

# THE PIG & PORTER

## WHERE TO START

KROUL FARMS SHISHITO PEPPERS \$8  
Blistered Shishito with Aioli, Lime and Chili

SHAVED BRUSSELS SPROUTS SALAD \$9  
Marinated Kale, Brussels Sprouts, Dates, Ricotta Salata

\*SHRIMP TOAST \$9  
Shrimp, Yuzu Mayo, Cucumber, Mint, Cilantro

MATZO BALL SOUP \$9  
Local Vegetables, Chicken Broth

## LEARN TO SHARE

\*ROASTED SWEET POTATO \$8  
Braised Bacon Ragu, Peanuts, Cilantro, and Lime

\*ENDIVE SALAD \$10  
Green Apples, Fennel, Pecorino Cheese, Walnut Vin.

STEAM BUNS \$11  
Pork Belly, Hoisin Sauce, Cucumber

CHICKEN LIVER MOUSSE \$11  
Served on Toast with Dates and Cornichon Pickles

## JUST FOR ME

CAVATELLI PASTA \$16  
Lamb Ragu, Olive, Mint

\*CHORIZO AND GRITS \$17  
Chorizo & Shrimp Ragu, Cheesy Grits, Pickled Peppers

ROASTED AMISH CHICKEN \$23  
Carrot Fritter, Braised Spinach and Coriander

WHITE FISH \$25  
Green Beans, Heirloom Tomatoes, Herbs, Tomato Ponzu

FLAT IRON STEAK \$28  
Fried Plantains, Bass Farm Peperonata

## 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

LEMON BAR \$6

*\*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**