BLACK PIG LUNCH MENU

STARTERS

HAWAIIAN ROLLS | $6
Pepper Jelly, Salted Butter (V)

HANDSOME DEVILS | $16
3 Variations - our twist on a true classic | Street Corn, Corn Salsa & Cotija Cheese (GF) | Grilled Chicken, Artichoke & Calabrian Chili (GF) | Red Pepper Hummus, Cured Olive & Grape Tomato (GF)

BELLY BELLY NICE | $26
1# Duroc Thick Cut Bacon, Whole Grain Mustard with Pickled Red Onion & Fresno, Pepper Jam, and Cherry Ketchup (GF)

SEAFOOD RANGOON (3PC) | $18
Crab, Scallop & Shrimp Filling, Tahini & Cabbage Slaw, Pineapple Sweet & Sour

WHITE TRUFFLE & BLACK PEPPER BACON FRIES | $12
Sartori Parmesan (others have tried.....we prevail)

CIDER HONEY GLAZED CRISPY CHICKEN LEGS | $14
Parsnip Puree, Crispy Brussels Sprout Leaves (GF / DF)

GOAT CHEESE GNOCCHI | $15
Balsamic Roasted Mushroom, Walnuts, Beet Coulis (V)

THE WHOLE HOG | $45
Handsome Devils, Seafood Rangoon, Cured Meat, Artisan Cheese, Grained Mustard, Pickled Vegetables, Grissini

SOUP & SALADS

{ADD} Crispy Pork Belly +$8 | Asian Pork Belly +$8 | Garlic Sautéed Shrimp (3pc) +$9 | Grilled Chicken Breast +$6 | Duck Confit +$8 | 6oz. Pan Seared Salmon +$17 | Fried Egg +$3

CREAMY FRENCH ONION | $7
Swiss Cheese, House Made Croutons

CAESAR SALAD | $18
Romaine Lettuce, Slow Roasted Roma Tomato, Anchovy Toast, Caesar Dressing

ASIAN PORK BELLY & VEGETABLE SALAD | $21
Sweet Chili Pork Belly, Napa Cabbage, Cucumber, Carrot, Pickled Fresno Pepper, Toasted & Ground Basmati Rice, Black Garlic, Scallion, Lime & Cilantro Vinaigrette (GF)

BRAISED FINGERLING POTATO & RUBBED KALE SALAD | $20
Roasted Butternut Squash, Pickled Red Onion, Gouda, Pepitas, Honey Ginger Vinaigrette (GF / V)

HOUSE SALAD | $14
Assorted Mixed Greens, Grape Tomatoes, Sartori Parmesan, House Made Croutons, White Wine Shallot Vinaigrette (V)

ENTRÉES

PORK RAGOUT | $28
A Hearty Braise of Pork, Italian Sausage, Bacon, Red Wine, Tomato and Cream, Orecchiette Pasta, Finished with Sartori Parmesan

STIR-FRIED GLASS NOODLE & MUSHROOMS | $26
Daikon, Carrots, Scallion, Pickled Ginger, Tamari, Thai Basil (GF/Vegan)

BLACK PIG TRUFFLE MAC | $24
Signature Cheese Sauce, Crispy Golden Bear Farms Pork Belly, Niman Ranch Bacon, White Truffle Oil, Black Truffle Shavings

BBQ PORK MAC | $23
House Smoked & Slow Cooked Golden Bear Farm Pork Shoulder, Sofrito Salad, Jalapeño & Cheddar Cornbread

Gluten Free Pasta +$3

HANDHELDS

{SIDE CHOICE} Regular Fries, Coleslaw or Mixed Greens. Upgraded sides available with additional charge.

GOLDEN BEAR FARMS PULLED PORK SANDWICH | $18
House Smoked & Slow Cooked Berkshire Pork Shoulder, House Made BBQ Sauce, Hooks 1yr Aged Cheddar Cheese, Creamy Coleslaw, House Made Artisan Cheddar Bacon Roll

THE BIG PIG BURGER | $26
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 | $17
Niman Ranch 8oz USDA All-Natural Prime Beef Burger topped with Hooks 1yr Aged Cheddar, Lettuce, Tomato, Onion, House Made Brioche Bun, {ADD} Thick Cut Duroc Bacon +$6, Fried Egg +$3

CONFIT CHICKEN SALAD SANDWICH | $17
Roasted Acorn Squash Whipped Ricotta, Dried Cranberry, Pickled Red Onion, Arugula, Hawaiian Roll

SLICED TURKEY BREAST ON NAAN | $16
Radish, Roasted Red Pepper, Pickled Red Onion, Hummus, Arugula

GRILLED STEAK SANDWICH | $22
Red Onion Marmalade, Sartori Merlot BellaVitano Spread, Arugula, House Made Ciabatta Roll

HOT HAM & CHEESE | $17
Provolone, Cheddar, Crispy Onions, Chipotle Honey Mustard, Ciabatta

Gluten Free Bun +$3 and Gluten Free Fries available upon request.

NO SEPARATE CHECKS FOR GROUPS OF 6 OR MORE | AUTO 20% GRATUITY GROUPS 6 OR MORE.

