



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

### What's In The Pot!?

It's our fresh soup. Get a cup to start your meal off with us, or have it as a side with your entree. Comes with fresh baked bread. – 8

### Duck Wings

These rich, juicy wings aren't like the chicken wings you've had before. Made with your choice of Honey Sriracha, Szechuan, Thai chili, Honey Lemon, or BBQ sauces. And now available with house 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**, and baked to deliciousness. Served with our house-crafted ranch. – 16

### 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. – 4*

### 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

### 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 handcut french fries fried in duckfat and smothered in warm, peppery brown gravy. – 15

## 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

### Total Eclipse of the Art

Take one of our delicious burgers and add a scoop of warm house-crafted spinach and artichoke dip, chunks of bacon, and julienned pickled red onion. Every now and then it falls apart. – 20

### Sunday Best

Mike's Rub from **Miklas Market**, house-crafted steak sauce, grilled mushrooms and onions, and smoked gouda. – 18

### 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

### 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. – 19

### Balrog

Clawing its way back from the fiery chasm from whence it came this demon is dusted with a locally grown spice blend and dried scorpion peppers from **Grown at Home in WV** and topped with fried jalapeno strips, fried onion petals, and chipotle cream cheese. – 23

### 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

### Sweater Weather Steak

This is a steak you can curl up on the couch with. A **Jacob & Sons** five-ounce filet mignon rubbed with WV-roasted **Aroma of the Andes** espresso and served with redeye gravy au lait, cottage ham killed kale, and sweet potato mousse. – 34

*Pair with a glass of house red wine, bottle of Robert Mondavi Merlot, Classic Old Fashioned, or a Founders Breakfast Stout.*

### City Chicken

A classic Appalachian dish that traces its roots to Northern steel towns like ours. Pork and veal from **Jacob & Sons** breaded, skewered, and pan-fried, served over mashed potatoes with our vegetable of the day and topped with tomato bacon gravy. – 25

*Pair with a glass of house white wine, bottle of Escher Haus Riesling, Hot Apple Cider Toddy, or Big Timber Country Roads Lager.*

### Cod Francese

Lemon, white wine, and butter-baked fresh **Coleman's** cod served with forbidden rice pilaf and bright, buttery, broccoli. – 27

*Pair with a glass of house white wine, bottle of Imagery Chardonnay, Sweet-n-Spicy Margarita, or GBV 36 Parks Pale Ale.*

### Cola Braised Short Ribs

**Dutton Cattle Co.** American Wagyu Short Ribs braised in cola served over veal risotto with stewed vegetables. Ripped off from, er, maybe let's say "inspired by" The Bear on Hulu -- a great show about the culinary industry. – 36

*Pair with a glass of house red wine, bottle of Layer Cake Malbec, Screech Owl Roughcut Porter.*

### Mama Mia's Spaghetti

Locally made **740 Pasta Project** spaghetti in a house-crafted pomodora 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. – 4

*Pair with a glass of house red wine, bottle of Cavalier d' Oro Chianti, or Big Timber Nail Ale.*

### Mountaintop Meatloaf

Ground steak and ground pork 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.*

### Woodhick's Golden Duck

A four-ounce **Maple Leaf Farm** duck breast topped with cherry chutney and served over roasted golden apple and caramelized onion colcannon with ginger-roasted carrots and green beans from **Jebbia's Market**. – 22

*Pair with a glass of house red wine, bottle of Mark West Pinot Noir, or Great Lakes Dortmund Gold.*

### Smoked Chicken Pot Pie

Tender **CrossRoads Farm** smoked chicken mixed in a creamy sauce full of vegetables, then topped with flaky crust. Served in a cast iron skillet. – 19

*Pair with a glass of house white wine, bottle of Barone Fini Pinot Grigio, 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*

### Spicy Mexican Chocolate Brownies

Two of our classic Mexican brownies with fresh fruit coulis from **Jebbia's Market** and whipped cream. – 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