

# 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 stout mustard.* \$12
- 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
- SEASONAL SCOTCH EGG W/HOUSE SAUSAGE *Two soft boiled eggs wrapped in House Taluca Mexico style chorizo verde pork sausage, blue corn masa crust, avocado salsa verde, pickled red onion, cotija cheese, crema mexicana* \$13
- PATACONES DE LECHON *Crispy fried green plantains, Mojo & Guava beer braised pork shoulder, Queso Blanca, smashed avocado, pickled red onion, Mojo verde, Autumn Ridge Farm micro cilantro greens.* \$12
- CHICHARRONES *Fried pork rinds, chili lime dust, cilantro crema* \$6

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### SALADS

- HOUSE SALAD *Local baby greens, market vegetable, shaved red onion, crouts, choice of house dressing* \$10
- FARMER'S MARKET PANZANELLA *Heirloom cherry tomato, cucumber, red onion, house croutons, Autumn Ridge Farm arugula, house vinaigrette, shaved Grana Padano* \$12
- SUMMER COBB *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 *Roasted local red & gold beets, local mixed greens, non-gmo chèvre, spiced pecans, house red onion vinaigrette, Autumn Ridge Farm beet sprouts.* \$12

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

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

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### SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house cut fries. Upgrade to Poutine fries, local salad or veg. \$4

- 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* \$14
- SEASONAL HOUSE SAUSAGE *House made Taluca Mexico style chorizo verde pork sausage, roasted poblano, sesame seeds, served w/Crema Oaxaca, cotija cheese, salsa verde, pickled red onion, on La Unica Bakery bolillo bun* \$14
- 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.* \$15

BACON BLEU BURGER	1/2 lb. House ground local chuck patty, House smoked slab bacon, Bleu Stilton, House stout mustard, Local lettuce, tomato, onion, pickle on La Unica Bakery sesame bun	\$16
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.	\$15
VEGAN FALAFEL BURGER	House made chickpea & herb patty, Local lettuce, tomato, onion, pickle, vegan tzatziki, walnut romesco, on La Unica Bakery vegan bun	\$14
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.	\$16
HAVANA BISTEC CON QUESO	Grilled Mojo marinated skirt steak, crispy onion strings, Jarlsberg Swiss, Autumn Ridge arugula, Mojo Rojo aioli, hot pressed telera bun from La Unica Bakery	\$16

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## ENTREES

TOMAHAWK PORK CHOPS	Two 8oz Grilled Tomahawk pork chops from Lick Creek Pork, cauliflower & Meyer lemon emulsion, Flyway Farm mushrooms & gnocchi in brown butter, Manchego, Local Market veg.	\$32
KFC: KOREAN FRIED CHICKEN	4 piece Amish raised double fried chicken, crispy pajeon scallion pancake, spicy gochujang buffalo sauce, pajeon dipping sauce, fried longbean, pickled daikon ribbons	\$24
STEAK & FRITES	Grilled 12 oz. local Hanger steak, walnut & roasted red pepper romesco, House cut Kennebec potato frites, Grana Padano & garlic oil, malt vinegar aioli.	\$28
SOCKEYE SALMON	Pan seared Wild caught hand harvested Alaskan Sockeye Salmon, Green garlic & Prosecco soubise, pan smashed baby red potato w/walnut romesco, Local market vegetables	\$28
GRILLED LOCAL STEAKS	Local pasture raised beef from Wenneman's, chimichurri butter, Yukon Gold mash w/bleu stilton, frizzled leeks, Local Farmer's Market Veg	<b>8 oz Filet Mignon \$42 or 18 oz New York \$46</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		\$6
HOUSE CUT FRIES		\$5
GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS	SM. \$8 LG. \$14	
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