(GF) = Gluten Free **(V) = Vegetarian** **= Contains Nuts**
(DF) = Dairy Free **= Spicy**

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

BLACK PIG DINNER MENU

STARTERS

HAWAIIAN ROLLS | $6
Pepper Jelly, Salted Butter (V)

HANDSOME DEVILS | $16
3 Variations - our twist on a true classic | Street Corn, Corn Salsa & Cotija Cheese (GF) | Grilled Chicken, Artichoke & Calabrian Chili (GF) | Red Pepper Hummus, Cured Olive & Grape Tomato (GF)

BELLY BELLY NICE | $26
1# Duroc Thick Cut Bacon, Whole Grain Mustard with Pickled Red Onion & Fresno, Pepper Jam, and Cherry Ketchup (GF)

SEAFOOD RANGOON (3PC) | $18
Crab, Scallop & Shrimp Filling, Tahini & Cabbage Slaw, Pineapple Sweet & Sour

WHITE TRUFFLE & BLACK PEPPER BACON FRIES | $12
Sartori Parmesan (others have tried.....we prevail)

CIDER HONEY GLAZED CRISPY CHICKEN LEGS | $14
Parsnip Puree, Crispy Brussels Sprout Leaves (GF / DF)

GOAT CHEESE GNOCCHI | $15
Balsamic Roasted Mushroom, Walnuts, Beet Coulis (V)

THE WHOLE HOG | $45
Handsome Devils, Seafood Rangoon, Cured Meat, Artisan Cheese, Grained Mustard, Pickled Vegetables, Grissini

SOUP & SALADS

{ADD} Crispy Pork Belly +$8 | Asian Pork Belly +$8 | Garlic Sautéed Shrimp (3pc) +$9 | Grilled Chicken Breast +$6 | Duck Confit +$8 | 6oz. Pan Seared Salmon +$17 | Fried Egg +$3

CREAMY FRENCH ONION | $7
Swiss Cheese, House Made Croutons

ASIAN PORK BELLY & VEGETABLE SALAD | $14
Sweet Chili Pork Belly, Napa Cabbage, Cucumber, Carrot, Pickled Fresno Pepper, Toasted & Ground Basmati Rice, Black Garlic, Scallion, Lime & Cilantro Vinaigrette (GF)

BRAISED FINGERLING POTATO & RUBBED KALE SALAD | $13
Roasted Butternut Squash, Pickled Red Onion, Gouda, Pepitas, Honey Ginger Vinaigrette (GF / V)

HOUSE SALAD | $8
Assorted Mixed Greens, Grape Tomatoes, Sartori Parmesan, House Made Croutons, White Wine Shallot Vinaigrette (V)

ENTRÉES

PAN SEARED WESTER ROSS ORGANIC SCOTTISH SALMON | $34
Bacon & Fennel Braised Lentils, Sautéed Kale & Blistered Tomato, Mustard Cream Sauce (GF)

BUTTER CHICKEN | $30
Ginger Basmati Rice, Snap Peas, Cashew, Kashmiri & Tomato Cream, Warm Garlic Naan Bread

GRILLED IBERICO PORK PLUMA | $48
Roasted Tricolor Fingerling Potato & Spanish Chorizo Hash, Scallion, Saffron Aioli, Piquillo Pepper Compote (GF/DF)

MAPLE LEAF FARMS DUCK CONFIT LEG & THIGH | $32
Caramelized Onion, Bacon & Apple Risotto, Maple & Sage Roasted Carrot, Parsnip & Butternut Squash, Apple Saba (GF)

36 HOUR WAGYU SHORT RIB & GARLIC SAUTÉED SHRIMP | $56
Rosemary Parmesan Mashed Potatoes, Buttered Broccolini, Dijon & Tarragon Demi Cream (GF)

PORK RAGOUT | $28
A Hearty Braise of Pork, Italian Sausage, Bacon, Red Wine, Tomato and Cream, Orecchiette Pasta, Finished with Sartori Parmesan

BRAISED LAMB MUHAMMARA ON ROASTED GARLIC NAAN BREAD | $36
Roasted Zucchini with Sumac Roasted Red Pepper & Walnut Muhamarrah, Pickled Red Onion, Lemon & Mint Yogurt

STIR-FRIED GLASS NOODLE & MUSHROOMS | $26
Daikon, Carrots, Scallion, Pickled Ginger, Tamari, Thai Basil (GF/Vegan)

BLACK PIG TRUFFLE MAC | $24
Signature Cheese Sauce, Crispy Golden Bear Farms Pork Belly, Niman Ranch Bacon, White Truffle Oil, Black Truffle Shavings

BBQ PORK MAC | $23
House Smoked & Slow Cooked Golden Bear Farm Pork Shoulder, Sofrito Salad, Jalapeño & Cheddar Cornbread

Gluten Free Pasta +$3

HANDHELDS

{SIDE CHOICE} Regular Fries, Coleslaw or Mixed Greens. Upgraded sides available with additional charge.

GOLDEN BEAR FARMS PULLED PORK | $18
House Smoked & Slow Cooked Berkshire Pork Shoulder, House Made BBQ Sauce,
Hooks 1yr Aged Cheddar Cheese, Creamy Coleslaw, House Made Artisan Cheddar Bacon Roll

THE BIG PIG BURGER | $26
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

Gluten Free Bun +$3 and Gluten Free Fries available upon request.

NO SEPARATE CHECKS FOR GROUPS OF 6 OR MORE | AUTO 20% GRATUITY GROUPS 6 OR MORE.

(GF) = Gluten Free **(V) = Vegetarian** **= Contains Nuts**
(DF) = Dairy Free **= Spicy**

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