



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

Duckfat Diner Fries

A basket of fresh hand-cut french fries fried in duck fat and smothered in warm, peppery brown gravy. – 15

Classic Vagabond House Salad

Fresh chopped mixed greens with carrot ribbons, pickled red onion, cucumber, crumbled goat cheese, olives, roasted beets, and cornbread croutons tossed in our house balsamic dijon vinaigrette. – 8/13

French Toast Sticks

Delicious deep-fried French Toast sticks with an equally delicious cream cheese dip. – 8

Side of Meat

Two sausage patties and four pieces of thick-cut bacon from **Jacob & Sons**. – 9

Cup of Sausage Gravy

Our homemade sausage gravy is great to dip your breakfast potatoes in or eat with a spoon. No judgment here – 8

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. – 22

Hangover Burger

The thick-cut bacon on this burger will help cure what ails ya, and if that doesn't help, then topping it with an over-easy egg, crispy onion straws, and house-crafted cheese sauce certainly will. – 20

Sunday Best

Mike's Rub from **Miklas Market**, house-crafted steak sauce, grilled mushrooms and onions, and smoked gouda. – 13/19

Summertime BLT

A classic BLT loaded with **Jacob and Son's** bacon on thick toasted sourdough **Mancini** bread with basil mayonnaise. – 17

Breakfast Sandwich

Your choice of either two tasty buttermilk biscuits or English Muffins with scrambled eggs, bacon, and cheddar cheese.

Served with breakfast potatoes. – 16



Brunch

Featuring eggs grown locally at the **Blended Homestead!**

Steak & Eggs

The standard by which all breakfasts should be judged. Grilled flat-iron steak with two fried eggs and home fries. – 24

Biscuits & Sausage Gravy

Two buttermilk biscuits with house-crafted peppery sausage gravy. Served with home fries. – 14
Add two pieces of fried chicken tenders. – 7
Like it spicy? Just ask! – 1

Autumn Omelet

A three-egg omelet with grilled kielbasa, fresh scallions, and Swiss cheese. Comes with a side of home fries. – 18

Farmer Eric's Eggs Benedict

Poached **Blended Homestead** eggs over ham on English Muffins topped with housecrafted hollandaise sauce.
Served with home fries. – 21

Meat Lover's Cast Iron Frittata

While supplies last! Ham and bacon with fresh vegetables from **Jebbia's Market** and cheddar cheese. Served with home fries. – 21

Lemon Blueberry Buckwheat Waffles (& Sausage)

Waffles like you've never had before and delicious hand-pattied sausages. Simple enough, but this is a recipe for a happy brunch. Served with **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 home fries. – 17

Apple Cinnamon Pancakes

'Tis the season to languish in Fall flavors. Served with maple syrup from **Family Roots Farm**. – 16

Desserts

Golden Apple Dumpling a la Mode – 10

Sea Salt & Chocolate Chip Cookie Sandwich – 7

Appalachian Vinegar Pie – 12

Brunchy Drinks

Bloody Mary – 10

Mimosa – 5

Bottomless Mimosa – 14

Buy the kitchen a round of drinks. - 6 per 