



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

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

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



Brunch

Steak & Eggs

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

Pumpkin Pancakes

Fluffy pancakes infused with pumpkin make the best Fall time breakfast with maple syrup from **Family Roots Farm**. – 16

Omelet de Vaquero

Smoky chorizo, creamy havarti, and tri-colored peppers in a three egg omelet with salsa. Comes with a side of breakfast potatoes. – 19

Deep Fried French Toast

Our French toast is crispy on the outside, soft on the inside and delicious all the way through. . – 18

Chicken and Waffles

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

Chilaquiles

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

Desserts

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

 House Favorite

 Vegetarian

 Spicy

 Fish

 Keto-Friendly

Buy the kitchen a round of drinks. - 6 per 