

THE RUSTIC PIG

## SMALL PLATES

### SMOKED DUCK CROSTINI

*Poached Egg / Apple and Dried Currant Chutney / Wilted Greens / Caramelized Onion Bread 10*

### PORK BELLY LOLLIPOPS

*Jamaican Jerk BBQ / Candied Almonds / Apple and Dried Currant Chutney 14*

### CROQUETTES

*Braised Chicken / Green Onion / Garlic / Gouda Cheese / Jamaican Jerk BBQ 12*

## SANDWICHES & WRAPS

*All items include choice of Bread and Butter Coleslaw or French Fries  
Upgrade side to Cup of Smoked Duck Beer Cheese, Soup Du Jour, or Salad 2*

### PHAT DUCK

*4 oz Breast / Pickled Cucumber and Radish / Hoisin Reduction / Sriracha Aioli / Butter Lettuce / Marble Rye Ciabatta 15*

### ALE BRAISED CHICKEN TACOS

*Cabbage / Radish / Cherry Tomato / Cilantro Lime Sour Cream / Flour Tortilla 12*

### RUSTIC PIG

*Pork Belly / Fried Egg / Pomegranate Jalapeño Jam / Arugula / Marble Rye Ciabatta 13*

### CURRY LETTUCE WRAPS

*White Rice / Coconut Milk / Tomatoes / Butternut Squash / Cilantro / Candied Almonds / Scallion Yogurt 11*

## ENTRÉE OF THE NIGHT

*November 17-January 5*

*All entrees include Caramelized Onion Bread with Apple Sage Butter &  
choice of House Salad / Smoked Duck Beer Cheese or Soup Du Jour*

{NOVEMBER 17TH}

### PORK TENDERLOIN

*10 oz Grilled / Autumn Vegetable Pilaf /  
Fried Root Vegetables / Butternut Squash Puree 21*

{NOVEMBER 24TH}

### PETITE TENDER

*6 oz Grilled / Garlic Mashed Potatoes /  
Roasted Carrots / Fig Demi-glace 21*

{DECEMBER 15TH}

### CHICKEN ADOBO

*Butternut Squash / Shallots / Parsnips / Grilled Tomatoes /  
Coconut Milk / Cilantro Almond / White Rice / Grilled Naan Bread 21*

{DECEMBER 22ND}

### WILD MUSHROOM & BUTTERNUT SQUASH RAVIOLI

*Shallots / Marsala / Garlic / Wilted Greens 18*

{DECEMBER 29TH}

### RUSTIC SCALLOPS

*Roasted Root Vegetables / Bacon Lardons / Candied Almonds /  
Autumn Greens / Butternut Squash Puree / Pomegranate Foam 27*

{JANUARY 5TH}

### BIRD OF PARADISE

*2 Beer Braised Chicken Legs /  
Autumn Vegetable Pilaf / Roasted Carrots 21*

## 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

### WHITE CHOCOLATE BLONDIE

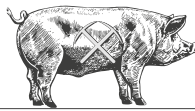
*Vanilla Bean Ice Cream / Stout Caramel / Pomegranate Foam 7*

### DEEP FRIED APPLE PIE

*Vanilla Bean Ice Cream / Stout Caramel 7*

### PUMPKIN CHEESECAKE LOLLIPOPS

*Stout Caramel / Candied Almonds / Graham Cracker 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 | *Prosecco D.O.C., Italy* 6.5 26  
*Fine bubbles, intense flavors of apples and peaches.*

### WHITE

PIEROPAN | *Soave, Italy* 7 28  
*Crisp acidity frames flavors of toasted nuts, lemon zest, apples, pears and apricot.*

LECHTHALER Pinot Grigio | *Trentino, Italy* 6 24  
*Elegant, clean and crisp with the typical varietal scent of Williams pear.*

13°CELSIUS Sauvignon Blanc | *Marlborough New Zealand* 6 24  
*Vibrant aromatics of citrus, lychee, sweet herbs and a crisp minerality.*

CAMOMI Chardonnay | *Napa Valley, California* 7 28  
*playful notes of tree-ripened citrus, apple & even tropical banana, creamy finish.*

CANTI Moscato | *Italy* 6 24

### RED

COEUR DE TERRE Pinot Noir | *Willamette Valley, Oregon* 7.5 30  
*Earthy aromatics, dried herbs followed by notes of cherry and raspberry; very fine tannins.*

ALLEGRINI | *Valpolicella DOC, Italy* 7 28  
*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.*

DELAS VENTOUX | *Cotes du Ventoux, France* 6.5 26  
*Classic Grenache – Syrah blend, a little gem of a wine, boasting lots of Syrah character.*

RED ROCK Merlot | *California* 6 24  
*Notes of candied cherry, wild berry jam and soft, mouth coating layers of texture.*

LOUIS MARTINI Cabernet Sauvignon | *Sonoma County, California* 7.5 30  
*Rich red fruit characteristics with a plush, full mouthfeel. 16 months in French and American Oak.*

## COCKTAILS

### MAPLE CHERRY OLD FASHIONED 8

*Pinhook Straight Rye, Tattersall Sour Cherry Liqueur [Minneapolis, MN],  
pure Maple Syrup, Angostura Bitters, Orange Peel, Filthy Red Cherry.*

### DISCOVERY GIMLET 6

*Far North Gustaf Gin [Hallock, MN], Apple Currant Shrub, fresh Lemon Juice, Rosemary Sprig.*

### SCANDINAVIAN 75 7

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

### MANHATTAN 8

*Copper & Kings Floodwall Apple Brandy, Tattersall Cranberry Liqueur [Minneapolis, MN],  
Drapo Rosso Vermouth, Filthy Black Cherry, Lemon Peel.*

### IRON RUSH 7

*Panther Saint Paul Bourbon [Osakis, MN], fresh Lemon Juice, Orange Juice, Honey Syrup, Orange Peel.*

### BLUEBERRY MULE 7

*Far North Syvä Vodka [Hallock, MN], Tattersall Blueberry Liqueur [Minneapolis, MN],  
Lemon Juice, Ginger Beer, Rosemary Sprig*