



SOUP

CIDER BRAISED PORK & SWEET POTATO (GF) | \$6.95

Served with House Made Focaccia Bread

WHATEVER WE FEEL LIKE | \$6.95

Served with House Made Focaccia Bread

SALADS

RUBBED KALE SALAD

½ \$10.95 | FULL \$17.95

Roasted Butternut Squash, Apple, Manchego Cheese,
Toasted Pepitas, Maple Tahini Vinaigrette (GF)

WHEATBERRY & ARUGULA SALAD

½ \$12.95 | FULL \$19.95

Red Onion, Pomegranate Seeds, Fried Garbanzo Beans,
Sartori Montamore Cheese, Orange Balsamic Vinaigrette

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, Chicken + \$5,
Shrimp + \$9, Duck Confit + \$8,
Fried Egg + \$2.50, Ribeye 4oz. + \$12
Salmon 3oz. + \$10

SMALL BITES

DEVILED EGG DU JOUR | \$5.95 OR DOUBLE UP \$10.95

WILD MUSHROOM TOAST | \$9.95

Whipped Boursin, Toasted Ciabatta,
Sherry Wine Gastrique

GRILLED COALHO CHEESE NUGGETS | \$9.95

Sun Dried Cherry & Bacon Balsamic Onion Jam (GF)

GULF SHRIMP & SPANISH CHORIZO EMPANADA

\$10.95 {2PC}

Green Apple & Jicama Slaw,
Preserved Lemon Vinaigrette

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)

TRIO OF SPREADS | \$21.95

Rushing Waters Smoked Trout, Sweet Potato Hummus,
Driftless Sheeps Milk Cheese with Sun Dried Fruit &
Herbs, Toasted Pistachio, Ciabatta Crostini

{ (GF) fries & bread 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

Roasted Brussels Sprouts & Butternut Squash,
Roasted Garlic Oil

PORK RAGOUT | \$23.95

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

SAUTÉED GULF SHRIMP & SOBA NOODLES | \$26.95

Wild Mushroom, Bell Pepper, Sprout Leaves, Grilled
Scallion, Miso Shrimp Coconut Curry Broth,
Fresh Herb Salad

ROASTED BUTTERNUT SQUASH GNOCCHI | \$24.95

Leek, Roasted Root Vegetables, Brussels Sprouts, Sage
Cream, Sartori Black Pepper Bellavitano

(Vegetarian)

{ADD} (GF) noodles + \$2.50



PIGLET PLATES | \$8.00

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

* includes choice of beverage for ages 10 and under

4% Processing Fee on Card Transactions

No Separate Checks for Groups of 12 or more | Auto 20% Gratuity Groups 6 or more.



PAN ROASTED WESTER ROSS SALMON | \$28.95

Grilled Artichoke & House Cured Pancetta Risotto, Roasted Tomato Coulis, Seasonal Vegetables **(GF)**

PANCETTA WRAPPED BELL & EVANS CHICKEN BREAST | \$26.95

Roasted Butternut Squash Gnocchi, Brussels Sprouts, Caramelized Onion, Sage Cream

GRILLED IBERICO PORK PLUMA | \$41.95

Roasted Tricolor Fingerling Potato & Spanish Chorizo Hash, Scallion, Saffron Aioli,
Piquillo Pepper & Sherry Gastrique **(GF)**

BRAISED NIMAN RANCH LAMB CHEEKS | \$34.95

Saffron Risotto, Spiced Mint Gremolata, Seasonal Vegetables **(GF)**

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

Wild Mushroom & Garlic Fried Rice, Miso Wasabi Butter, Seasonal Vegetables **(GF)**

HAND  HELDS

GRILLED BELL & EVANS CHICKEN SHAWARMA TACO | \$13.95 {2PC} | \$17.95 {3PC}

Black Garbanzo Bean Hummus, Tomato Cucumber Relish, Tzatziki Sauce, Flour Tortilla,
Served with Arugula topped with Preserved Lemon Vinaigrette

*{ SANDWICHES BELOW COME WITH A CHOICE OF REGULAR FRIES, COLESLAW OR MIXED GREENS }
*UPGRADED SIDES AVAILABLE WITH ADDITIONAL CHARGE**

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 RIB STEAK SANDWICH | \$19.95

Sautéed Crimini Mushroom & Onion, Baby Swiss, Roasted Garlic & Herb Butter, 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 Card Transactions

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