



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

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

Burgers & Such

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

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

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

Winter Jubilee

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



Brunch

Steak & Eggs

The standard by which all breakfasts should be judged. Grilled flat-iron steak with two fried eggs and breakfast potatoes. – 26

Croissant Egg Sandwich

Two light, buttery croissants, with French scrambled eggs, bacon, and cheddar cheese. Served with breakfast potatoes. - 16

Bananas Foster French Toast

The classic dessert is now for breakfast! Four pieces of custardy French toast with bananas foster topping and a scoop of ice cream. – 16

Denver Omelet

Onion, bell pepper, and ham nestled inside a three-egg omelet with melty cheddar cheese. Comes with a side of breakfast potatoes. – 17

Blueberry Buttermilk Pancakes

Buttermilk pancakes with fresh blueberries make the best season bright. Served with maple syrup from **Family Roots Farm**. – 15

Chicken and Waffles

Which came first, the chicken or the waffles? Housemade waffles with battered and fried chicken and **Family Roots** syrup. – 19

Chilaquiles

The cure for what ails ya after a rowdy Saturday night. Eggs scrambled with our freshly fried tortilla chips, black beans and corn, creamy goat cheese, and smoky Salsa Roja. Served with breakfast potatoes. – 17

Desserts

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 – 7

Cheesecake – 8

 House Favorite

 Spicy

 Vegetarian

 Fish

 Keto-Friendly

Buy the kitchen a round of drinks. - 6 per 