

THE RUSTIC PIG

## SMALL PLATES

### FREE BIRD LETTUCE CUPS

*Smoked Chicken / Watercress / Rhubarb and Strawberry Compote / Brie /  
Honey Crisp Apples / Candied Pecans / Red Onion / Bacon / Belgian Endive 13*

### SMOKED SALMON CROSTINI

*Cucumber / Dill And Horseradish Creme Fraiche / Lemon / Focaccia 14*

### QUINOA TABBOULEH

*Parsley / Garlic / Cherry Tomato / Cucumber / Feta / Lemon Juice / Tzatziki Sauce / Grilled Pita 10*

## SANDWICHES & WRAPS

*All Items Include Choice of Jicama Slaw or French Fries. Upgrade Side to Cup of  
New England Seafood Chowder, Soup Du Jour, or House Salad 2*

### FRIED SOFT SHELL CRAB

*Ale Tempura / Jicama Slaw / Sriracha Aioli / Brioche Bun 16*

### CHICKEN SOUVLAKI

*Watercress / Kalamata Olive / Red Onion / Cherry Tomato / Feta / Tzatziki Sauce / Grilled Pita Pocket 12*

### SMOKED SALMON

*Red Onion / Watercress / Arugula / Fried Egg / Dill Caper Cream Cheese / Everything Bagel 14*

### GARDEN OF EATIN

*Quinoa / Red Onion / Cherry Tomato / Watercress / Arugula / Jalapeno / Corn / Cilantro Lime Sour Cream / Grilled Pita Pocket 10*

## ENTRÉE OF THE NIGHT

*March 30th-May 25th*

*All Entrees Include Herb Focaccia With Parmesan Herb Oil  
and Choice of House Salad, New England Seafood Chowder, or Soup Du Jour*

{MARCH 30TH}

### SAMURAI SALMON

*6oz Seared / Happy Rice / Dynamite Sauce / Grilled Asparagus 25*

{APRIL 6TH}

### BEEF RAMEN

*6oz Vegas Strip Loin / Wok Vegetables / Wild Mushrooms /  
Poached Egg / Soba Noodles / Beef Dashi 25*

{APRIL 13TH}

### DRY AGED BONE IN PORK RIBEYE

*12oz Grilled / Mustard Greens / Bacon Lardons /  
Fingerling Sweet Potatoes / Grilled Turnips. 28*

{APRIL 20TH}

### DUCK FRIED RICE

*8 oz Bone In Leg / Green Onion / Carrots / White Rice / Sesame Oil /  
Egg / Fried Root Vegetables / Duck Dashi 22*

{APRIL 27TH}

### SCALLOP PESTO PAPPARDELLE

*3 Seared / Sundried Tomatoes / Basil / Shaved Parmesan / Shallots /  
Toasted Pine Nuts 28*

{MAY 4TH}

### LAMB CHOP

*8 oz Grilled / Basmati Rice / Shallots / Golden Raisins /  
Candied Walnuts / Watercress / Fig Port Wine Demi-Glace 26*

{MAY 11TH}

### SESAME AHI TUNA

*6oz Seared / Happy Rice / Roasted Red Pepper Wakame / Wasabi Aioli 24*

{MAY 18TH}

### CHICKEN ON A THRONE

*18oz Smoked Cornish Hen / Yukon Gold Potato / Bacon Lardons /  
Asparagus / Onion / Garlic / Arugula / Bacon Vinaigrette 23*

{MAY 25TH}

### SWORDFISH CIOPPINO

*Little Neck Clams / Smoked Tomatoes / Orzo / Asparagus /  
White Wine / Butter 23*

## KIDS MENU

*All items include choice of Jicama Slaw  
or French Fries*

CHEESEBURGER 7

CHICKEN FINGERS 7

GRILLED CHEESE 7

## DOWN-HOME DESSERTS

### CHOCOLATE MOUSSE BOMB

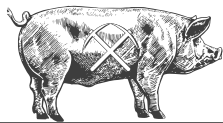
*Fudge Brownie / Sea Salted Caramel / Meringue Cookie /  
Strawberry Compote / Fig and Port Wine Reduction 7*

