



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 we may occasionally be out of certain menu items. 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

Hillock Hummus Platter

Black-eyed pea hummus served with charred **Jebbia's Market vegetables**, havarti, house-fried tortilla chips, and grilled pita. – 12

Add even more grilled pita bread. – 4

The 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. – 7

Make it a dinner salad. – 13

Garlic Truffle Fries

Handcut fries tossed in truffle oil and garlic with pungent blue cheese. Don't worry, there's mouthwash in the bathroom. – 14

Get 'em like a boss, add bacon. – 3

County Fair Fried Vegetables

This highly-shareable basket of tempura-battered and fresh fried vegetables from Jebbia's Market will take you back to days and nights walking the local county fair in the best way. Served with our house-crafted Ranch dressing. – 16

The Devil's Eggs

Five perfectly spicy deviled eggs from **Blended Homestead** made with a little sriracha and garnished with a slice of candied jalapeno. – 8

Frog Legs

They've been eaten on these banks of the Ohio for centuries, and now they're your delicacy. Choose Honey Sriracha, Szechuan, Thai chili, Honey Lemon, or BBQ sauces or dry rub. – 17

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

Stuffed Jalapeños

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

Fried Green Beans

A basket of fresh fried green beans with our house tatziki -- back by popular demand!! – 14

Plates

Summer Strip Steak

Twelve ounces of grilled glory! Strip steak from the one and only **Jacob & Sons** topped with a herbed chevre pan sauce. Served with fresh French fries and shaved brussel coleslaw. – 32

Just Dew It Chicken

It's not the grilled chicken you need, it's the grilled chicken you deserve. Mountain Dew and citrus-marinated grilled chicken breast with shaved brussel sprout slaw and strawberry barley salad. Drizzled with our housecrafted bourbon BBQ sauce. – 24

Orange Salmon

Orange-glazed salmon topped with cilantro chimichurri and served with red potato salad and summer vegetables from **Jebbia's Market**, – 28

Grilled Garden Pesto Pasta

Fresh grilled zucchini and summer squash from **Jebbia's Market** flank a twirl of pesto-tossed local spaghetti by **740 Pasta Project**. Topped with feta cheese and served with **Mancini's** garlic toast. – 22

Add Salmon or Citrus Chicken. – 12

Walnut Citrus Chicken Salad

Citrus marinated grilled chicken breast over our fresh house salad mix, picked up fresh daily from **Jebbia's Market**, with pickled red onion, cucumber, walnuts, and vidalia honey mustard dressing made with honey from the **Sugar Bottom Farms**. – 24

Spirit of '77

Smoked pulled pork from **Jacob & Sons** drizzled with our bourbon BBQ sauce first developed on Chef's travels in 2013, then topped with cheddar cheese from **Valley Cheese**, caramelized onions, and sautéed jalapeno from **Jebbia's Market**. Served on ciabatta with french fries, coleslaw, and a tasty pickle from **The Pittsburgh Pickle Company**. – 24



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! All our cheese is proudly sourced from **Valley Cheese** in Centre Market.

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

Dog Days

Summer can be oh-so sweet, and it can also roast you alive from the inside. This burger does a bit of both with strawberry jalapeno jam, fried onions, and swiss cheese. – 19

The Big Dill

Back by popular demand! Creamy Havarti cheese, fried pickles, and everyone's favorite Ranch dressing. – 21

Surfin' Cow

Surf's up, dude! A Szechuan-glazed burger topped with grilled pineapple chutney and cheddar cheese. Is Hawaii in Appalachia? It is now, by gum! – 20

BBBQBB 🍷

Bacon, cheddar cheese, caramelized onion, mixed greens, and bourbon BBQ sauce. – 18

Dirty Harry 🔥

As is tradition 'round these parts, our spicy burger is dredged in **Grown at Home in WV** hot chile spice blend. This one is topped with **Family Roots Farm** maple candied bacon, candied jalapenos, and house-crafted spicy pimento nacho cheese. Are you feeling lucky, punk? – 23

Desserts

All our desserts are made 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

Strawberry Corn Cake

Sweet, fresh-baked cornbread made with stone-ground cornmeal from **Weatherbury Farms** and topped with Italian balsamic strawberries and tangy whipped cream. This should have been an old classic, and we aim to make it one. – 9

Sea Salt & Chocolate Chip Cookie Sandwich 🍷

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

Appalachian Vinegar Pie

A slice of suspiciously delicious vinegar pie topped with blueberry compote and buttermilk whipped cream. – 12

Buy the kitchen a round of drinks. - 6 per

🍷 House Favorite

🍷 Vegetarian

🔥 Spicy

🐟 Fish