



Shareables

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. – 6

Fried Green Beans

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

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.

Basket of Pig Skins

House-fried pork rinds, fresh and crackling. Served with house-made bacon cheddar ranch dipping sauce. – 13

Duckfat Diner Fries

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

Warm Spinach & Artichoke Dip

A warm blend of cheeses, fresh spinach, artichoke hearts, and roasted red peppers served with tortilla chips. – 16
Add grilled pita bread. – 6

Nachos Libre

Our house-fried tortilla chips topped with Texan Book of the Dead Chili steak, spicy pimento cheese, candied jalapeno, bacon bits, and sour cream. – 18

Bowls

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

Mediterranean Salad

Our hummus on fresh greens with pepperoncini, a selection of olives, pickled carrot ribbons, cucumber, roasted red peppers, and feta.
Comes with our creamy balsamic Dijon dressing. – 16

What's In The Pot!?

Comes with freshly-baked bread. – 7/9

Grandma Mary's Cabbage & Potatoes

Comes with freshly-baked bread. – 8/11

Texan Book of the Dead Chili

No beans. No tomatoes. This is chili, Texas-style, hot enough to wake the dead. Served with sour cream and tortilla chips. – 12/18

Handhelds

All Handhelds come with house-fried tortilla chips. Upgrade to fries for 3 or a side salad for 4.

Spirit of '77

Smoked pulled pork from **Jacob & Sons** drizzled with our bourbon BBQ sauce, 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

General Tso's Chicken Sandwich

Breaded chicken thigh fried in duck fat tossed in General Tso's sauce and topped with krab rangoon cheese and green onions on an egg kaiser bun from **Mancini's**. – 18

Lamb Gyro

Call it a "jeye-row," call it a "yee-row," doesn't matter to us! Shaved lamb, artisan greens, cucumber, tomato, feta, and tzatziki on a warm pita. – 16
Make it vegetarian. Substitute hummus or seitan.

Cubano

Smoked pork shoulder and ham with Swiss **Valley Cheese**, pickles, and honey dijon mustard griddle-pressed on a ciabatta bun. – 18

Pastrami Reuben

The gold standard for Ohio Valley eateries. Smoked Pastrami, sauerkraut, Swiss cheese, and thousand island dressing on grilled **Mancini's** rye bread. – 17

Turkey Bacon Kaiser

Juicy, smoked turkey, thick-cut bacon, oven-dried tomatoes, **Jebbia's** greens, smoky mayo, and Swiss cheese on a sweet, grilled egg kaiser bun from **Mancini's**. – 14

Quick Fix -

Return of an Old Fav -

Chef Favorite -

Vegetarian -

Gluten Free -

Spicy -

As Seen on TV -

Buy the kitchen a round of drinks. - 14



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.

Burgers come in ¼ lb and ½ lb sizes. ¼ burgers are good for a quick fix. 🍷

Gluten-free buns available upon request. 🌾

Substitute our house-crafted black bean patty or seitan 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

Total Eclipse of the Art 🍷 🍷

House warm house-crafted spinach and artichoke dip, chunks of bacon, and julienned pickled red onion. Every now and then it falls apart. – 14/20

The Big Dill 🍷

Creamy Havarti cheese, fried pickles, and everyone's favorite Ranch dressing. – 14/20

Mitchell's Melt 🍷 🍷

The burger that eats like a plate. 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 lacey Swiss cheese and robust caramelized onions. Served with gravy fries. – 22

LTOP

This is a little bit more than your basic burger. It's done the #vagabondway. Lettuce, tomato, onion, American cheese, and pickle with our signature fry sauce. – 12/18

Blackout 🍷 🍷

Back in black, it's a Vagabond classic! Rubbed in coffee, topped with caramelized onions, wilted spinach, and creamy Havarti cheese, drizzled with balsamic reduction. – 13/19

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? – 15/22

Sunday Best 🍷 🍷

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

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. – 14/21

BBBQBB 🍷

Bacon, cheddar cheese, caramelized onion, mixed greens, and bourbon BBQ sauce. – 13/19

Plates

12 oz Strip Steak 🍷

Grilled **Jacob & Sons** steak. Served with a loaded baked potato and steamed broccoli. – 36

Winner, Winner Pork Chop Dinner 🍷 🍷

Cast iron cooked pork loin topped with grilled green apple chutney with a green bean medley of mushrooms and peppers with cheesy mashed potatoes. – 26

Iron Town Haluski 🍷

Cabbage and onions from **Jebbia's** with egg noodles and grilled keilbasa. – 16

Smoked Rabbit Cornbread Casserole 🍷 🍷

Rabbit from **Miklas Meat Market** served in a cast iron skillet with a creamy blend of vegetables topped with cornbread. – 19

Mama Mia's Spaghetti 🥕 🍷

740 Pasta Project spaghetti in a house-crafted pomodoro red sauce dusted with imported parmesan from **Jebbia's Market**. Served with toasted **Mancini's** garlic bread. – 18
Add two of Chef Dave's monster meatballs. – 6

Cabbage Rolls 🍷

Jacob & Sons ground beef-stuffed cabbage roll with mashed potatoes and butter-sauteed corn. – 22

Mac & Cheese

Mama's Mac 🍷 🥕 🍷

Simple, delicious, plain macaroni and cheese made with our very own beer cheese and tasty pasta shells. You don't have to be fancy to have fun! – 8/12

Guy's Mac 🍷 🍷 🍷

As seen on TV! Delicious gorgonzola truffle macaroni and cheese served with crunchy bits of bacon. – 9/14

The Macrinomicon 🍷 🔥 🍷 🍷

Topped with our spicy Texan Book of the Dead Chili and sour cream. – 13/19

Barbie Mac 🍷 🍷

Smoked pork shoulder atop beer cheese macaroni and cheese, drizzled with our bourbon BBQ sauce. Fried onion garnish. – 12/18

Chicken & Broccoli 🍷 🍷

Brined chicken breast and steamed broccoli. – 11/16

Steel City Mac 🍷 🍷

Caramelized onions and grilled kielbasa. – 11 /16