

THE RUSTIC PIG

SMALL PLATES

SMOKED BRISKET TACOS

Hoisin BBQ / Dynamite Sauce / Purple Cabbage / Green Onion / Lime / Wonton 12

SHRIMP PO BOY SLIDERS

Tiger Shrimp Tempura / Dynamite Sauce / Watermelon Radish Slaw / Brioche Bun 15

PORK BELLY NAANZA

Smoked Gooseberry Agave BBQ / Queso Fresco / Gouda / Pickled Caramelized Onions / Green Onion / Cilantro / Garden Sprouts 12

SANDWICHES & WRAPS

All Items Include Choice of Calico Beans or French Fries.

Upgrade Side to Cup of Brunswick Stew, Soup Du Jour, or House Salad 2

BIG BIRD MELT

Duck Bacon / Jalapeno Smoked Turkey / Arugula / Gouda / Irish Dubliner / Honey Crisp Apples / Rosemary Garlic Bacon Aioli / Sunflower Wheat Bread 14

SMOKED PULLED PORK TACOS

Cabbage / Green Onion / Queso Fresco / Cilantro Lime Sour Cream / Flour Tortilla 12

BIG BRISKET

Sweet Onion Pepper BBQ / Red Onion / Bread and Butter Pickles / Ciabatta Bun 14

PIMENTO HUMMUS SANDWICH

Cucumber / Tomato / Arugula / Garden Sprouts / Red Onion / Gooseberry Balsamic Reduction / Sunflower Wheat 11

ENTRÉE OF THE NIGHT

June 28th - September 6th

All Entrees Include Corn Bread Muffins, Orange Maple Pecan Butter, and Choice of House Salad, Brunswick Stew, or Soup Du Jour

{ JUNE 28TH }

SEA BASS

Parsnip Puree / Cilantro Almond White Rice / Red Curry Beurre Blanc / Fried Root Vegetables 30

{ JULY 5TH }

CLOSED FOR THE HOLIDAY

{ JULY 12TH }

DUCK CURRY

8 oz Duck Breast / Cilantro Almond White Rice / Smoked Tomatoes / Cilantro / Yellow Curry / Scallion Yogurt / Garlic Naan Bread 26

{ JULY 19TH }

DRY AGED BONE IN PORK RIBEYE

12 oz Grilled / Smoked Carrot Puree / Duchess Potatoes / Roasted Baby Artichokes 29

{ JULY 26TH }

MAKO SHARK

6oz Seared / Cilantro Almond Basmati Rice / Smoked Red Pepper Hollandaise / Fingerling Sweet Potato Pommes Frites 30

{ AUGUST 2ND }

SMOKED BRISKET JAMBALAYA

3 Tiger Shrimp / Okra / Celery / Garden Peppers / Smoked Tomatoes / White Rice 26

{ AUGUST 9TH }

SCALLOPS

Smoked Corn Puree / Seasonal Vegetables / Hibiscus Gastrique / Mixed Greens / Orange Vinaigrette 29

{ AUGUST 16TH }

BACON WRAPPED SHRIMP

5 Tiger Shrimp / Truffled Mashed Potatoes / Wilted Greens / Bacon And Chive Beurre Blanc / Shallots 29

{ AUGUST 23RD }

STUFFED RAINBOW TROUT

Smoked Rice Pilaf / Fried Root Vegetables / Lemon Sabayon / Dill Capper Beurre Blanc 25

{ AUGUST 30TH }

STOUT BRAISED BRISKET

Fingerling Potatoes / Seasonal Vegetables / Pearl Onions / Garlic / Grilled Rutabaga 23

{ SEPTEMBER 6TH }

SMOKED SALMON TORTELLINI

Smoked Tomatoes / Shallots / Cream Fraiche / Garlic / Fines Herbs 26

DOWN-HOME DESSERTS

CHOCOLATE BROWNIE

Sea Salted Caramel Filling / Candied Pecans / Dark Chocolate / Vanilla Bean Ice Cream / St Paul Bourbon Caramel / Coconut Flakes 7

DEEP FRIED BANANA CREAM PIE

Puff Pastry / Candied Pecans / Stout Caramel / Cinnamon Whip Cream / Vanilla Bean Ice Cream 7

SMOKED PEACH COBBLER

Cornmeal Pie Crust / Brown Sugar / Cinnamon / Smoked Maple Bourbon Pecan Ice Cream 7

