

UNDERGROUND

PUBLIC HOUSE

APPETIZERS

GIANT BAVARIAN PRETZEL	<i>Made in-house by Josh's Mom, crusted with coarse sea salt, served with Belgian cheddar ale sauce & whole grain Guinness stout mustard</i>	\$9
BIG POUTINE IN LIL' EGYPT	<i>So-ill style poutine. House Fries covered in Belgian cheddar ale sauce, bacon lardons, cilantro crema, scallions</i>	\$12
SCOTCH EGG *W/ROTATIONAL HOUSE SAUSAGE	<i>Two soft boiled eggs wrapped in House Chorizo Verde pork sausage, blue corn masa crust, pickled loroco flowers, crema Oaxaca, salsa verde, Guajillo coulis</i>	\$10
BO SSAM	<i>Gochujang & Garlic marinated grilled pork loin, grilled scallion, kimchi, green papaya slaw, mixed banchan pickles, butter lettuce cups, ssamjang sauce, steamed rice</i>	\$15
CHICHARRONES	<i>Fried pork rinds, chili lime dust, cilantro crema</i>	\$5

SALADS

HOUSE SALAD	<i>Mixed greens, market vegetables, shaved red onion, croutons, choice of house dressings</i>	\$8
BLT CHICKEN CHOP SALAD	<i>Mixed greens, black pepper bacon, grape tomatoes, sweet corn, shaved red onions, manchego, choice of house dressing</i>	\$14
GRILLED CAESAR	<i>Charred half romain, shaved Spanish Mahón, grilled crouts, house Caesar dressing</i>	\$10
ROASTED BEETS & GREENS	<i>Roasted red & gold beets, mixed greens, non-gmo chèvre, local spiced pecans, house vinaigrette</i>	\$10

HOUSE MADE DRESSINGS : *Raccoon Valley Ranch, Buttermilk Blue, Caesar, Stout Honey Mustard, House Vinaigrette*

*ADD LEMONGRASS GRILLED CHICKEN OR SHRIMP TO ANY SALAD \$5 PAN SEARED SALMON \$8

SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house fries. Add \$3 to upgrade to poutine fries

BANH MI	<i>Choice of fried shrimp, lemongrass grilled chicken or vegan "pulled" jack fruit w/vegan sambal "aioli", green papaya & cilantro slaw, cucumber, sambal aioli, hoisin, on a Cristaudo's french baguette</i>	\$12
*ROTATIONAL HOUSE SAUSAGE	<i>House made Chorizo Verde pork sausage w/roasted poblano peppers, toasted pepita & sesame seeds, cilantro & mezcal on a brioche bun w/salsa verde, pickled loroco flowers, cilantro & onion, Guajillo coulis</i>	\$11
UNDERGROUND BURGER	<i>Drive-in style 1/2 lb. house ground local chuck patty, house American cheese, caramelized onions, lettuce, tomato, pickle, "sauce especial" on a brioche bun</i>	\$13

BACON BLEU BURGER <i>Bacon and bleu cheese crusted 1/2 lb. house ground patty, stout whole grain mustard, lettuce, tomato, onion, pickle on a brioche bun</i>	\$14
PORK SCHNITZEL SANDWICH <i>Hand-pounded pork fritter sandwich, tomato, pickled red onion, arugula, lemon caper aioli, stout whole grain mustard on a brioche bun</i>	\$13
VEGAN FALAFEL BURGER <i>House made chickpea & herb falafel patty, vegan tahini "aioli", herb Zhug sauce, lettuce, tomato, onion on a vegan "brioche" bun</i>	\$13
THE P.B.R. - PORK BELLY REUBEN <i>House smoked pork belly "pastrami", kimchi kraut, Jarlsberg Swiss, house smoked Russian dressing, served hot on dark rye</i>	\$14
CHURRASCO COMPLETO <i>Grilled chimi-marinated skirt steak, garlic/lime aioli, queso chihuahua, avocado, pickled red onion, tomato, lettuce, salsa verde, on local Telera bun from La Unica Bakery</i>	\$15

ENTREES

PORTERHOUSE CHOP <i>16 oz. Lick Creek pork chops, apple/dijon demi, pickled mustard seed "caviar", grilled pea tips, Flyway Farms chestnut mushrooms w/gnocchi in brown butter, shaved manchego</i>	\$24
NEW YORK STRIP STEAK <i>16 oz. Local New York Strip from Wenneman's, herbed steak butter, grilled local baby choi, Yukon gold mash w/bleu Stilton, frizzled leeks</i>	\$32
VIETNAMESE FRIED CHICKEN & WAFFLES <i>4 piece Non-gmo lemongrass Fried Chicken, Pho spice, Pandan/maple chili glaze, scallion & sticky rice waffle, pandan whipped butter</i>	\$19
STEAK & FRITES <i>Grilled 12 oz. local Hanger steak, Israeli Zhug "chimichurri" sauce, house cut fries, garlic parmesan sauce, malt vinegar aioli</i>	\$25
SOCKEYE SALMON <i>Wild caught Sockeye Salmon, pistachio romesco, green pea emulsion, purple peruvian potato mash w/miso brown butter</i>	\$24

DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

SIDES

SMALL HOUSE SALAD	\$5
FRIES	\$4
LOCAL MUSHROOM GNOCCHI	\$8
GRILLED MARKET VEGETABLES	\$5

EXTRA SAUCES

HOUSE MADE DRESSINGS & AIOLI'S	\$1
BELGIAN CHEDDAR ALE SAUCE	sm. \$2 lg. \$4

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