

UNDERGROUND

PUBLIC HOUSE

APPETIZERS

- GIANT BAVARIAN PRETZEL *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.* \$10
- BIG POUTINE IN LIL' EGYPT *So-ill style poutine. House Cut Fries, House made Belgian cheddar ale sauce, House pork belly pastrami burnt ends, cilantro crema, scallions* \$12
- SCOTCH EGG **W/HOUSE SAUSAGE Two soft boiled eggs wrapped in House made beef w/charred jalapeño & sharp cheddar sausage, cornbread crust, BBQ pit bean purée, potato salad spread, pickled candy-red onion, mustard seed "caviar", nira chive* \$12
- TACOS DE BIRRIA *3 Braised beef cheek tacos, queso chihuahua, onions & cilantro, crisped corn tortillas, Chile de arbol salsa, Easter egg radish, Birria Consommé* \$12
- CHICHARRONES *Fried pork rinds, chili lime dust, cilantro crema* \$5

SALADS

- HOUSE SALAD *Mixed baby greens, market vegetable, shaved red onion, crouts, choice of house dressing* \$9
- FARMER'S MARKET PANZANELLA *Local cherry tomato, cucumber, candy red onion, house croutons, local arugula, house vinaigrette, shaved Grana Padano* \$10
- SUMMER COBB SALAD *Mixed baby greens, lemongrass grilled chicken, House pork belly pastrami burnt ends, cherry tomatoes, candy red onions, avocado, soft boiled egg, Bleu Stilton, Smoked Russian dressing.* \$16
- ROASTED BEETS & GREENS *Local Roasted red & gold beets from Scratch Brewing, local mixed greens, non-gmo chèvre, local spiced pecans, house red onion vinaigrette* \$11

HOUSE MADE DRESSINGS : Raccoon Valley Ranch, Buttermilk Bleu, Smoked Russian, House Vinaigrette

*ADD LEMONGRASS GRILLED CHICKEN \$5 SHRIMP \$6 PAN SEARED SALMON OR SKIRT STEAK \$8

SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house fries. Add \$4 to upgrade to poutine fries

- BANH MI *Choice of fried shrimp, lemongrass grilled chicken or vegan "pulled" jack fruit, vegan sambal "aioli", green papaya & cilantro slaw, cucumber, hoisin, on local La Unica Bakery french baguette* \$13
- *SEASONAL HOUSE SAUSAGE *House made Oak Smoked Beef w/charred jalapeño & sharp cheddar sausage, BBQ pit bean purée, potato salad spread, pickled candy-red onion, mustard seed "caviar", on local La Unica Bakery bolillo bun* \$12
- UNDERGROUND BURGER *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.* \$14

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| BACON BLEU BURGER <i>House smoked pork belly bacon and bleu Stilton 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 bun</i> | \$13 |
| THEE P.B.R.-PORK BELLY REUBEN <i>House smoked pork belly pastrami, kimchi kraut, Jarlsberg Swiss, house smoked Russian dressing, on dark rye bread.</i> | \$15 |
| JIBARITO FRITA <i>Char-Grilled skirt steak, queso capaez, green garlic aioli, thick sliced local Sweitzer Farms heirloom tomatoes, candy white onion, romaine lettuce, on a fried plantain "bun"</i> | \$16 |

ENTREES

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| TOMAHAWK PORK CHOPS <i>Two 8oz Grilled Tomahawk pork chops from Lick Creek Pork, cauliflower & Meyer lemon emulsion, local mushroom w/gnocchi in brown butter & Manchego, grilled Market veg</i> | \$28 |
| HOT HONEY FRIED CHICKEN & WAFFLE <i>4 piece non-gmo Fried Chicken, House Bourbon Barrel-aged Hot Honey, charred green chili & white cheddar grits waffle, kimchi butter, nira chive.</i> | \$20 |
| STEAK & FRITES <i>Grilled 12 oz. local Hanger steak, Israeli Zhug "chimichurri" sauce, house cut fries, Grana Padano & garlic oil, malt vinegar aioli</i> | \$28 |
| SOCKEYE SALMON <i>Pan seared Wild Line-caught Sockeye Salmon, Green garlic & Prosecco soubise, watercress purée, crispy pan crushed Yukons w/herbs & brown butter, grilled market veg, radish sprouts</i> | \$25 |
| 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 | |

DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

SIDES

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| SMALL HOUSE SALAD w/ LOCAL MIXED GREENS | \$5 |
| HOUSE CUT FRIES | \$4 |
| GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS | SM. \$5 LG. \$10 |
| GRILLED FARMERS MARKET VEGETABLES | \$5 |

EXTRA SAUCES

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| 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