

THE RUSTIC PIG

SMALL PLATES

HOUSE SOUP 5 CUP 7 BOWL
Creamy Spring Onion

SPRING PEA FALAFEL 13

House Pickled Radish & Onions / Minted Yogurt / Micro Greens

LOCAL EATS & CHEESE 17

MN Local Smoked & Cured Meats / Assorted Cheese
Grilled Flatbread / Pickled Radishes & Onions
Smoked Apricot Jam / Dijon / Seasonal Fruit

RUSTIC PIG FLATBREAD 14

Smoked Apricot Jam / Pickled Onions / Arugula
Smoked Pork Belly / Mozzarella / Havarti

GARDEN FLATBREAD 13

Creamy Onion / House Pickled Radish & Onion / MN Mixed Greens
Spring Peas / MN Tomato / Goat Cheese / Mozzarella
Balsamic Reduction

Gluten-free Cauliflower Crust Available for \$2 Upcharge

SANDWICHES & WRAPS

All Items Include Choice of Watermelon Radish Slaw, Seasonal Fruit, or French Fries.
Upgrade to Creamy Spring Onion Soup, or Soup Du Jour 2

BLACKENED SWORD FISH TACOS 14

Grilled Flour Tortilla / MN Mixed Greens / Smoked Apricot Salsa
Micro Cilantro / Sour Cream

SMOKED BRISKET 15

Smoked Apricot Jam / Fried Pickled Onions / Cheddar
Havarti / Pumpernickel

FRIED PIG 13

Fried Smoked Pork Belly / Radish Slaw / Korean BBQ Sauce
Grilled Ciabatta

THE RUSTIC PIG BURGER 15

6oz Brisket Short Rib Burger / Smoked Pork Belly
Creamy Brie / Arugula / Smoked Apricot Jam

GARDEN OF EATIN 11

Grilled Pumpernickel / MN Mixed Greens / MN Tomatoes
MN Cucumbers / Pickled Radish & Onions / Goat Cheese
Smoked Apricot Salsa

ENTRÉE OF THE NIGHT

April 16th - June 18th

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

{ APRIL 16TH }

BRAISED LAMB SHANK 26

Springtime Quinoa / Grilled Asparagus / Smoked Apricot Demi
Minted Yogurt

{ APRIL 23RD }

RUSTIC PORK RAMEN 25

House Cured Bacon Ends / Wild Mushrooms / Spring Peas / Leeks
Carrots / Napa Cabbage / Miso Umami / Ramen Noodles
Soft Poached Egg

{ APRIL 30TH }

PARMESAN ENCRUSTED HALIBUT 30

8oz Filet / Wild Rice Pilaf / Roasted Red Pepper Coulis
Broccoli / Grilled Lemon

{ MAY 7TH }

SMOKED DUCK 26

8oz Cold Smoked Breast / Cauliflower Risotto / Crispy Root Vegetables
Truffle Zest / Strawberry Port Wine Reduction

{ MAY 14TH }

BACON WRAPPED FILET MIGNON 32

10oz Grilled / House Cured Bacon / Garlic Mashed Potato
Grilled Petite Carrots / Black Garlic Chimichurri

{ MAY 21ST }

FRIED SOFT SHELL CRAB 26

Ale Battered / Vegetable Fried Rice / Grilled Lemon
Sweet & Spicy Remoulade

{ MAY 28TH }

SMOKED ½ CHICKEN 21

Cheesy Jalapeño Grits / Pickled Radish & Onions
Smoked Apricot Jam / Grilled Turnips

{ JUNE 4TH }

SHRIMP PAPPARDELLE 29

Spinach / MN Tomato / Roasted Garlic / Artichokes / Kalamata Olives
Shallots / Leeks / Bell Peppers / Feta Cheese / Grilled Toast Point

