



Welcome to Vagabond Kitchen!

It is our mission to make *handcrafted food rooted in local community*. This means we are buying from local farms, producers, and markets; and we're making your food fresh and in-house. We do our best to project demand, but occasionally we may be out of certain items.

Thank you for understanding. We work daily to bring you the best grub and most unique experience in the Ohio Valley. It's the vagabond way!

Starters

Baby Kael Salad

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

Frog Legs

Did you know Indigenous People of WV ate frog legs? Ours are a little different, of course. Think chicken wings. Choose Honey Sriracha, Szechuan, Thai Chili, Honey Lemon, or BBQ sauces or our house dry rub. – 20

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

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

Crab & Craw Cakes

Crab and crawdaddies from **Coleman's Fish Market** combine to turn this Charm City staple into a new Appalachian classic. – 18

Stuffed Jalapeños

Fresh jalapeño peppers from **Jebbia's Market** stuffed with chipotle cream cheese and wrapped in thick-cut bacon from **Jacob & Sons**, and baked to deliciousness. Served with our house-crafted ranch. – 16

Fried Green Beans

Everyone's favorite has finally come home. A basket of fresh fried green beans with our house dill ranch. Get 'em while you can! – 14

Pig Skins

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

Overloaded Creminis

Roasted cremini mushrooms from **Jebbia's Market** overflowing with creamy goat cheese, dried cherries, almonds, fresh herbs, toasty breadcrumbs and drizzled with rosemary-infused honey from **Sugar Bottom Farms**. – 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.

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. Be part of the solution. – 22

Black Bear

Ricotta cheese and green onions topped with spring berry gastrique made with local honey from **Sugar Bottom Farms** and berries bought fresh from **Jebbia's Market**. – 24

Greasy Spoon

Two smash burger patties with bacon, a dippy egg locally raised by **Blended Homestead**, melty American cheese, pickles, shredded lettuce, and chipotle maple mayo. – 20

Mushroom Swiss Burger

Portobello mushrooms sauteed with caramelized onions and topped with Swiss cheese and dijonnaise. – 18

The Brews

Fiery blackened seasoning made with **Grown at Home in WV** and topped with blue cheese and bacon. – 21

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. – 17



Plates

2 Piece Fish Meal

A sea monster of a plate to satisfy the scurvy knave in all of us! Two pieces of tempura fried cod with **Sugar Bottom Farms** honey jalapeno-glazed hush puppies and hand cut french fries. Served with a side of creamy coleslaw. – 34
Pair with a glass of house white wine, bottle of Bread & Butter Sauvignon Blanc, or a Brew Keepers Suspension Ale on draft.

Creek & Pasture Pork

Sausage, crawdad, and cornbread-stuffed pork loin from **Jacob & Sons** glazed with **Sugar Bottom Farms** honey and topped with house-crafted sour applesauce. Served with smashed red potatoes and roasted brussel sprouts. – 26
Pair with a glass of house white wine, bottle of Imagery Chardonnay, or a GBV 36 Parks Pale Ale.

Some Guy's Mac & Cheese

As seen on TV – NEW AND IMPROVED – now with fried chicken! This rich, creamy mac & cheese featuring **740 Pasta Project** is made with 4 different types of cheese, red pepper, caramelized onion, and topped with a fresh-fried chicken tender and housecrafted bacon bits. – 25
Pair with a glass of house white wine or a crisp Country Roads Lager from Big Timber.

Weelunk Steak

A 14-ounce beautiful grilled ribeye from **Jacob & Sons** served over three-sisters quinoa pilaf and drizzled with blackberry gastrique. – 42
Pair with a glass of house red wine, bottle of Mark West Pinot Noir, Bullock Tanner's Select whiskey, or a Wild & Wonderful Strawberry Ale from Screech Owl.

Coal Miner's Spaghetti

A creamy carbonara pasta featuring **740 Pasta Project** spaghetti rich with thick-cut bacon from **Jacob & Sons** and parmesan cheese. Served with toasted garlic bread. Eat your heart out Marc Murphy! – 22
Pair with a glass of house white wine, bottle of Barone Fini Pinot Grigio, or Big Timber Nail Ale.

Mountaintop Meatloaf

Ground steak and ground pork from **Jacob & Sons** make for a meatloaf like you've never had before. Topped with traditional tomato bacon gravy and served with smoked baked beans and cheesy garlic mashed potatoes. – 24
Pair with a glass of house red wine, bottle of Dora Pinot Noir, Wheeling Blues cocktail, or Freefolk Orange Oswald IPA.

Paddy's Irish Stew

A taste of Ireland. Rich stew with lamb from **CrossRoads Farm** served with kale and parsnip colcannon, and a hunk of caraway soda bread for sopping. Perfection with a lilting brogue. – 23
Pair with a glass of house red wine, bottle of Mark West Pinot Noir, or a Mountain State Coalminer's Daughter Stout.

Sweetgrass Chicken

Cast-iron cooked chicken breast glazed with peach preserves and **Family Roots Farm** sorghum. Topped with lemon and chive compound chevre. Served with black rice pilaf, grilled asparagus from **Jebbia's Market**, and a slice of fresh cornbread. – 28
Pair with a glass of house white wine, bottle of Escher Haus Riesling, or Mountain State Almost Heaven Amber Ale.

Desserts

All our desserts are made local or 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

Chocolate Lava Cake

Folks loved it so much on our Valentine's Day menu, we had to offer it to you again. House crafted, fresh, molten chocolatey bliss. Be careful! It's hot. – 12

Apple Crumble

A mix of sweet and tart apples from **Jebbia's Market** with a traditional crumble topping. – 9

Sea Salt & Chocolate Chip Cookie Sandwich

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

House Favorite

Vegetarian

Spicy

Fish

Buy the kitchen a round of drinks. - 6 per