

# 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, queso fresco, scallions* \$13
- SEASONAL SCOTCH EGG W/HOUSE SAUSAGE *Two soft boiled eggs wrapped in House Toluca Mexico style chorizo verde pork sausage, blue corn masa crust, salsa verde, pickled red onion, cotija cheese, crema mexicana* \$13
- TIRADITO MIXTO CEVICHE *Chile & Citrus marinated raw mixed Seafood (market selection), spicy Leche de tigre, mango, Peruvian yam, prawn cracker "tostada", toasted chulpe corn\*(limited availability)* \$18
- 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* \$12
- FARMER'S MARKET PANZANELLA *Heirloom cherry tomato, cucumber, red onion, house croutons, Local arugula, house vinaigrette, shaved Grana Padano* \$13
- UNDERGROUND COBB *Local baby greens, lemongrass grilled chicken, House pork belly pastrami burnt ends, cherry tomatoes, candy red onions, avocado, soft boiled egg, gorgonzola, Smoked Russian dressing.* \$17
- ROASTED BEETS & GREENS *Roasted local red beets, local mixed greens, non-gmo chèvre, spiced pecans, house red onion vinaigrette, Autumn Ridge Farm beet sprouts.* \$14

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

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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, House vegan sambal "aioli", pickled green papaya, cucumber, hoisin, Cristaudo's Bakery french baguette.* \$15
- SEASONAL HOUSE SAUSAGE *House made Toluca Mexico style chorizo verde pork sausage, salsa verde, pickled red onion, cotija cheese, crema mexicana, La Unica Bakery bolillo 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, Gorgonzola, 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, Local 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 sesame 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 Scratch Brewing rye bread	\$17
BANH BÒ HUÈ	Vietnamese Lemongrass Braised Beef w/spicy Bún Bò Huè consommé, melted Gruyère, pickled green papaya, crispy shallot, tamarind sambal aioli, herbs, Cristaudo's Bakery baguette *(shellfish allergen)	\$18

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## ENTREES

FRENCHED BONE-IN PORK CHOP	Grilled 16oz Local Double Rib pork chop, cauliflower & Meyer lemon emulsion, gnocchi w/Flyway Farms mushrooms in brown butter, Gruyère, All Seasons Farm Veg.	\$34
POLLO A LA BRASA	Peruvian style citrus & herb marinated half Chicken grilled over oak, Ají verde, Solterito w/fava beans, rocoto pepper, botija olive, onion & queso fresco, Yuca Frita w/Huancaína sauce.	\$30
STEAK & FRITES	Grilled 12 oz. Local Hanger steak, walnut & roasted red pepper romesco, House cut Kennebec potato frites, Gruyère & garlic, malt vinegar aioli	\$30
PAN SEARED SALMON	Mojo verde blackened Norwegian Salmon, Prosecco hollandaise, pan smashed fingerling potato w/walnut romesco, local micro greens, All Seasons Farm Veg	\$32
GRILLED LOCAL STEAKS	Local pasture raised beef, Yuzu green garlic butter, Yukon Gold mash w/gorgonzola, crispy shallot, All Seasons Farm vegetables.	<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/ ALL SEASONS FARM MIXED GREENS		\$6
HOUSE CUT KENNEBEC POTATO FRIES		\$5
GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS	SM. \$8 LG. \$14	
GRILLED LOCAL ALL SEASONS FARM VEGETABLES		\$6
HOUSE MADE DRESSINGS & AIOLI'S		\$1
HOUSE BELGIAN CHEDDAR ALE SAUCE	SM. \$2 LG. \$4	

\*WE ALSO SOURCE LOCAL INGREDIENTS FROM SWEITZER FARM, COUNTRY SPROUT ORGANICS, BASS FARM, WENNEMAN'S MEATS & MORE

\*GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE

\*THERE IS A 3.99% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS. THERE IS NO CHARGE FOR CASH.