



THE RUSTIC PIG

SMALL PLATES

DUCK WONTON TACOS

Purple Cabbage / Chipotle Blackberry Salsa / Goat Cheese / Green Onion 11

BEEF CURRY

Short Ribs / Smoked Tomatoes / White Rice / Candied Almonds / Coconut Milk / Naan Bread / Greek Yogurt 13

ARTICHOKE FONDUE

Arugula / Irish Dubliner / Gruyere / Parmesan / Garlic / Chardonnay / Smoked Tomatoes / Ciabatta 12

SANDWICHES & WRAPS

*All Items Include Choice of Brussels Sprout, Sweet Potato, and Pomegranate Bowl or French Fries.
Upgrade Side to Cup Of Not Your Grandma's Borsch, Soup Du Jour, or House Salad 2*

SMOKED DUCK PASTRAMI

House Pickles / Ale Mustard / Gruyere / Pickled Red Onion / Marbled Rye Ciabatta 15

DRUNKEN CHICKEN MELT

Ale Braised / Arugula / Irish Dubliner / Rosemary Garlic Aioli / Honey Crisp Apples / Cranberry Walnut Bread 12

STICK TO YA RIBS GRILLED CHEESE

Stout Braised Short Ribs / Pickled Caramelized Onions / Gruyere / Irish Dubliner / Arugula / Ciabatta 13

GREEK NAANZA

Feta Cheese / Smoked Tomatoes / Red Onion / Blackberry Balsamic Reduction / Arugula / Kalamata Olives / Artichokes 11

ENTRÉE OF THE NIGHT

January 26th - March 16th

*All Entrees Include Cranberry Walnut Bread with Cinnamon Bourbon Walnut Butter and
Choice of House Salad, Not Your Grandma's Borsch, or Soup Du Jour*

{JANUARY 26TH}

BRAISED SHORT RIBS

*Petite Fingerling Potatoes / Grilled Carrots / Pearl Onions /
Red Wine Demi-glace 24*

{FEBRUARY 2ND}

CURRY SALMON

*6 oz Seared / Smoked Curry Carrot Puree / Cilantro Almond White
Rice / Watercress / Lemon-Thyme Vinaigrette 24*

{FEBRUARY 9TH}

SMOKED DUCK

*8 oz Seared / Fried Root Vegetables / Garlic Mashed Potatoes /
Blackberry Port Wine Demi-glace 25*

{FEBRUARY 16TH}

PORK BELLY PAPPARDELLE

*Red Onions / Fennel / Smoked Tomatoes / Garlic / Garden Chili
Peppers / Basil / Shaved Parmesan / Red Wine Sauce 21*

{FEBRUARY 23RD}

JAMBALAYA

*Tiger Shrimp / Andouille Sausage / Yellow Onion / Bell Peppers /
Celery / Garlic / Smoked Tomatoes / White Rice 20*

{MARCH 2ND}

PETITE TENDER

*6 oz Seared / Wild Mushroom Risotto / Arugula Gremolata /
Blackberry Port Wine Demi-glace 21*

{MARCH 9TH}

SMOKED HEIRLOOM TOMATO AND SEAFOOD PASTA

*Tiger Shrimp / Mussels / Shallots / Shaved Parmesan /
Angel Hair Pasta / Red Wine Sauce 22*

{MARCH 16TH}

BEEF WELLINGTON

*6 oz Filet Mignon / Portobello Mushrooms / Prosciutto / Puff Pastry /
Candied Carrots / Garlic Mashed Potatoes / Béarnaise Sauce 28*

KIDS MENU

*All Items Include Choice of Bread &
Butter Coleslaw or French Fries*

CHEESEBURGER 7

CHICKEN FINGERS 7

GRILLED CHEESE 7

CHICKEN LETTUCE WRAPS 7

DOWN-HOME DESSERTS

CRANBERRY BREAD PUDDING

*White Chocolate / Cinnamon / Vanilla /
Frozen Eggnog Custard / Blackberry Port Reduction 7*

BUTTERSCOTCH PIE

Vanilla Meringue / Sea-Salt Carmel Gelato / Caramelized Apple 7

BLACKBERRY TART

*Vanilla Meringue / Lemon-Citrus Curd /
Blackberry Port Reduction 7*



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WINE LIST

We utilize the CORAVIN Wine System 
This allows us to pour a glass of wine without removing the cork
from the bottle, guaranteeing freshness glass after glass.

