

UNDERGROUND

PUBLIC HOUSE

APPETIZERS

GIANT BAVARIAN PRETZEL <i>Made in-house by Josh's Mom, crusted with coarse sea salt, served with House made Belgian cheddar ale sauce & whole grain Guinness stout mustard</i>	\$10
BIG POUTINE IN LIL' EGYPT <i>So-ill style poutine. House Cut Fries covered in House made Belgian cheddar ale sauce, House pork belly pastrami burnt ends, cilantro crema, scallions</i>	\$12
SCOTCH EGG *W/ROTATIONAL HOUSE SAUSAGE <i>Two soft boiled eggs wrapped in House Texas-style jalapeño & cheddar sausage, chicken biscuit cracker crust, charred sweet corn & horseradish hollandaise, House bourbon barrel aged hot sauce, local radish sprouts</i>	\$11
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 dressing</i>	\$8
BLT CHICKEN CHOP SALAD <i>Mixed greens, House pork belly pastrami burnt ends, grape tomatoes, sweet corn, shaved red onions, manchego, choice of house dressing</i>	\$14
GRILLED CAESAR <i>Charred 1/2 romaine, shaved Spanish Mahón, grilled crouts, house Caesar dressing</i>	\$10
ROASTED BEETS & GREENS <i>Roasted local red & gold beets from Scratch Brewing Co., local mixed greens, non-gmo chèvre, local spiced pecans, house vinaigrette.</i>	\$10

HOUSE MADE DRESSINGS : Raccoon Valley Ranch, Buttermilk Bleu, 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, hoisin, on a Cristaudo's french baguette</i>	\$13
*ROTATIONAL HOUSE SAUSAGE <i>House made Texas-style charred jalapeño & sharp cheddar pork sausage, oak smoked, caramelized onions, house stout mustard, on a brioche bun</i>	\$12
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	House smoked pork belly bacon and bleu cheese crusted 1/2 lb. house ground local chuck patty, stout whole grain mustard, lettuce, tomato, onion, pickle on a brioche bun	\$14
PORK SCHNITZEL SANDWICH	Hand-pounded pork loin fritter, tomato, pickled red onion, local 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 "brioche" bun	\$13
THEE P.B.R. - PORK BELLY REUBEN	House smoked pork belly "pastrami", kimchi kraut, Jarlsberg Swiss, house smoked Russian dressing, served hot on local sourdough rye from Scratch Brewing Co.	\$15
CHURRASCO COMPLETO	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	\$15

ENTREES

TOMAHAWK CHOPS	Two 8 oz. Local Lick Creek pork chops, plum/dijon demi, grilled Farmers Market spring veg, Flyway Family Farms mixed mushrooms w/gnocchi in brown butter, shaved manchego	\$24
NEW YORK STRIP STEAK	16 oz. New York Strip from Wenneman's Meats, herbed steak butter, grilled Farmers Market spring veg, Yukon gold mash w/bleu Stilton, frizzled leeks	\$32
VIETNAMESE FRIED CHICKEN & WAFFLES	4 piece Non-gmo lemongrass Fried Chicken w/ Pho spice, scallion & sticky rice Pandan waffle, Maple/chili glaze, pandan whipped butter, lotus root	\$19
STEAK & FRITES	Grilled 12 oz. local Hanger steak, Israeli Zhug "chimichurri" sauce, house cut fries, garlic parmesan sauce, malt vinegar aioli	\$25
SOCKEYE SALMON	Wild line-caught Sockeye Salmon, pistachio romesco, green pea emulsion, purple peruvian potato mash w/miso brown butter, local radish sprouts	\$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