

SIGNATURE FRANKS

NEW YORKER 5.25

All-beef snappy casing frank with sauerkraut, sweet onion sauce, and spicy brown mustard on potato roll. Franktuary's Manhattan street cart inspiration and best seller.

TEXAN 5.50

All-beef snappy casing frank with grass-fed beef chili, sharp cheddar, jalapeños.

PITTSBURGH 6.50

Local grass-fed beef frank topped with a deep fried pierogi, vinegar slaw, and PGH sauce on potato roll.

Add fries for +.25 because: y'inz from ahrahnd here??

REYKJAVÍK 5.00

All-beef snappy casing frank with remoulade, onion, ketchup, yellow mustard, and fried onion straws on potato roll. Inspired by a delicious hot dog from an unpronounceable shack - Bæjarins Beztu Pylsur - in a parking lot in Iceland.

CREATE YOUR OWN FRANKS

*The **MEAT** shall inherit the earth.*

All-beef snappy casing frank - *Boar's Head* 4.25

Local grass-fed beef frank - *Jubilee Hilltop Ranch* 5.50

Beyond Meat - *Vegan Sausage* 8.00 

***BUN** nation under God...*

Potato roll

Whole wheat roll 

*...with liberty and **MUSTARD** for all.*

SAUCE:

Brown mustard 

Grass-fed beef chili +.25

Garlic aioli

House gravy 

Ketchup 

Mayonnaise

Miller's mustard 

PGH sauce

Ranch

Relish 

Remoulade

Sweet onion sauce 

Yellow mustard 

CHEESE:

Cheese curds

Sharp cheddar

STUFF:

Diced onions

Jalapeños

Pickle spear

Banana peppers

Sauerkraut

Scallions

Vinegar slaw

\$1 STUFF:

Bacon

Fried egg

Vegan 

SALADS & SIDES

POUTINE QUEBECOISE 9.50

Traditional Canadian late night food: French fries loaded with house brown gravy, fresh cheese curds, and scallions.

PIEROGI PLATE

Fried pierogi with sour cream or choice of dipping sauce.
Three 5.00 | Six 9.50

FRENCH FRIES 3.00

With ketchup or garlic aioli.

MISO KALE SALAD

Fresh kale, pickled red onions, roasted beets and carrots, topped with sesame seeds and our tangy sweet ginger miso dressing.

Small 7.00 | Large 9.00 *Add a frank +3.00 Add a sausage +4.00*

CHILI BOWL 6.95

Grass-fed beef chili topped with sour cream, cheddar, jalapeños, or onions.

SLAW 3.00

Vegan 



LIBATIONS

BOTTLED SODA 1.99

Pepsi, Diet Pepsi

BOTTLED WATER 1.95

BOTTLED ICED TEA 2.49

NATRONA SODA 3.50

Cherry, Birch Beer *Locally Made!*

FRESH BREWED COFFEE Small 2.25 | Large 2.75

BOTTLED ORANGE JUICE 2.49

DRAFT BEER

Coors Light	7.00
Yuengling Lager	7.00
1919 Root Beer	3.00
Rotating Local Craft	7.00



BREAKFAST

BREAKFAST SAUSAGE 7.00

Gourmet chorizo sausage, sweet onion sauce, scrambled eggs, cheddar and garlic aioli.

Add chopped bacon +1.00

BREAKFAST POUTINE 9.50

French fries topped with house gravy, cheese curds, bacon, and a fried egg.

Add crumbled breakfast sausage +1.00

GOOD MORNING, FRANK 7.00

All-beef snappy casing frank topped with scrambled eggs, cheddar, maple aioli, on potato roll.

Add chopped bacon +1.00

GRANOLA PARFAIT 4.50

Granola, whole milk yogurt, fresh fruit.

LIBATIONS

FRESH BREWED COFFEE

Small 2.25 | Large 2.75

BOTTLED ORANGE JUICE 2.49

BOTTLED WATER 1.95

BOTTLED SODA 1.99

NATRONA SODA 3.50

Cherry, Birch Beer *Locally Made!*

BOTTLED ICED TEA 2.49

DRAFT BEER

Coors Light 7.00 1919 Root Beer 3.00

Yuengling Lager 7.00 Rotating Local Craft 7.00

SALADS & SIDES

POUTINE QUEBECOISE 9.50

Traditional Canadian late night food: French fries loaded with house brown gravy, fresh cheese curds, and scallions.

PIEROGI PLATE

Fried pierogi with sour cream or choice of dipping sauce.

Three 5.00 | Six 9.50

FRENCH FRIES 3.00

With ketchup or garlic aioli.

MISO KALE SALAD

Fresh kale, pickled red onions, roasted beets and carrots, topped with sesame seeds and our tangy sweet ginger miso dressing.

Small 7.00 | Large 9.00 *Add a frank +3.00 Add a sausage +4.00*

CHILI BOWL 6.95

Grass-fed beef chili topped with sour cream, cheddar, jalapeños, or onions.

SLAW 3.00

Vegan 

