

# THE PIG & PORTER

## TO START

Shaved Brussels	\$9
-Marinated Kale Dates Ricotta Salata	
Roasted Sweet potato	\$8
-Coriander and Bacon XO	
Pork Katsu	\$10
-Breaded Pork Cutlet, Caramelized Miso Slaw	
Halumi cheese	\$10
-Apples, Endive, Grapes and Dill	
Pork Tail	\$7
-Fried Pork Tail, Moroccan BBQ, Thai Herbs	
Cubano Arepa	\$10
-Mustard, Ham, Swiss Cheese, Pickles	
Brussels	\$7
-Roasted Brussels Sprouts, Kimchi, Chilies	

## ENTREES

House Burger	\$15
-Lettuce, Pickles, Onion, House Sauce add egg \$1	
Cavatelli Pasta	\$16
-Green olives, Mint, Lamb ragu	
Whitefish	\$25
-Cauliflower, Butternut Squash, Cilantro	
Chorizo & Grits	\$17
-Collard Greens, Tomato Sauce, Shrimp	
Amish Chicken	\$23
-Braised Spinach, Carrot Fritter	
Steak	\$28
- Potato Pave, French Onion, Beef Jus	

## SWEETS

Goopy Cake	\$7
-Goopy Butter Cake, Peach Caramel	
Egg Nog Custard	\$7
- Cocoa Nibs, Graham Cracker Streusel	