



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

### 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. – 14  
*Get 'em like a boss, add bacon.* – 3

### Rucksack Parfait

Housemade granola with nuts and dried fruit layered with yogurt and fresh fruit. It'll be your new fav! – 9

### 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

## 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

### Hangover Burger

The thick-cut bacon on this burger will help cures 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

### Rooster's Beak

Topped with fresh pico de gallo, havarti cheese, and tortilla strips. It'll have you crowing on this Sunday morning. – 18

### 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 breakfast potatoes. – 26

### Biscuits & Sausage Gravy

Two buttermilk biscuits with house-crafted peppery sausage gravy. Served with breakfast potatoes. – 14  
*Add two pieces of fried chicken tenders. – 7*  
*Like it spicy? Just ask! We can add **Grown At Home In WV** chile spice to the chicken. – 1*

### Western Omelet

A three-egg omelet with onions, peppers, and ham topped with housecrafted salsa. Comes with a side of breakfast potatoes. – 20

### Farmer Eric's Eggs Benedict

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

## Desserts

### 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 – 7

### Cheesecake – 8

### Meat Lover's Cast Iron Frittata

While supplies last! Sausage, ham, and bacon with fresh vegetables from **Jebbia's Market** and cheddar cheese.  
Served with breakfast potatoes. – 21

### Scrapple & Waffles

Scrapple is a regional food and similar to sausage. We're serving it with housemade waffles 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

### Strawberry Shortcake Pancakes

Buttermilk pancakes topped with strawberry coulis, whipped cream, and maple syrup from **Family Roots Farm**. – 16

## Brunchy Drinks

Bloody Mary – 10

Mimosa – 5

Bottomless Mimosa – 14

Buy the kitchen a round of drinks. - 6 per 