

THE PIG & PORTER

WHERE TO START

CUCUMBER & GREEN TOMATO SALAD	\$7
Cucumbers, Green Tomato, Greek Yogurt, Dill	
STREET CORN	\$8
Iowa Sweet Corn with Tamarind, Coconut, and Cilantro	
KROUL FARMS SHISHITO PEPPERS	\$8
Blistered Shishito with Aioli, Lime and Chili	
*SHRIMP TOAST	\$9
Shrimp, Yuzu Mayo, Cucumber, Mint, Cilantro	
*SCALLOPS CEVICHE	\$10
Aji Amarillo and Cucumbers	

JUST FOR ME

GNOCCHI	\$16
Sweet Corn, Local Tomatoes and Chili	
HOUSE SAUSAGE	\$18
Fennel Sausage, Braised Black Eyed Peas, Shaved Fennel	
STUFFED QUAIL	\$28
Carrot Fritter, Braised Spinach and Coriander	
WHITE FISH	\$25
Green Tomato, Green Beans, Heirloom Tomatoes, Dill, Tomato Ponzu	
FLAT IRON STEAK	\$28
Fried Plantains, Bass Farm Peperonata	

**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

STEAM BUNS	\$11
Pork Belly, Hoisin Sauce, Cucumber	
TOMATO TART	\$11
Stewed Heirloom Tomatoes with Taleggio Fondue	
TOMATO AND BURRATA	\$11
Local Tomato, Burrata Cheese, Gooseberries, Basil	
*LOCAL GREENS SALAD	\$12
Red Oak Lettuce, Avocado, Green Tomato, Champagne Vinagrette	

TRIED & TRUE

HOUSE BURGER	\$15
American Cheese, House Sauce, Onions, Pickles, Lettuce, Bacon and Fries	
Add an Egg \$1	

SAVE ROOM

MANGO PUDDING	\$6
Whipped Yogurt, Mango, Thai Basil	
NEAPOLITAN	\$6
Puff Pastry, Pastry Cream, Gooseberries	



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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