Giant Bavarian Pretzel  Made in-house by Josh’s Mom, crusted with coarse sea salt, served with Belgian beer cheese and whole grain Guinness stout mustard  $8

Big Poutine in Lil’ Egypt So-Il style poutine. House Fries covered in Belgian cheddar ale sauce, bacon lardons, cilantro créma, scallions  $12

Scotch Egg * W/Rotational House Sausage Two soft boiled cage-free eggs wrapped in house made kasewurst sausage, house pretzel crusted, deep fried, stout mustard aioli  $9

Pork Buns Black & White steamed buns, grilled ginger pork, garlic and shallot crisp, pickled mustard greens, hoisin, sambal aioli  $9

Chicharrones Fried pork rinds, chili lime dust, cilantro créma  $5

House Salad Mixed greens, market vegetables, croutons, choice of house dressings  $8

BLT Chicken Chop Salad Mixed greens, house bacon, local farmers market tomatoes, sweet corn, local candy red onions, local goat cheese, choice of house dressing  $14

Grilled Caesar Charred half romain, shaved parmesan, grilled croutons, house Caesar dressing  $10

Farmers Market Salad Mixed heirloom tomatoes, cucumbers, candy red onion, local goat cheese, basil oil, red onion vinaigrette (Ask server for availability)  $9

House Made Dressings : Raccoon Valley Ranch, Buttermilk Blue, Caesar, Stout Honey Mustard, House Vinaigrette

*ADD THAI GRILLED CHICKEN OR SHRIMP TO ANY SALAD $5

Sausages, Sandwiches & Burgers

All sausages, sandwiches, burgers served with side of house fries

Banh Mi Choice of fried shrimp, lemongrass grilled chicken or vegan “pulled” jack fruit w/ vegan sambal “aioli”, green papaya & cilantro slaw, cucumber, sambal aioli, hoisin sauce, on a crusty french baguette  $12

*Rotational House Sausage Kasewurst: house made bratwurst with smoked gouda, eggs, cream served w/caramelized onions, frizzled leeks, house stout mustard on brioche bun  $10

Underground Burger Drive-in style 1/2 lb. house ground local chuck patty, house American cheese, caramelized onions, tomato, lettuce, “sauce especial” on a brioche bun  $13
### BACON BLEU BURGER
Bacon and bleu cheese crusted 1/2 lb. house ground patty, stout whole grain mustard, lettuce, tomato, onion, pickle on a brioche bun $14

### PORK SCHNITZEL SANDWICH
Hand-pounded pork fritter sandwich, tomato, pickled red onion, arugula, lemon caper aioli, stout whole grain mustard on a brioche bun $13

### VEGAN FALAFEL BURGER
House made chickpea & herb falafel patty, vegan tahini “aioli”, herb Zhug sauce, lettuce, tomato, onion on a vegan seeded bun $13

### THEE P.B.R.-PORK BELLY REUBEN
House cured & smoked pork belly “pastrami”, house kimchi kraut, emmenthaler Swiss, smoked Russian dressing, served hot on dark rye $14

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### ENTREES

**PORTERHOUSE PORK CHOP**
16 oz. grilled chop from local Lick Creek Farms, prickly pear cactus gastrique, grilled yu choy greens, Flyway Family Farms chestnut & lions mane mushroom gnocchi in brown butter, wilted arugula, shaved Manchego $24

**NEW YORK STRIP STEAK**
16 oz. New York Strip from Wenneman’s, herbed steak butter, grilled Chinese long beans, potatoes dauphinoise $32

**KFC: KOREAN FRIED CHICKEN**
4 piece fried chicken, Korean gochujang “buffalo” sauce, grilled yu choy, steamed jasmine rice, pickled mustard greens $16

**STEAK & FRITES**
Grilled 12 oz. local Hanger steak, Israeli Zhug “chimichurri” sauce, house cut fries, garlic parmesan sauce, malt vinegar aioli $25

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### SIDES

**SMALL HOUSE SALAD** $5

**FRIES** $4

**LOCAL MUSHROOM GNOCCI** $8

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### DESSERTS

Rotational dessert selections, Please ask your server for current offerings

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### EXTRA SAUCES

**HOUSE MADE DRESSINGS & AIOLI’S** $1

**BELGIAN CHEDDAR ALE SAUCE**

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*GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE*