

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* \$13
- SEASONAL SCOTCH EGG W/HOUSE SAUSAGE *Two soft boiled eggs wrapped in House Macedonian Loukaniko beef sausage w/feta, orange peel & leeks. Pita crust, spicy Ajvar pepper sauce, tzatziki, kalmata olive tapenade* \$13
- TIRADITO MIXTO CEVICHE *Chile & Citrus marinated raw mixed Seafood (market selection), spicy Leche de tigre, green mango, Ube yam, prawn cracker "tostada", toasted chulpe corn.*(limited availability)* \$18
- CHICHARRONES *Fried pork rinds, chili lime dust, cilantro crema* \$6

SALADS

- HOUSE SALAD *Local baby greens, market vegetable, shaved red onion, crouts, choice of house dressing* \$11
- FARMER'S MARKET PANZANELLA *Heirloom cherry tomato, cucumber, red onion, house croutons, Autumn Ridge Farm arugula, house vinaigrette, shaved Grana Padano* \$12
- UNDERGROUND 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.* \$13

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

*ADD LEMONGRASS GRILLED CHICKEN OR VEGAN JACKFRUIT \$6 GRILLED SHRIMP \$8 PAN SEARED SALMON OR SKIRT STEAK \$10

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, House vegan sambal "aioli", green papaya & cilantro slaw, cucumber, hoisin, La Unica Bakery french baguette.* \$15
- SEASONAL HOUSE SAUSAGE *House made Macedonian Loukaniko beef sausage w/feta, orange peel & leeks. Tzatziki, spicy Ajvar pepper sauce, kalmata olive tapenade, on local La Unica Bakery bun* \$15
- UNDERGROUND BURGER *Drive-in style 1/2 lb. Local ground chuck patty, House "American" cheese, caramelized onions, lettuce, tomato, pickle, "sauce especial", La Unica Bakery sesame bun.* \$16

BACON BLEU BURGER	1/2 lb. Local ground chuck patty, House smoked slab bacon, Bleu Stilton, House stout mustard, Local lettuce, tomato, onion, pickle on La Unica Bakery sesame bun	\$17
PORK SCHNITZEL SANDWICH	Hand-pounded pork loin fritter, tomato, pickled red onion, Autumn Ridge Farm arugula, malt vinegar aioli, House stout mustard, on La Unica Bakery sesame bun.	\$16
VEGAN FALAFEL BURGER	House made chickpea & herb patty, Local lettuce, tomato, onion, pickle, House vegan tzatziki, walnut romesco, on La Unica Bakery vegan bun	\$15
THEE P.B.R. -PORK BELLY REUBEN	House smoked pork belly pastrami, House kimchi kraut, Jarlsberg Swiss, House made smoked Russian dressing, on rye bread	\$17
HAVANA BISTEC CON QUESO	Grilled Mojo marinated skirt steak, crispy onion strings, Jarlsberg Swiss, Autumn Ridge Farm arugula, Mojo Rojo aioli, hot pressed telera bun from La Unica Bakery	\$18

ENTREES

TOMAHAWK PORK CHOPS	Two 8oz Local Grilled Tomahawk pork chops, cauliflower Meyer lemon emulsion, Flyway Farm mushrooms & gnocchi in brown butter, Manchego, Local Market Vegetables.	\$34
POLLO A LA BRASA	Peruvian style citrus & herb marinated half Chicken grilled over oak, Aji verde, Solterito w/fava beans, tomato, onion & queso fresco, Yuca Frita w/Huancaína sauce.	\$30
STEAK & FRITES	Grilled 12 oz. Local Hanger steak, spicy walnut & roasted red pepper romesco, House cut Kennebec potato frites, Cúpola & garlic oil, malt vinegar aioli	\$30
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	\$32
GRILLED LOCAL STEAKS	Local pasture raised beef, Yuzu w/black garlic & wasabi butter, Yukon Gold mash w/bleu stilton, frizzled leeks, Local Farmer's Market Veg 8 oz Filet Mignon \$42 or 18 oz New York \$46	

DESSERTS

Rotational Dessert Selections, Please ask your server for current offerings

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		\$6

EXTRA SAUCES

HOUSE MADE DRESSINGS & AIOLI'S		\$1
HOUSE 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