



At Vagabond Kitchen it is our mission to make *handcrafted food rooted in local community*. We do our best to project levels of demand, but this means that occasionally we may be out of certain products. Please bear with us, as we do everything in our power to bring you the best and most unique experience possible. It's the vagabond way!

Starters

Zucchini Fritters

A taste of the fading summer, soak up some last rays of sunlight with our shallow-fried fritters served with tortilla chips and fresh salsa. – 10

Texan Book of the Dead Chili

A cup of chili you'll still be feeling the next day. Chunks of steak in a fiery roasted red sauce. Served with sour cream and tortilla chips. – 13

Duck Wings

Choose Honey Sriracha, Szechuan, Thai chili, Honey Lemon, or BBQ sauces. – 16

Substitute our house-crafted Seitan to make this dish vegetarian..

Hillock Hummus Platter

Black-eyed pea hummus served with charred crudite, havarti, house-fried tortilla chips, and grilled pita. – 12

Add even more grilled pita bread. – 4

Old School Pizza

Our French Bread Pizza is a throwback to chilly, rainy afternoons at home cuddled on the couch with a bad horror movie. Served with cheese, pepperoni, and extra dipping sauce. – 11

Warm Spinach & Artichoke Dip

This tried and true favorite we first offered the Valley in 2014 when we opened has returned. A warm blend of cheeses, fresh spinach, artichoke hearts, and roasted red peppers served with tortilla chips. – 14

Add grilled pita bread. – 4

Garlic Truffle Fries

Folks have begged us to bring these back, so here they are. Handcut fries tossed in truffle oil and garlic with pungent blue cheese. Highly shareable. – 12

Get 'em like a boss, add bacon. – 2

Plates

Salt Mine Steak

Grilled 14 oz strip steak fresh cut from **Jacob & Sons** served with a horseradish and blue cheese compound butter next to Appalachian killed greens, and Syracuse salt potatoes made with **JQ Dickinson Salt**. – 34

Pork Porterhouse

A one pound bone-in porkchop slapped atop a mound of cheesy garlic mashed potatoes and topped with a mountain of fried onions, then drizzled with red wine reduction. – 29

Surf Caster Salmon

Lemon zested honey and dijon salmon crusted in panko and crushed walnuts served with tomato mushroom ragout and garnished with **Mama Grows Best** radish microgreens and roasted butternut squash. – 28

Mountaintop Meatloaf

Ground steak and ground pork from **Jacob & Sons** make for a meatloaf like you've never had before. Topped with traditional tomato bacon gravy and served with smoked baked beans and cheesy garlic mashed potatoes. – 23

Last Harvest Pasta

Cream sauce, roasted winter squash with blistered tomatoes and a selection of fresh vegetables from **Jebbia's Market** tossed in garlic and olive oil served with toasted **Mancini's** garlic bread. – 20

Hot Honey Chicken

Breaded chicken thigh tossed in hot honey sauce and served over sour cream succotash and forbidden rice pilaf. – 24

Macrinomicon

Macaroni shells smothered in our Fall Lager beer cheese sauce and topped with our spicy Texan Book of the Dead Chile and sour cream. – 23



Burgers & Such

Locally ground by **Jacob & Sons** our steak burgers are unlike any other. Hand-pattied, chargrilled, and topped with fresh ingredients, you've never had a burger like this. Each burger comes on a **Mancini's** kaiser bun with hand cut fries and a dill pickle from **The Pittsburgh Pickle Company**. If you prefer a salad, we're happy to do that for you!

Substitute our house-crafted black bean patty for any burger at no additional charge. 

Benefit Burger

The burger and the cause each change monthly. A portion of the proceeds goes straight back into the community. – 20

Mitchell's Melt

Named after our favorite greasy spoon diner, this classic is kicked up a notch with house-crafted brown gravy and **Mancini's** rye bread. Topped with melty swiss cheese and robust caramelized onions. Served with gravy fries. – 17

The Power of Love

This fiery burger is dusted with a locally grown spice blend from **Grown at Home in WV** and topped with an inferno of peach chutney with a loving kiss of Havarti cheese. She's sweet, but she's got a bite! – 20

Total Eclipse of the Art

Take one of our delicious burgers and add a scoop of warm house crafted spinach and artichoke dip, chunks of bacon, and minced pickled red onion. An old favorite back for a short time. – 19

Fat Elvis

Throw on your sequined cape and get ready for a show worthy of Las Vegas! Peanut butter, bacon, and banana makes a burger fit for the King. – 18

Kettlebell

Two marinated portabella mushroom caps replace the bun of this keto and paleo friendly burger. Topped with caramelized onion and crumbled bacon. – 22

Desserts

All our desserts are made local or in-house for flavors you just can't get anywhere else. Save room, take them home, or just make them your meal! We're not here to judge.

Add a scoop of ice cream to any dessert, heck add two! - 3/5

Fresh Cobbler

Ask your server about today's cobbler. – 9

Sea Salt & Chocolate Chip Cookie Sandwich

Our world famous sea salt and chocolate chip cookies with whipped cream and dark chocolate sauce. – 7

Cheesecake

Our cheesecakes rotate every month. Baked locally by **Richard Bougher**, you've never had better. – 8

Buy the kitchen a round of drinks. - 6 per

 House Favorite

 Vegetarian

 Keto-Friendly

 Spicy

 Fish