



• PIG DINNER SPECIALS & WINE PAIRINGS •

APPETIZERS

Pork Empanadas
mojo sauce, pickled cabbage
22

Riesling, Eroica Columbia Valley 2021 14/glass

Tasso Ham Potato Croquettes
poached egg, mornay sauce
22

Champagne, Aubry Premier Cru Brut NV 20/glass

SALADS

Terrine En Croute
water crest, pickled mustard seeds, herb vinaigrette
19

Rosé, Christina Austria 2021 15/glass

Brisket Pastrami
sauerkraut, mustard dressing, lola rosa lettuce,
pumpnickel croutons
19

Pinot Noir, Walt "Blue Jay" Anderson Valley 2020 20/glass

ENTRÉES

Traditional Porchetta
chicory, charred brussels sprouts leaves, banyul's Vinaigrette
46

Pinot Noir, DuMol "Wester Reach" Russian River Valley 2020 35/glass

Tomahawk Chop*
sweet potato purée, braised kale, gremolata
48

Brunello di Montalcino, Altesino 2017 29/glass

Pibil Spiced Pork Roast
blue corn polenta, pickled radishes, micro cilantro
46

Zinfandel, A. Rafanelli Dry Creek Valley 2019 22/glass

DESSERT

Sweet Waffles
bourbon apple compote, candied pork belly, oatmeal cookie crumble
housemade maple ice cream
14

*Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions maybe at higher risk if these foods are consumed raw or uncooked.