



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

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

Baby Kael Salad

Shredded kale, spinach, pickled carrot matchsticks, peas, butternut squash, and quinoa with citrus vinaigrette. – 8

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. – 22

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 home fries. – 26

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! We can add **Grown At Home In WV** chile spice to the chicken. – 1*

Spring Veg Omelette

A three-egg omelet with fresh spring vegetables, ham, and bacon. Topped with herbed creme fraiche. 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

Desserts

Chocolate Lava Cake – 12

Sea Salt & Chocolate Chip Cookie Sandwich – 7

Apple Crumble – 9

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 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

PB & J Stuffed Pancakes

Pancakes stuffed with peanut butter and topped with jelly. These pancakes take you back to being a kid. Also served with 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 