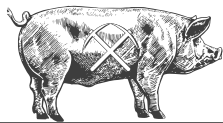
KIDS MENU

All items include choice of Calico Beans or French Fries

CHEESEBURGER 7


CHICKEN FINGERS 7

GRILLED CHEESE 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

RUFFINO Prosecco <i>Prosecco D.O.C., Italy</i> <i>Fine bubbles, intense flavors of apples and peaches.</i>	6.5	26
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WHITE

M CHAPOTIER LA CIBOIS Blanc <i>Rhone Valley, Luberon, France</i> <i>Expressive aromas of white flowers, peach and exotic fruit. Richly balanced with a zingy saline finish.</i>	7	28
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PIGRO Pinot Grigio <i>Trentino DOC, Italy</i> <i>A strong sensation of minerality in harmony with its natural softness.</i>	6.5	26
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PINE RIDGE CB+V <i>California</i> <i>Blending Chenin Blanc with Viognier was just an experiment... until it was tasted and it was realized CB+V was as masterpiece. Pairs well with foods from salads to seafood, and most notably spicy foods.</i>	7	28
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WHITEHAVEN Sauvignon Blanc <i>Marlborough New Zealand</i> <i>Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.</i>	7	28
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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
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FRANCISCAN Chardonnay <i>Napa Valley, California</i> <i>Full and round with a rich mouth-feel and a long finish of Asian pear with toasty oak notes.</i>	8	32
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DISRUPTION Riesling <i>Columbia Valley, Washington</i> <i>Juicy and elegant, hand-harvested from a site widely considered to be the finest source for white wine grapes in Washington State.</i>	7	28
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CANTI Moscato <i>Italy</i> <i>Intense notes of white peach and apricot, with soft frizzante bubbles and tantalizing sweetness.</i>	6	24
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ROSÉ

FLEURS DE PRAIRIE Rosé <i>Provence, France</i> <i>"Fleurs de Prairie" translates as "wildflowers," celebrating the beautiful fields of wisteria, lavender, poppy and sunflowers carpeting Provence.</i>	7.5	30
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RED

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
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LO-VE GRN NO. 5 Garnacha <i>Spain</i> <i>The palate boasts red fruit, is silky and restrained; Floral undertones linger. A luxurious richness without overwhelming.</i>	7	28
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BANSHEE 'MORDECAI' Red Blend <i>Columbia Valley, Washington State</i> <i>A third Bordeaux varieties, about a third Rhone varieties, and about a third other varieties dominated by Zinfandel with a bit of this or that peppered in.</i>	7.5	30
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COLOSI NERO D'AVOLA <i>Sicily</i> <i>Intense and typical with hints of dark cherries and blackberries.</i>	7	28
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RED ROCK Merlot <i>California</i> <i>Notes of candied cherry, wild berry jam and soft, mouth coating layers of texture.</i>	6	24
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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
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FOLIE A DEUX Cabernet Sauvignon <i>Alexander Valley, California</i> <i>Aromas of black currant, cherry, dark plum and violets, balanced by notes of sage, fennel, olives, black tea and tobacco – all layered over soft, fine-grained tannins.</i>	8.5	34
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COCKTAILS

PETER RABBIT 8

Tattersall Aquavit [Minneapolis, MN], Carrot Juice, Lemon Juice, Ginger Syrup, Tattersall Orange Crema [Minneapolis, MN], Angostura Bitters, Copper & Kings Absinthe Mist, Carrot Top.

HIBISCUS GIN FIZZ 8

Far North Gustaf Gin [Hallock, MN], Lemon Juice, Hibiscus Cinnamon Syrup, Soda, Mint.

CUCUMBER HIGHBALL 8

Far North Gustaf Gin, Lime Juice, Ginger Syrup Soda, Cucumbers.

DAS PIG 75 8

Derrumbes San Luis Potosi Mezcal, Gooseberry Habanero Syrup, Lemon juice, Ruffino Prosecco, Gooseberries.

ROSEMARY FIG OLD FASHIONED 9

Saint Paul Bourbon, Fig Syrup, Rosemary Orange Tincture, Angostura Bitters, Rosemary Sprig.

PINEAPPLE MINT JULEP 8

Pinhook Rye Whiskey, Pineapple Mint Syrup, Lime Juice, Mint Sprig, Pineapple Wedge.