



SOUP

ROASTED ZUCCHINI & BASIL | \$6.95

Tomato Relish, Basil Oil,

Served with House Made Focaccia Bread

WHATEVER WE FEEL LIKE | \$6.95

Served with House Made Focaccia Bread

SALADS

ARUGULA & BABY SPINACH SALAD

½ \$10.95 | FULL \$17.95

Charred Sweet Corn, Pickled Red Onion,
Blistered Tomatoes, Spiced Pepitas, Crisp Tortilla Strips,
Cotija Cheese, Chili Lime Vinaigrette

CHORIZO & GRILLED VEGETABLE KABOB

½ \$12.95 | FULL \$19.95

Zucchini, Red Bell Pepper, Red Onion,
Palacios Spanish Chorizo, Shredded Romaine,
Creamy Manchego Cheese Dressing (GF)

HOUSE SALAD

½ \$7.95 | FULL \$12.95

Assorted Mixed Greens, Grape Tomatoes,
Sartori Parmesan, House Made Croutons,
White Wine Shallot Vinaigrette

{ ADD }

Crispy Pork Belly + \$8, Scallops + \$15,
Chicken + \$5, Shrimp + \$9,
Duck Confit + \$8, Fried Egg + \$2.50

SMALL BITES

DEVILED EGG DU JOUR | \$5.95

DUCK CONFIT & BOURSIN PROFITEROLES {3} | \$10.95

Sun-Dried Cherry Tomato Jam

**SPANISH CHORIZO &
MANCHEGO EMPANADAS {2} | \$8.95**

Green Apple Slaw, Ancho Chili Vinaigrette,
Tomato Sherry Coulis

HOUSE COLD SMOKED SALMON | \$11.95

Squid Ink Linguine, Saffron Aioli, Nori, Scallion,
Apple Mirin Dressing

**MISO & SOY ROASTED
WILD MUSHROOM BAO BUN | \$5.95**

Cabbage Sprouts Slaw, Sriracha Aioli,
Apple Mirin Dressing

SHARE PLATES

CURRY FRIES | \$10.95

Lemon Garlic Aioli

WHITE TRUFFLE & BLACK PEPPER

BACON FRIES | \$12.95

Sartori Parmesan (others have tried.....we prevail)

BELLY BELLY NICE | \$22.95

Candied Duroc Bacon,
Sweet Chili Glazed Berkshire Pork Belly,
House Cured Golden Bear Farms Pancetta with
Sun-Dried Cherry Tomato Jam (GF)

MEDITERRANEAN PLATTER | \$21.95

Black Garbanzo Hummus, Mediterranean Orzo,
Falafel, Spanakopita, Green Tahini,
Tzatziki Sauce, House Sesame Naan Bread

{ (GF) fries available upon request }

MAC ATTACK & NOODLES

TRUFFLE MAC | ½ \$10.95 | FULL \$18.95

White Truffle Oil, Black Pepper Bacon

BBQ PORK MAC | ½ \$11.95 | FULL \$19.95

House Smoked & Slow Cooked
Berkshire Pork Shoulder, Scallion

VEGETARIAN MAC | ½ \$8.95 | FULL \$14.95

Zucchini, Sweet Corn, Tomato, Roasted Garlic Oil

PORK RAGOUT | \$23.95

A Hearty Braise of Pork, Bacon, Red Wine,
Tomato and Cream, Orecchiette Pasta,
Finished with Sartori Parmesan

GULF SHRIMP & ITALIAN SAUSAGE | \$26.95

White Wine, Garlic, Sweet Corn, Red Bell Pepper,
Cream, Orecchiette Pasta, Sartori Sarvecchio Parmesan

ASIAN ZOODLES | \$26.95

Zucchini, Wild Mushrooms, Red Pepper, Snap Peas,
Sweet Corn, Miso Coconut Curry Broth,
Fresh Herb Salad, Fried Rice Noodles (GF) (Vegetarian)

{ADD} (GF) noodles +\$2.50



PIGLET PLATES | \$8.00

MAC & CHEESE, MINI BURGER & FRIES
OR CHICKEN FINGERS & FRIES

* includes choice of beverage for ages 10 and under



CARAMELIZED SEA SCALLOPS | \$36.95

Chinese Black Rice, Snap Peas & Bell Peppers, Miso Sweet Corn Butter **(GF)**

GRILLED BELL & EVANS CHICKEN KABOB | \$26.95

Grilled Vegetable Orzo tossed with Lemon Caper Butter, Piquillo Pepper Tzatziki, Piquillo Pepper & Sherry Gastrique

GRILLED IBERICO PORK PLUMA | \$41.95

Stir Fried Soba Noodles, Snap Peas, Wild Mushrooms, Ginger, Garlic, Scallion, Black Sesame Seeds

PAN ROASTED VEAL TENDERLOIN MEDALLIONS | \$38.95

Bacon, Artichoke, Tricolor Potatoes, Seasonal Vegetable, White Wine Caper Cream **(GF)**

10oz GRILLED MISHIMA RESERVE WAGYU FLAT IRON | \$51.95

Roasted Garlic Mashed Potato, Red Wine Black Truffle Butter, Red Wine Gastrique, Seasonal Vegetables **(GF)**

HAND  HELDS

GOLDEN BEAR FARMS PORK GREEN CHILI TACOS | {2PC} \$14.95 | {3PC} \$19.95

Salsa Verde, Pickled Red Onion, Cotija Cheese, Chili Lime Vinaigrette, Grilled Flour Tortilla,
served with side of Cabbage Slaw

{ SANDWICHES BELOW COME WITH A CHOICE OF FRIES, COLESLAW OR MIXED GREENS }

GOLDEN BEAR FARMS PULLED PORK | \$15.95

House Smoked & Slow Cooked Berkshire Pork Shoulder, House Made BBQ Sauce,
Hooks 1yr Aged Cheddar Cheese, Creamy Coleslaw, House Made Artisan Cheddar Bacon Roll

NIMAN RANCH PRIME RIBEYE STEAK SANDWICH | \$19.95

Sautéed Bell Peppers & Onion, Provolone Cheese, Smoked Tomato Aioli, Toasted House Made Ciabatta Roll

THE BIG PIG BURGER | \$24.95

Niman Ranch 8oz USDA All-Natural Prime Beef Burger topped with Duck Confit, Whipped Boursin Cheese,
Crispy Onions, Sun-Dried Cherry Tomato Ketchup, Arugula Pesto, House Made Brioche Bun

BLACK PIG CHEESE BURGER | \$16.95

Niman Ranch 8oz USDA All-Natural Prime Beef Burger topped with Hooks 1yr Aged Cheddar,
Lettuce, Tomato, Onion, House Made Brioche Bun

{ ADD } Bacon + \$4.00, Fried Egg + \$2.50

* sandwiches can be served on a **(GF)** bun +\$2.50 | **(GF)** fries available upon request

Don't Forget to ask about our House Made Dessert Specials!

  blackpigsheboygan  eatblackpig.com

(GF) = Gluten Free

 = **Contains Nuts**

IMPORTANT WARNING: Please be advised that consuming raw or undercooked eggs, meat,
or seafood increases your risk of food borne illnesses.

4% Processing Fee on all Card Transactions | Menu Reflects Cash Price | Auto 20% Gratuity Groups 6 or more.