

# UNDERGROUND

## PUBLIC HOUSE

### APPETIZERS

- GIANT BAVARIAN PRETZEL *House made by Josh's Mom, crusted with coarse sea salt, served with House Belgian cheddar ale sauce & whole grain Guinness stout mustard* \$10
- BIG POUTINE IN LIL' EGYPT *So-ill style poutine. House Cut Kennebec Fries, House made Belgian cheddar ale sauce, House pork belly pastrami burnt ends, cilantro crema, scallions* \$12
- SEASONAL SCOTCH EGG \*W/HOUSE SAUSAGE *Two soft boiled eggs wrapped in House made Oaxacan style Chorizo pork sausage, blue corn masa crust, huitalacoche mayonesa, salsa verde, cotija, House pickled Loroco flowers* \$12
- BULGOGI STEAK SLIDERS *Char-grilled Bulgogi style marinated Local hanger steak, ginger/scallion sauce, kimchi, spicy ssamjang aioli, emerald crisp lettuce, sticky rice "bun" w/black sesame* \$13
- CHICHARRONES *Fried pork rinds, chili lime dust, cilantro crema* \$5

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### SALADS

- HOUSE SALAD *Local 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 *Local 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, 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

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### SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house cut Kennebec 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, La Unica Bakery french baguette* \$13
- \*SEASONAL HOUSE SAUSAGE *House made Oaxacan style Chorizo pork sausage, huitalacoche mayonesa, salsa verde, cotija, House pickled Loroco flowers, 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", La Unica Bakery sesame bun.* \$14

BACON BLEU BURGER	1/2 lb. House ground local chuck patty, House smoked pork belly bacon, Bleu Stilton, House stout mustard, Local lettuce, tomato, onion, pickle on La Unica Bakery sesame bun	\$15
PORK SCHNITZEL SANDWICH	Hand-pounded pork loin fritter, tomato, pickled red onion, Local arugula, malt vinegar aioli, House stout mustard, on La Unica Bakery sesame bun.	\$14
VEGAN FALAFEL BURGER	House made chickpea & herb patty, Local lettuce, tomato, onion, pickle, vegan tahini "aioli", Israeli Zhug sauce, on La Unica Bakery vegan bun	\$13
THEE P.B.R. -PORK BELLY REUBEN	House smoked pork belly pastrami, kimchi kraut, Jarlsberg Swiss, House made smoked Russian dressing, on dark rye bread.	\$15
TORTA PAMBAZO	House Oaxacan style chorizo papas fritas, Queso Fresca, Crema Oaxaca, Local emerald crisp lettuce, salsa verde, onion & cilantro, guajillo chile fried telera bun from La Unica Bakery	\$15

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## ENTREES

PORTERHOUSE PORK CHOP	16oz Grilled Porterhouse pork chop from Lick Creek Pork, cauliflower & Meyer lemon emulsion, Flyway Farm mushrooms & gnocchi in brown butter, Manchego, Local Market veg.	\$28
GRILLED HALF HULI HULI CHICKEN	4 piece non-gmo wood grilled crispy half chicken, Huli Huli glaze, Hokkaido black garlic rice, fresh mango crudo, Local market vegetables	\$26
STEAK & FRITES	Grilled 12 oz. local Hanger steak, Israeli Zhug "chimichurri" sauce, House cut Kennebec potato frites, Grana Padano & garlic oil, malt vinegar aioli.	\$28
SOCKEYE SALMON	Pan seared Wild Line-caught Sockeye Salmon, Green garlic & Prosecco soubise, pan smashed Peruvian purple potato w/herbs & brown butter, Local market vegetables	\$26
GRILLED LOCAL STEAKS	Local pasture raised beef from Wenneman's Meats, chimichurri butter, Yukon Gold mash w/bleu stilton, frizzled leeks, Local Farmer's Market Veg, <b>8 oz Filet Mignon \$38 or 24 oz Ribeye \$42</b>	

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## DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

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## SIDES

SMALL HOUSE SALAD w/ LOCAL MIXED GREENS		\$5
HOUSE CUT KENNEBEC POTATO FRIES		\$4
GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS	SM. \$6 LG.	\$12
GRILLED LOCAL FARMERS MARKET VEGETABLES		\$5

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## 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 APPROPRIATE WAIT TIMES, ALL OF OUR FOOD IS MADE FRESH TO ORDER  
 \*GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE