

# THE PIG & PORTER

## WHERE TO START

*KINPIRA Shaved Daikon, Celery Root, Carrots, and Sesame	\$6
PIGTAIL NUGGET Macerated Peaches, Mustard Greens, and Pea Tendrils	\$7
SWEET PEA FALAFEL Pea Puree, Sesame, Fetta, Greens	\$8
*WHOLE ROASTED CAULIFLOWER Hazelnuts, Lemon, and Sesame	\$10

## JUST FOR ME

GNOCCHI Crab, Mustard Greens, and Capers	\$16
HOUSE SAUSAGE German Currywurst Sausage, Braised Endive, Almond Yogurt, Local Greens	\$18
ROASTED CHICKEN THIGH Asparagus, Peas, and Lemon Confit	\$19
PAN SEARED MONKFISH Avocado, Puffed Hominy, and Chili	\$24
*PRIME TOP SIRLOIN STEAK Peanut Dusted Local Potatoes, Shaved Turnips, Steak Sauce	\$26

*\*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

LOCAL GREENS SALAD Red Oak Lettuce, Avocado, Snap Peas, Champagne Vin.	\$12
PORK BELLY Black Beans, Poblanos, Honey Dew, and Mint	\$13

## TRIED & TRUE

HOUSE BURGER American Cheese, House Sauce, Onions, Pickles, Lettuce, Bacon and Fries Add an Egg \$1	\$15
MUFFULETTA SANDWICH Country Ham, Gruyere Cheese, Salami, Turkey, Tapenade, and Chips	\$13

## SAVE ROOM

*RHUBARB SHORT CAKE Cake, Macerated Rhubarb, Pastry Cream	\$7
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## 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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