

# THE PIG & PORTER

## WHERE TO START

GARLIC FRIES	\$6
with French onion dip and house made ketchup	
MARINATED KALE SALAD	\$8
with Lemon, Golden Raisins, and Parmesan Cheese	
POPCORN GRITS	\$9
with Goat Cheese, Honey, Black Pepper, and Mushrooms	
ROASTED FALL VEGETABLES	\$9
with Brussel Sprouts, Cauliflower, Sunflower Seeds, and Brown Butter Lime Vinaigrette	

## JUST FOR ME

HOUSE SAUSAGE	\$16
with Mustard Spätzle, House Sauerkraut and Kale	
CHICKEN AND "DUMPLING"	\$14
with Roasted Chicken Broth, Pork and Chicken Dumplings, Local Carrots and Bok Choy	
SWEET AND SOUR GNOCCHI	\$16
with Fried Chicken Medallions, Scallions, Sesame, and Crispy Rice	
SLOW BRAISED BEEF CHEEKS	\$17
with Cheesy Polenta, Butternut Squash, and Herbs	
WHOLE ROAST CHICKEN (SERVES 2)	\$30
with Cheddar Biscuits and French Onion Potatoes	
ROAST PORK LOIN (SERVES 2)	\$38
with Potato Squash Au Gratin and Pork Jus	

## ON THE SIDE

BRAISED FRENCH ONION POTATOES	\$8
Slow Braised Potatoes in Beef Jus	
GLAZED BASS FARM VEGETABLES	\$8
Carrots, Parsnips, and Chive	
POTATO SQUASH AU GRATIN	\$12
Potatoes and Squash in a Pork Jus	

*\*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.*

## LEARN TO SHARE

ROASTED BEETS	\$9
with Champagne Vinaigrette, Shaved Beets, Herbs	
CEASAR SALAD	\$12
with Shaved Brussel Sprouts, Squash, and Croutons	
BRAISED HAM HOCKS	\$15
with Slow Braised Southern Beans and Rice	
CHARCUTERIE	\$17
with Speck, Pâté, Ham Pâté, Shaved Ham, Crackers, Pickled Mustard Seeds, Gherkin Pickles, and Olives	

## TRIED & TRUE

HOUSE BURGER	\$15
with American cheese, house sauce, onions, pickles, lettuce, bacon and fries	
HOT BOLOGNA SANDWICH	\$13
with House Made Bologna, Cheese Sauce, Mustard, Egg, and Fries	

## SAVE ROOM

BOURBON CAKE	\$7
With Apple Preserve and Shaved Granny Smith Apples	
*HAZELNUT CHOCOLATE MOUSSE	\$7
Parsnip Pudding, Fried Chocolate, Sesame, and Thai Basil	
IRISH COFFEE	\$6
French Press Dark Roast Coffee with Irish Whiskey and Whip Cream topping	

*\*Nut Allergy*



## THANK THE COOKS

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

\$10



## 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!



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