	SPARKLING		
RUFFINO Prosecco <i>Prosecco D.O.C., Italy</i> <i>Fine bubbles, intense flavors of apples and peaches.</i>		6.5	26
	WHITE		
PIEROPAN <i>Soave, Italy</i> <i>Crisp acidity frames flavors of toasted nuts, lemon zest, apples, pears and apricot.</i>		7	28
LECHTHALER Pinot Grigio <i>Trentino, Italy</i> <i>Elegant, clean and crisp with the typical varietal scent of Williams pear.</i>		6	24
WHITEHAVEN Sauvignon Blanc <i>Marlborough New Zealand</i> <i>Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.</i>		7	28
CAVE DE LUGNY Les Charmes Chardonnay <i>Maconnais, Burgundy France</i> <i>Some of the best fruit the Mâcon has to offer. Unoaked, bright citrus and floral aromas, round mouthfeel.</i>		7	28
CAMOMI Chardonnay <i>Napa Valley, California</i> <i>Playful notes of tree-ripened citrus, apple & even tropical banana, creamy finish.</i>		7.5	30
MARIETTA OLD VINE Riesling <i>California</i> <i>Bright and lean, but clean and precise. Great match with spicy or rich foods, or perfect on its own.</i>		7	28
CANTI Moscato <i>Italy</i> <i>Intense notes of white peach and apricot, with soft frizzante bubbles and tantalizing sweetness.</i>		6	24
	RED		
RICKSHAW PINOT NOIR <i>Sonoma, Anderson Vly, Monterey, California</i> <i>Kirsch and black cherry notes, cola and baking spices from the French oak, balanced with bright acidity.</i>		7.5	30
COEUR DE TERRE Pinot Noir <i>Willamette Valley, Oregon</i> <i>Earthy aromatics, dried herbs followed by notes of cherry and raspberry; very fine tannins.</i>		7	28
SKYFALL RED BLEND <i>Columbia Valley, Washington State</i> <i>A beautiful blend of Columbia Valley Merlot, Syrah, Cabernet Sauvignon, Cabernet Franc and Petit Verdot.</i>		7.5	30
ALLEGRIANI <i>Valpolicella DOC, Italy</i> <i>A blend of Corvina Veronese, Rondinella and Molinara. Prominent notes of cherries, fresh pepper and additional herbs. A wine with young, buoyant energy yet maintaining great elegance.</i>		7	28
DELAS VENTOUX <i>Cotes du Ventoux, France</i> <i>Classic Grenache – Syrah blend, a little gem of a wine, boasting lots of Syrah character.</i>		6.5	26
RED ROCK Merlot <i>California</i> <i>Notes of candied cherry, wild berry jam and soft, mouth coating layers of texture.</i>		6	24
RABBLE CABERNET SAUVIGNON <i>Paso Robles, California</i> <i>Ripe blackberries, plum and cherries burst from the glass, with notes of cocoa, cola, vanilla and cedar. Opulent and lush, subtle oak flavors and chewy tannins.</i>		7.5	30
LOUIS MARTINI Cabernet Sauvignon <i>Sonoma County, California</i> <i>Rich red fruit characteristics with a plush, full mouthfeel. 16 months in French and American Oak.</i>		7.5	30

COCKTAILS

BOURBON BLACKBERRY SMASH 7

*Panther St. Paul Bourbon [Osakis, MN], Tattersall Orange Crema [Minneapolis, MN],
Blackberry Cinnamon Shrub, Lemon Juice, Thyme.*

CRANBERRY MULE 7

*Far North Gustaf Gin [Hallock, MN], Tattersall Cranberry [Minneapolis, MN],
Lemon Juice, Ginger Beer, Rosemary Sprig.*

SCANDINAVIAN 75 7

*Tattersall Aquavit [Minneapolis, MN], Lemon Juice, Honey Syrup, served in Champagne
Flute topped with Ruffino Prosecco, Lemon Peel.*

SOUR CHERRY MANHATTAN 8

*Pinhook Straight Rye, Drapo Rosso Vermouth, Tattersall Sour Cherry Liqueur
[Minneapolis, MN], Angostura Bitters, Filthy Cherry Garnish.*

FLOODWALL SIDECAR 8

*Copper & Kings Floodwall Apple Brandy, Tattersall Orange Crema [Minneapolis, MN],
Lemon Juice, Maple Syrup, Orange Peel.*