

THE PIG & PORTER

WHERE TO START

PIGTAIL NUGGET	\$7
Miso Mayo, Cabbage, Citrus Kosho	
*WHOLE ROASTED CAULIFLOWER	\$10
Hazelnuts, Lemon, and Sesame	
BUTTER BRAISED LEEKS	\$11
Gruyere, Pepperoni Bread Crumbs	
LOCAL GREENS SALAD	\$12
Red Oak Lettuce, Avocado, Snap Peas, Champagne Vin.	
MACKEREL	\$14
Cucumber, Lime, Thai Herbs	

JUST FOR ME

GNOCCHI	\$16
with Pork Ragu, Dates, and Mint	
SLOW BRAISED BEEF CHEEKS	\$17
Korean Chili, Radish Cake, and Caramelized Kimchi	
HOUSE SAUSAGE	\$18
German Currywurst Sausage, Whipped Potatoes, Duck Fat Croutons	
ROASTED CHICKEN THIGH	\$19
Asparagus, Peas, and Lemon Confit	
PAN SEARED MONKFISH	\$24
Avocado, Puffed Hominy, and Chili	
PRIME TOP SIRLOIN STEAK	\$26
with Potato Puree and Red Wine Cabbage	

**Nut Allergy*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Parties bigger than 8 receive an automatic 18% gratuity

We do not accept bills larger than \$50

LEARN TO SHARE

PIMENTO DIP	\$10
Crab Chips and Cheese Dip	
ROASTED BEETS & CHEESE CURDS	\$9
with Vinaigrette, Shaved Fennel, and Dates	
LOCAL GREENS SALAD	\$12
Red Oak Lettuce, Avocado, Snap Peas, Champagne Vin.	
CHARCUTERIE	\$18
House Selection of Cured Meats and Accompaniments	

TRIED & TRUE

HOUSE BURGER	\$15
with American cheese, house sauce, onions, pickles, lettuce, bacon and fries Add an Egg \$1	
CROQUE MADAME	\$13
with Country Ham, Gruyere Cheese, Mornay Sauce, Sunny Egg, and Fries	

SAVE ROOM

SLICE O' PIE	\$4
Ask your server about varieties	
ORANGE MOUSSE	\$7
Blood Orange and Cornflake Streusel	



WHAT'S IN A NAME?

We decided on the name The Pig and Porter after reflecting on who we are and who we want to be. We picked *Pig* because it reflects our Iowa roots, Iowa being the largest pork producer in the world. Though that does not mean that everything on our menu will be smothered in bacon or contain pork. It does mean that we will focus heavily on sourcing local Iowa ingredients in our food and drinks.

We chose the word *Porter* for our name not for the beer, but for our culture as a restaurant. The word porter—outside of the beer style—means the person that carries heavy loads. In a kitchen, that person is often the dishwasher or busser. We have the word in our name to serve as a constant reminder that everyone who works with us is considered a “Porter.” The dishwasher is not more important than the chef. The server is not more important than the busser. We are all porters!



THANK THE COOKS

Enjoy your meal? Feel free to tell the kitchen “thanks” with a round of beers.

\$10

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1028 3RD ST. SE, CEDAR RAPIDS, IA 52401 • THEPIGANDPORTER.COM • 319-200-4414