

UNDERGROUND

PUBLIC HOUSE

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 <i>*W/ROTATIONAL HOUSE SAUSAGE Two soft boiled eggs wrapped in House made corned beef w/scallion & garlic sausage, caraway rye bread crust, purple cabbage aioli, crispy brussels sprout petals, pickled mustard seed "caviar"</i>	\$12
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>	\$9
BLT CHICKEN CHOP SALAD <i>Mixed greens, Lemongrass Grilled Chicken, House pork belly pastrami bacon burnt ends, grape tomatoes, sweet corn, shaved red onions, manchego, choice of house dressing.</i>	\$15
GRILLED CAESAR <i>Charred 1/2 romaine, shaved Spanish Mahón, grilled crouts, house Caesar dressing</i>	\$11
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>	\$11

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 \$4 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 local La Unica Bakery french baguette</i>	\$13
*ROTATIONAL HOUSE SAUSAGE <i>House made corned beef w/scallion & garlic sausage, purple cabbage aioli, crispy brussels sprout petals, mustard seed "caviar", served on 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 La Unica Bakery sesame bun</i>	\$14

BACON BLEU BURGER <i>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 La Unica Bakery sesame bun</i>	\$15
PORK SCHNITZEL SANDWICH <i>Hand-pounded pork loin fritter, tomato, pickled red onion, local arugula, malt vinegar aioli, stout whole grain mustard, on local La Unica Bakery sesame bun</i>	\$14
VEGAN FALAFEL BURGER <i>House made chickpea & herb patty, local tomato, candy onion, lettuce and pickle, vegan tahini "aioli", herb Zhug sauce on vegan "brioche" bun</i>	\$13
THEE P.B.R.-PORK BELLY REUBEN <i>House smoked pork belly "pastrami", kimchi kraut, Jarlsberg Swiss, house smoked Russian dressing, served hot on local sourdough rye from Scratch Brewing Co.</i>	\$15
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>	\$16

ENTREES

BONE-IN PORK LOIN CHOP <i>16oz Grilled Bone-In Pork Loin chop from Wennaman's, CBS Stout & dijon demi-glaze, local mushroom w/gnocchi in brown butter, manchego, grilled Farmers Market vegetables</i>	\$28
GRILLED LOCAL STEAKS <i>Local pasture raised beef from Wenneman's Meats, herbed steak butter, Yukon Gold mash w/bleu stilton, grilled Farmer's Market Veg, frizzled leeks</i> 8 oz Filet Mignon \$38 or 24 oz Ribeye \$42	
GARAM MASALA HALF CHICKEN <i>Crispy Garam Masala half chicken, spicy tamarind/yogurt pan sauce, wilted spinach w/house paneer, coconut milk & Madras curried yukon potatoes, spicy mango pickle</i>	\$24
STEAK & FRITES <i>Grilled 12 oz. local Hanger steak, Israeli Zhug "chimichurri" sauce, house cut fries, garlic parmesan sauce, malt vinegar aioli</i>	\$28
SOCKEYE SALMON <i>Wild line-caught Sockeye Salmon, pistachio romesco, green pea emulsion, purple peruvian potato mash w/miso brown butter, local radish sprouts</i>	\$25

DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

SIDES

SMALL HOUSE SALAD w/ALL SEASONS FARMS GREENS	\$5
FRIES	\$4
GNOCCHI w/FLYWAY FAMILY FARMS MUSHROOMS	\$8
GRILLED "ALL SEASONS FARMS" VEGETABLES	\$5

EXTRA SAUCES

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

*DUE TO THE SMALL SIZE OF OUR KITCHEN PLEASE EXPECT A LONGER WAIT TIME, ALL OUR FOOD IS MADE FRESH TO ORDER
 *GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE