes and vegetable of the day.

Baked Seafood Trio.....\$32 Scallops, shrimp, and haddock, served with mashed potatoes and choice of vegetable.

BIG SEAFOOD PLATTERS

Seafood platters are served with a roll, fries, and coleslaw.

Shrimp......\$18 Enjoy a generous serving of perfectly cooked shrimp, ideal for shrimp lovers.



Scallop......\$32 Treat yourself to succulent scallops, lightly seasoned and cooked to perfection.

FISHERMAN PLATTER

Fisherman Platter Market Price

A hearty feast featuring fried scallops, whole belly clams, shrimp, and haddock. This platter comes complete with fries, onion rings, and coleslaw, making it the ultimate seafood experience.

Strip Fisherman Platter Market Price Similar to our classic Fisherman Platter, this option also includes fried scallops, whole belly clams, shrimp, and haddock, accompanied by fries, onion rings, and coleslaw.

Fried Haddock \$20



A hearty portion of our deliciously fried haddock. crispy on the outside and tender on the inside.

Clam Strip...... \$20 Crispy fried clam strips, a crunchy seafood treat.

Beer-Battered Fish Bites.....\$18

Chunks of fish coated in our special beer batter and fried until golden brown.

SIDES

Broccoli Rabe\$5	C
Asparagus\$5	C
Loaded Mashed Potato\$6	F
Roasted Potato\$5	S
Loaded Baked Potato\$5	F

Coleslaw	.\$4	
Onion Rings	.\$4	
Fries	\$4	
Sweet Fries	\$3	
Potato Cake	.\$3	a a a

DESSERTS

Tiramisu - \$10 Espresso soaked ladyfingers and mascarpone.

Lava Cake - \$10

Warm molten chocolate cake and vanilla ice cream.

Death By Chocolate Cake - \$10

Whipped cream and powdered sugar.

Cheesecake - \$10

Graham crackers, strawberries, and whipped cream.

Bread Pudding - \$10

House-made golden raisin bread pudding served with vanilla ice cream.

Add Ice Cream: Vanilla or Chocolate.

