



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

### What's In The Pot!?

It's our fresh soup. Get a cup to start your meal off with us, or have it as a side with your entree. – 6

### Stuffed Jalapeños

To avoid an impending strike, we had to bring back the stuffed pepper! Fresh jalapeño peppers from **Jebbia's Market** stuffed with chipotle cream cheese and wrapped in thick-cut bacon from **Jacob & Sons**. Served with our house-crafted ranch. – 15

### Warm Spinach & Artichoke Dip

A tried and true favorite since we opened in 2014 -- a warm blend of cheeses, fresh spinach, artichoke hearts, and roasted red peppers. Served with tortilla chips. – 14  
*Add grilled pita bread.* – 4

### 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 or dry rub. – 16  
*Substitute our house-crafted Seitan to make this dish vegetarian.*

### 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

### Pork Porterhouse

A one pound bone-in **Jacob & Sons** 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

### Mama's Cast Iron Country Fried Steak

A working class staple throughout the region -- whether out of mama's kitchen or the diner downtown. Breaded and shallow fried fresh cut steak from **Jacob & Sons** topped with white pepper gravy and served with garlic mashed potatoes and **Hawk Knob Cider** braised red cabbage. – 24

### Coal Miner's Spaghetti

A creamy carbonara pasta rich with hearty pancetta from **Jacob & Sons** and parmesan cheese. Served with toasted garlic bread. Eat your heart out Marc Murphy! – 17

### Rock Holler Trout

Trout from **Coleman's Fish Market** with lime cream sauce and garnished with **Mama Grows Best** radish microgreens atop lowbrow hoppin' john, a WV twist on a classic Carolina staple. – 22

### Root Cellar Ravioli

In the time-honored tradition of tucking away the last harvest's reserves for the cold winter months ahead. Imported butternut squash filled ravioli with a creamy fennel and parsnip sauce. Served with toasted garlic bread. – 16

### Mountaintop Meatloaf

Ground steak and ground pork 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

### Smoked Chicken Cornbread Casserole

Tender **CrossRoads Farm** smoked chicken mixed in a creamy sauce full of vegetables, then topped with our organic, stoneground **Weatherbury Farms** cornbread. Served in a cast iron skillet. – 18



## 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 dusted in Chef Matt's own spice blend, 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

### Balrog

Clawing it's way back from the fiery chasm from whence it came this demon is dusted with a locally grown spice blend and dried scorpion peppers from **Grown at Home in WV** and topped with fried jalapeno strips, fried onion petals, and chipotle cream cheese. – 18

### A-B-C

Grilled green apple chutney, thick-cut bacon, and cheddar cheese. It may be easy as 1-2-3, but this A-B-C will have you dancing in your seat. – 17

### 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

### Winter Jubilee

Tart cranberry compote with Swiss cheese and spicy radish microgreens from **Mama Grows Best**. – 15

### Blackout

Back in black, it's a Vagabond classic! Rubbed in coffee, topped with caramelized onions, wilted spinach, and creamy Havarti cheese, then drizzled with balsamic reduction. – 16

## 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*

### Lemon Layer Cake

House baked layer cake with lemon curd. – 7


### 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