

# VAGABOND

DINNER

## SNACKS

- CRISPY DEEP FRIED CHICKPEAS | salty and spiced | 3
- CHEDDAR BEER BREAD | whipped honey butter | 4
- GENERAL TSO'S CAULIFLOWER | tempura fried | 6
- SCOTCH EGG | house sausage wrapped around a soft egg, breaded and deep fried, served with spicy whole grain mustard | 2 for 6
- FLASH FRIED BRUSSELS | balsamic, manchego | 6
- BEER CHEESE | warm cheese dip with bread and pickles | 8
- CHICKPEA AND MINT HUMMUS | spicy harissa and warm pita | 6
- PORK AND BEEF MEATBALLS | ginger and lemongrass flavored with house made hoisin sauce | 7
- FRIED CHICKEN BISCUIT | bread and butter pickles, Vagabond hot sauce, mustard and mayo | 8
- BEEF TARTARE | horseradish, soy emulsion, scallion, celery, cured egg yolk, sesame seed cracker | 10
- FLATBREAD | house-made sausage, mushrooms, caramelized onions, queso fresco | 10
- SMOKED WINGS | choice of three sauces: spicy bbq, thai sweet chili, or alabama white | 6 for 8, 12 for 10
- BEET CURED SALMON | pickled egg, mustard seed crema, sesame seed cracker | 10

## SALADS

- MIXED GREENS | grapefruit, queso fresco, candied nuts, sesame vinaigrette | 9
- GRILLED CAESAR | white anchovy, cured egg yolk, caesar dressing | 10
- KALE AND BEET | alfalfa sprouts, shredded beets, fried chickpeas, feta, green goddess vinaigrette | 8
- APPLE PECAN | crispy brioche, apple bleu cheese, pecans, balsamic vincotto vinaigrette | 10

## ENTRÉES

- LAMB POT PIE | mushrooms, peas, carrots, and gravy baked in a flaky pie crust | 18
- SMOKED RIBEYE | beef fat cooked red bliss potatoes, mushrooms, demi-glace | 29
- MUSHROOM RISOTTO | caramelized onions, mushrooms, soft egg, manchego, sweet potato crisp | 15
- GNOCCHI CARBONARA | house bacon, peas, manchego | 16
- MARKET FISH | coconut green curry, baby bok choy, jasmine rice, fried garlic | mkt.
- GRILLED BONE IN PORKCHOP | Autumn Olive Farms pork chop, glazed with bbq, served with mashed sweet potatoes and wilted greens | 26
- SHRIMP AND GRITS | head on shrimp and house made sausage in a spicy tomato sauce, served over creamy Anson Mills grits | 20
- CRAB CANNELLONI | chunks of crab meat and cream cheese rolled inside house-made pasta dough served with a white wine cream sauce | 20
- HOUSE BURGER | cheddar, red onions, lettuce, pickles, Vagabond house sauce | 14  
+bacon 3, +pulled pork 3, +fried egg 2
- CUBAN SANDWICH | mojo marinated pulled pork, mortadella, bread and butter pickles, swiss, mustard, pressed on white bread | 13
- TACOS | all served with pico, queso fresco, and salsa verde | 1 for 5, 2 for 9, 3 for 13  
choose: pork carnitas | potato | fish

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. \*THESE FOOD ITEMS MAY BE COOKED TO ORDER

