

DINING

New eatery adds to Franklin Village charm

BY ELEANOR HEALD
SPECIAL WRITER

Round noon about six years ago, while on duty as a Franklin village volunteer firefighter, Lori Grundy wished there was some place close she could go for lunch.

She made her wish come true.

When the business owner of The Village Bear gift shop in Franklin wanted to retire, Grundy, a 10-year Franklin resident, bought it.

"Exactly one year, 18 days and 16 hours after taking occupancy of the building, I opened for business as the Franklin Grill in late February," she said.

Grundy had never been in the restaurant business.

"I had a vision," she explained. "I know what I wanted and I launched it with gut instincts."

At the outset, there were many challenging hurdles. The village of Franklin had not had a restaurant in a quarter century. To preserve uniqueness, historic downtowns have building restrictions and sign ordinances.

"It was all new to me," Grundy continued. "I learned as I went along, but that was the business side. What I learned personally was that if you don't have guts,

you'll never make it. You can't let anything stop you from fulfilling a vision."

People element

A Franklin Grill patron can't miss that this eatery is all about people.

"It roots created it as such."

While the restaurant vision was just that, Grundy had the good fortune of hiring Chef Keith Dysarczyk of It's Ready catering in Troy to cook in her home. She turned her vision with Chef Keith, who literally waited two years for its fulfillment.

"I knew in an instant that Lori was a different kind of person," Chef Keith maintained. "When you know it's right, it's right."

Amid the frustration of finding a contractor, Mike Hyde, owner of M+T Contracting in Plymouth re-entered Grundy's life. Twenty years earlier they were high school classmates. With his experience in contracting work for other small eateries, Hyde guided Grundy through all the permits and licensing paperwork in addition to remodeling the gift shop into a classic old-fashioned diner gone modern.

Now his caterer and Franklin Grill are a single enterprise. Because the restaurant is closed in the evening and on Sunday, it is available for private parties. Catered events outside the restaurant can also be arranged. Every menu item is also available for carry-out.

Choose one of the 14 counter service seats or a blend wood

Franklin Grill
Where: 32760 Franklin Road, Franklin, (248) 865-6500
Open: 7 a.m. to 4 p.m., Monday-Saturday
Menu: Breakfast and lunch in a charming, restored village building; kiddie menu
Cost: Breakfast \$6 average; lunch \$7

table. Look around at the tasteful renovation of an old building, now a charming historic fit with bared timbers and barnwood walls. What's the OPEN sign doing behind the bar? By village ordinance, it can't be placed in a front window, but it's reflection to passersby is OK.

Menu offerings at breakfast and lunch are the joint inspiration of Grundy and Chef Keith who learned to cook from his grandmother and mother.

After apprenticing in a number of area restaurants and at a country club, Chef Keith began his private catering business.

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No. 1 at breakfast is Chef's Ultimate Omelette. Portobello mushrooms, onions, spinach, roasted red peppers and Canadian bacon are stuffed into a three-egg omelet filled with hash browns and toast. At \$6.95, this is a tummy filler for the day.

Be creative

If you want to be creative you can also build your own omelet with six or more fillings from a list of suggested meats, vegetables and cheeses. All omelets can also be made with your choice of egg whites or egg替代物.

Make an entree lunch from the appetizer section. Most favored to date is the Grilled Portobello Mushroom, marinated and served over spinach leaves and topped with roasted red peppers and goat cheese.

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SERVING LUNCH: Chef Keith Dysarczyk (right) hands "Troop" Trupiano chicken salad. She's holding a dish of Sesame Chicken.

STAFF PHOTO BY JEFFREY ZOLINSKY

Homestyle French Onion Soup and a salad will be more than satisfying at lunch. Actually, lunch salads are so large, they can be shared.

In addition to a variety of deli-style sandwiches, two lunch entrees have risen to most-popular status. Sesame Chicken is a boneless breast half dipped in a sesame butter, served with veg-

etables and choice of potato. Chicken Piccata is a sauteed boneless breast with mushrooms, capers, artichoke hearts, lemon and white wine, served with rice and vegetables.

Because Chef Keith is into healthy eating, he will as the menu indicates, prepare your favorite entree heart smart or fat free.

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