

# THE PIG & PORTER

## WHERE TO START

- ROASTED FALL VEGETABLES \$9  
with Brussel Sprouts, Cauliflower, and Brown Butter Lime Vinaigrette
- SAUTEED BROCCOLI \$9  
with Garlic, Shallots, Cucumber
- PORK BELLY PANCAKE \$13  
with Eel Sauce, Japanese Mayo, Bonito Flakes, Sunny Egg

## JUST FOR ME

- SALMON COLLAR \$13  
with Butter Lettuce, Citrus, and Teriyaki Glaze
- CHICKEN AND "DUMPLING" \$14  
with Roasted Chicken Broth, Pork and Chicken Dumplings, Local Carrots and Bok Choy
- HOUSE SAUSAGE \$16  
with Vietnamese Sausage, Pickled Veg, Cucumber Aioli
- GNOCCHI \$16  
with Lamb Ragu, Dates, and Mint
- SLOW BRAISED BEEF CHEEKS \$17  
with Korean Chili, Rice Cake, and Caramelized Kimchi
- PRIME TOP SIRLOIN STEAK \$26  
with Potato Puree and Red Wine Cabbage

*\*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 & CHEESE CURDS \$9  
with Vinaigrette, Shaved Fennel, and Dates
- PIMENTO DIP \$10  
Cheese Dip with Crab Chips
- CEASAR SALAD \$12  
with Shaved Brussels Sprouts, Squash, and Croutons
- CHARCUTERIE \$18  
with House Selection of Cured Meats, Crackers, Pickled Mustard Seeds, Gherkin Pickles, and Olives

## TRIED & TRUE

- GARLIC FRIES \$8  
with French onion dip and house made ketchup
- HOUSE BURGER \$15  
with American cheese, house sauce, onions, pickles, lettuce, bacon and fries  
Add an Egg \$1
- "MC.RIBB" SANDWICH \$12  
with Beef and Pork Schnitzel, BBQ Sauce, Pickles, Onion

## SAVE ROOM

- SLICE O' PIE \$6  
Ask your server about varieties
- TRES LECHES \$7  
With Cinnamon Whip
- LAYERED CHOCOLATE MOUSSE \$8



## 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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