Nuts & Bolts

Baby Greens Salad ●●●
Pickled cucumbers, fresh tomato, black olives, and your choice of dressing; chive-buttermilk ranch, Russian, blue cheese, buttermilk dill, chipotle aioli, or balsamic vinaigrette ......................................................... $11

Full Throttle Caesar Salad ●●● ●
Creamy garlic dressing with shredded parmesan, bacon, and roasted–garlic crouton ............................................ $12

Kale & Arugula Slaw ●●● ●●
Toasted sunflower seeds, feta cheese, cranberries, and mango–coconut dressing ......................................................... $15

Drive Thru Lunch ●●● ●●
Soup, salad & garlic loaf ................................................................................................................................................. $13

Jumbo Pretzel ●●
Served with honey-mustard and chipotle mayo ................................................................................................................. $7.5

Baked Garlic Cheese Loaf ●●
Baked ciabatta loaf brushed with roasted garlic oil, dressed with parmesan and blended cheddar cheese ......................................................................................................................... $8.5
Add bacon ........................................................................................................................................................................ $2
Add tomato salsa and scallions ........................................................................................................................................... $2

Firecracker Shrimp Wontons ●●
With avocado mousse, wonton cups, and citrus–honey glaze .......................................................................................... $12

Sizzlin’ Shrooms ●●
With sriracha–cheddar fondue ................................................................................................................................................. $8.5

Deep Fried Pickles ●●●
Panko crusted pickles with buttermilk–ranch dip ......................................................................................................................... $8

“O” Rings ●●●●
Russian dressing and spiced German mustard dip ................................................................................................................. $7

Wingin’ It ●●●●●
Choice of: maple rosemary–bacon, spicy house hot, dry Cajun, BBQ, or burnout sauce. Served with crude and choice of dill dip, blue cheese, or ranch dip ................................................................. $14

Big Block Nachos ●●●●
Pub blended cheese, jalapeños, olives, lettuce, scallions, fresh lime salsa, guacamole, and chive sour cream ................................................................................................................................................ $15
Add beer chicken, pulled pork, bacon, sausage, or braised beef ........................................................................................................ $4

Poutine Eh! ●●●●
Made with real cheddar cheese curds and beer gravy ............................................................................................................... $8.5
Add pulled pork, or beer chicken ................................................................................................................................................ $4
Sub cheese curds and gravy for butter chicken ......................................................................................................................... $11.5

Kale Slaw Tacos ●●●●
With coconut mayo, grilled pineapple ketchup, and guacamole, with your choice of chicken, pork, shrimp, or beef. Served with fries ........................................................................................................ $16

Meat & Cheese Board
Please inquire with server for daily selections .................................................................................................................... $20

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The Frame Work

Sandwiches

Grilled Chicken Club ••••
Bacon, cheddar, parmesan cheese, arugula, tomato and pesto .......................................................... $16

Quesadilla •••
Stone baked tortilla stuffed with cheese, salsa, black beans, jalapeños, and your choice of pulled pork, beer chicken, or braised beef .................. $15

Grilled Cajun Chicken •••
On brioche with roasted red pepper mayo, shredded lettuce, tomatoes, and onion strings .................. $16

Braised Beef Dip •••••
On rosemary focaccia with horseradish mayo, beef jus, and choice of side .................................. $16

Bacon Cheddar Burger •••••
All beef patty topped with lettuce, pickled red onions, tomato, and pickles ................................. $15

Roadhouse Burger •••
All beef patty topped with mushrooms, “O” Ring, smoked mozzarella, and Clutch bbq sauce .......... $16

Boss Hog Burger ••••
All beef patty topped with pulled pork, house made chili sauce, and lettuce ................................. $16

Short Rib Burger ••
All beef patty topped with braised short rib, lettuce, tomato, and truffle mayo ............................ $19

Pizzas

Freshly Baked In-House

Northbound ••
Tomato sauce, mozzarella, mushrooms, bacon, beer chicken, and Clutch bbq drizzle .................. $17.5

Spicy Italian •••
Tomato sauce, mozzarella, spicy sausage, roasted red peppers, pickled red onion, and arugula .... $17.5

Cadillac •••
Beer cheese sauce, mozzarella, spinach, mushrooms, roasted garlic, parmesan, and pesto ............ $17.5

Southbound ••••
Clutch bbq sauce base, blended cheese, caramelized onions, braised beef, chive-buttermilk ranch drizzle .............................................................. $17.5

Perogie Carbone •••
Sour cream and 5:01 cream sauce, mozzarella, parmesan cheese, and sliced potato topped with rosemary and scallions on a black pizza dough .............................................. $17.5

Add bacon .................................................................................................................. $4

Red Lines

Signature Dishes

Mackin’ Cheese ••••
Bacon and jalapeno macaroni and cheese, topped with crunchy pretzel crumbs and served with baked cheese loaf ................................................................. $17

Meatloaf •••
Beer meatloaf with truffle scented mushrooms, baby spinach, goat cheese gravy, and crispy onion strings. Served with seasonal vegetables and roasted potatoes ........................................... $20

Butter Chicken •••
Butter chicken with cumin-lime rice, cilantro, daily vegetables, and warm naan bread .................. $20

Beef Stuffed Yorkshire Pudding ••••
Slow braised beef stuffed into a Yorkie, tangy bbq jus, onion jam, a touch of mild horseradish mayo, and a nest of frizzled onions. Served with seasonal vegetables and roasted potatoes ........................................... $20

*Weekly Vegetarian Option Available
WINE LIST

House Red
2016 TINTERN RIDGE RED  VINELAND ESTATES WINERY
$6.50  5oz  $9  8oz  $25  Bottle

House White
2016 CHARDONNAY  VINELAND ESTATES WINERY
$6.50  5oz  $9  8oz  $25  Bottle

Burnt Ship Bay Estate Winery
2016 SAUVIGNON BLANC  NIAGARA ON THE LAKE
$8.50  5oz  $11.50  8oz  $40  Bottle

Mosole ‘Passi Di Luce’
2016 PINOT GRIGIO  IGT Veneto Orientale
$8.50  5oz  $11.50  8oz  $40  Bottle

Pondview Estate Winery
2014 CAB MERLOT RESERVE  NIAGARA ON THE LAKE
$9  5oz  $12.50  8oz  $40  Bottle

McManis
2015 CABERNET SAUVIGNON  CALIFORNIA
$9  5oz  $12.50  8oz  $42  Bottle

LIST SUBJECT TO CHANGE. ASK YOUR SERVER FOR DETAILS.