### KEY LIME PIE

*Vanilla Meringue / St Paul Bourbon-Mint Ice Cream /  
Candied Oats 7*


### STRAWBERRY RHUBARB CRUMBLE

*Vanilla Bean Ice Cream / Steel Cut Oats /  
Cinnamon Whip Cream / Fig and Port Wine Reduction 7*



THE RUSTIC PIG

# 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

 6.5  26

RUFFINO Prosecco | Prosecco D.O.C., Italy  
*Fine bubbles, intense flavors of apples and peaches.*

## WHITE

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

7 28

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

6 24

WHITEHAVEN Sauvignon Blanc | Marlborough New Zealand  
*Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.*

7 28

CAVE DE LUGNY Les Charmes Chardonnay | Maconnais, Burgundy France  
*Some of the best fruit the Mâcon has to offer. Unoaked, bright citrus and floral aromas, round mouthfeel.*

7 28

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

7.5 30

DISRUPTION Riesling | Columbia Valley, Washington  
*Juicy and elegant, hand-harvested from a site widely considered to be the finest source for white wine grapes in Washington State.*

7 28

CANTI Moscato | Italy  
*Intense notes of white peach and apricot, with soft frizzante bubbles and tantalizing sweetness.*

6 24

## ROSÉ

STOLLER PINOT NOIR Rosé | Willamette Valley, Oregon  
*Aromatics of watermelon, strawberry and red fruit, the palate displays tropical fruits with mouthwatering acidity.*

7 28

## RED

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

7 28

LO-VE GRN NO. 5 Garnacha | Spain  
*The palate boasts red fruit, is silky and restrained; Floral undertones linger. A luxurious richness without overwhelming.*

7 28

SKYFALL Red Blend | Columbia Valley, Washington State  
*A beautiful blend of Columbia Valley Merlot, Syrah, Cabernet Sauvignon, Cabernet Franc and Petit Verdot.*

7.5 30

ALLEGRIANI | Valpolicella DOC, Italy  
*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.*

7 28

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

6 24

MCMANIS Petit Verdot | California  
*A symphony on the nose. Notes of blackberry, blueberry, mocha, and smoke lead the way to rich, dense, dark fruit on the palate. The wine finishes long & elegantly with smooth, rounded tannins.*

7 28

RABBLE Cabernet Sauvignon | Paso Robles, California  
*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.*

7.5 30

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

7.5 30

# COCKTAILS

### BACK TO YOUR ROOTS 8

Pinhook Rye, Tattersall Sour Cherry [Minneapolis, MN], Sarsaparilla Syrup, Angostura Bitters, Orange Peel Spritz, Orange Slice and Filthy Black Cherry.

### RHUBARB HIGHBALL 7

Far North Gustaf Gin [Hallock, MN], Tattersall Orange Crema [Minneapolis, MN], Rhubarb Shrub, Lemon Juice, Ginger Beer, Rosemary.

### AQUAVIT BASIL GIMLET 7

Tattersall Aquavit [Minneapolis, MN], Lime Juice, Honey Syrup, Cucumber Slice and Basil Leaf.

### MAPLE BACON SOUR 7.5

Bacon Washed Panther St. Paul Bourbon [Osakis, MN], Lemon Juice, Maple Syrup, Angostura Bitters, Lemon Wheel.

### APRICOT DAQUIRI 7.5

Far North Alander Aged Rum [Hallock, MN], Bailoni Apricot Wachauer, Lemon Juice, Ginger Cinnamon Syrup, Rosemary.

### GUNFLINT FIZZ 7

Far North Syva Vodka [Hallock, MN], Choke Cherry Syrup (Gunflint Trail Jams by Jan), Soda, Lemon Juice, Rosemary Sprig, Filthy Cherry Skewer.