

# THE PIG & PORTER

## WHERE TO START

GARLIC FRIES	\$6
with French onion dip and house made ketchup	
POTATO BRAVA	\$8
with Shishito Peppers, Smoked Paprika, Aioli, Cilantro	
MARINATED KALE SALAD	\$8
with Lemon, Golden Raisins, and Parmesan Cheese	
ROASTED FALL VEGETABLES	\$9
with Brussel Sprouts, Cauliflower, Sunflower Seeds, and Brown Butter Lime Vinaigrette	

## LEARN TO SHARE

ROASTED BEET SALAD	\$9
with Champagne Vinaigrette, Shaved Beets, Herbs	
BLEUBERG SALAD	\$11
with Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese, Bacon, Tomato	
MACANESE HASH	\$14
with Chicken, Pork, Beef, Coconut Rice, Pickled Chilies, and Sunny Egg	
LAMB BOLOGNESE PASTA	\$15
with Slow Braised Lamb, Mint, Oregano, and Parmesan	

## JUST FOR ME

HOUSE SAUSAGE	\$16
with Mustard Spätzle, House Sauerkraut and Kale	
SAGE GNOCCHI	\$16
with Local Butternut Squash, Sweet Potatoes, and Bread Crumbs	
SLOW BRAISED BEEF CHEEKS	\$17
with Cheesy Polenta, Butternut Squash, and Herbs	
ROAST PORK LOIN (SERVES 2)	\$38
with Potato Squash Au Gratin and Red Wine Cheese Sauce	

## ON THE SIDE

BRAISED FRENCH ONION POTATOES	\$8
Slow Braised Potatoes in Beef Jus	
GLAZED KROUL FARM VEGETABLES	\$8
Carrots, White and Yellow Sweet Potatoes	
POTATO SQUASH AU GRATIN	\$16
Potatoes and Squash in a Red Wine Cheese Sauce	

## 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

CITRUS PIE	\$7
With Sesame Crust and Berries	
*NUTELLA ARANCINI	\$7
With Chocolate, Hazel Nut, and Crème Anglaise	
IRISH COFFEE	\$6
French Press Dark Roast Coffee with Irish Whiskey and Whip Cream topping	



## THANK THE COOKS

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

\$10

*\*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.*



## 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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## CALLING ALL ARTISTS!



Are you creative, artistic, or do you just enjoy drawing? The Pig and Porter is looking for you! Draw, doodle, or design your own rendition of our logo and submit it to our Facebook page. Your creation could become the next Pig and Porter logo if we think it's super cool. Check out our Facebook page for additional details at [www.facebook.com/thepigandporter](http://www.facebook.com/thepigandporter).