

# THE PIG & PORTER

## WHERE TO START

|   |      |
|---|------|
| *KIMPARA  | \$6  |
| Shaved Daikon, Celery Root, Carrots, and Sesame |      |
| PIGTAIL NUGGET                                  | \$7  |
| Miso Mayo, Cabbage, Citrus Kosho                |      |
| SWEET PEA FALAFEL                               | \$8  |
| Pea Puree, Sesame, Fetta, Greens                |      |
| *WHOLE ROASTED CAULIFLOWER                      | \$10 |
| Hazelnuts, Lemon, and Sesame                    |      |

## JUST FOR ME

|   |      |
|---|------|
| GNOCCHI   | \$16 |
| Crab, Mustard Greens, and Capers                                    |      |
| HOUSE SAUSAGE   | \$18 |
| German Currywurst Sausage, Local Purple 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 |
| Butter Braised Leeks, Gruyere, Pepperoni Bread Crumbs               |      |

*\*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

|   |      |
|---|------|
| ROASTED BEETS                                       | \$9  |
| with Vinaigrette, Shaved Fennel                     |      |
| 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<br>Add an Egg \$1 |      |
| MUFFULETTA SANDWICH  | \$13 |
| with Country Ham, Gruyere Cheese, Salami, Turkey, Tapenade, and Chips                          |      |

## SAVE ROOM

|                                       |     |
|---------------------------------------|-----|
| SLICE O' PIE                          | \$4 |
| Ask your server about varieties       |     |
| *RHUBARB SHORT CAKE                   | \$7 |
| Cake, Macerated Rhubarb, Pastry Cream |     |



## 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**