

THE PIG & PORTER

Brunch

Avocado Toast	\$9
with Petite Salad	
Buttermilk Flapjacks	\$9
with Iowa Maple Syrup	
P&P Brown Butter Bourbon Maple Flapjacks	\$10
with House Brown Butter Bourbon Iowa Maple Syrup	
Crispy Potato Hash	\$11
Sausage Gravy and Sunny Side Up Egg	
Shak Shuka	\$11
Slow Eggs in a Tomato Pepper Sauce with Goat Cheese and Mint	
Biscuits and Gravy	\$11
House Made Biscuits and Sausage Gravy (add an Egg \$1)	
House Sausage	\$12
German Currywurst Sausage with Hash browns, and Egg	
Hash Brown Double Down	\$12
Fried Chicken, Hot Sauce and Sunny Egg	
Juniper Almond Chicken Salad	\$12
Open Face Chicken Salad Sandwich served with Petite Salad	
English Breakfast	\$13
Bangers, Braised Beans with Ham Hocks, Marinated Tomatoes, Bacon, Toast, Egg	



Extras

Thick Cut Maple Bacon	\$4
2 Eggs	\$2
Toast	\$2
Iowa Maple Syrup	\$3
P&P Brown Butter Bourbon Iowa Maple Syrup	\$4

*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.*

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Cocktails

Bloody Mary	\$7	French 75	\$8
Bacon Bloody Mary	\$8	Mimosa	\$6
Red Eye	\$6	Mimosa Bucket	\$30
Atomic Bloody Mary	\$9		
Beer Back	\$2		

Craft Draught Beer

Big Grove Passion Project – Sour ABV5%	\$5
Millstream German Pils – Pils ABV 5%	\$5
*No Coast P&P Porter– Imperial Porter (Tulip) ABV10%	\$6
*Firestone Walker Luponic Distortion #9 – IPA ABV 6.2%	\$6
Sierra Nevada Otra Vez –Gose ABV 6.1%	\$6
Pacific Coast Pinot Cider – Cider ABV 6.5%	\$5
Exile Hannah – Hefeweizen ABV 5.2%	\$5
Avery White Rascal – Wheat ABV 5.2%	\$5
No Coast Yoga Poser –Pale Ale AVB 6%	\$5
Iowa Brewing Blackberry Spring – Sour ABV 3%	\$5
*Reunion Juice Factory –IPA 6%	\$6
Bell’s Oberon– Wheat Ale ABV 5.8%	\$6
Funkwerks Raspberry Provincial – Fruit Beer 4.2%	\$6
Bells Amber – Amber ABV 5.3%	\$5
Lion Bridge Workmans Comp – English Dark Ale ABV 5.2%	\$5