{ JUNE 11TH }

CLOSED FOR PRIVATE EVENT

{ JUNE 18TH }

GRILLED MN LOCAL PORK CHOP 24

8oz Chop / Korean BBQ Quinoa / Grilled Asparagus
Cherry Bourbon Reduction

KIDS MENU

All items include choice of Watermelon
Radish Slaw, Seasonal Fruit, or French Fries

CHEESEBURGER 7

CHICKEN FINGERS 7

GRILLED CHEESE 7

GRILLED HOT DOG 5

DOWN-HOME DESSERTS

CHERRY BOURBON BREAD PUDDING 7

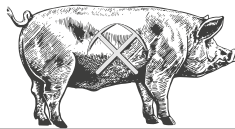
White Chocolate / Cinnamon / Vanilla / Custard
Cherry Bourbon Reduction

STRAWBERRY RHUBARB CHEESECAKE 7

Cinnamon Maple Whipped Cream / Rolled Oat Crunch

FLOURLESS CHOCOLATE TORTE 7

Vanilla Bean Ice Cream / Mixed Berry Compote



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

7 28

AVISSI Prosecco | Prosecco D.O.C., Italy

Capturing the very best of Italian style—it's sexy and elegant, easy-going, friendly, delicious, and delightful.

MOËT & CHANDON Rosé Impérial | Champagne, France

Blending Chenin Blanc with Viognier was just an experiment... until it was tasted and it was realized.

24 88

WHITE

CASTELLO DEL POGGIO Moscato IGT | Italy

Unmistakable bouquet of musk and peach, then honey and white flower. If you prefer a lighter, sweeter wine, then look for Chef's small plates, sandwiches and entrees that feature apricot as an ingredient... a perfect pairing.

6.5 26

MARC BRÉDIF Vouvray | Loire Valley, France

A picture-perfect Chenin Blanc, the attack is full and rich, followed by a lemony freshness and a long, lively exotic finish.

8.5 34

PIGRO Pinot Grigio | Trentino DOC, Italy

A strong sensation of minerality in harmony with its natural softness.

6.5 26

LES HAUTS DE LEGARDE Blanc-Sec | A.O.C. Bordeaux, France

Organically-grown Sauvignon Blanc + Semillon blend, bright, tangy, rich, packed with apricot, apple and pear fruit flavors. Vegan-friendly.

7 28

WHITEHAVEN Sauvignon Blanc | Marlborough New Zealand

Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.

7.5 30

B & G RESERVE Chardonnay | PAYS D'OC, France

Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.

7 28

RUTHERFORD RANCH Chardonnay | Napa Valley, California

Notes of grapefruit, guava, and passionfruit, medium bodied with finely balanced acidity.

8 32

NEYERS 304 Chardonnay | Sonoma Valley, California

A Chablis-styled wine made without any oak contact, named 'Chardonnay 304' after the stainless steel fermentation tanks used in the wine industry. Slight malolactic fermentation, refreshing natural crispness, a delicious citric element of lemon and lime. Truly a great white wine to pair with food.

10 40

ROSÉ

LA MINUETTE Rosé | Pays d'Oc, France

Long and glittering, offering lots of freshness to the melon and white raspberry flavors, accented by floral, salty mineral, and white peach details. Mouthwatering finish. Mourvèdre + Syrah + Grenache + Cinsault blend.

8 32

RED

A TO Z Pinot Noir | Oregon

A true expression of Oregon Pinot Noir: racy, with bright red fruit and fine tannins in harmony.

8 32

ANGELINE Russian River Pinot Noir | Russian River Valley, California

Coastal influences produce this classic, velvety Pinot Noir: intense fruit aromas, balanced acidity fresh ripe berry flavors

8.5 34

MCMANIS ESTATE GROWN Barbera | California

Aromatically engaging with raspberry, black cherry, and clove notes. Medium-bodied with a hint of mocha flavor, it lingers on the palate with soft, mellow tannins. Delicious with pork, duck, and take a close look at the Small Plates Local Eats and Cheese or Chef's Rustic Pig Flatbread.

7 28

PACIFIC REDWOOD Organic Merlot | North Coast, California

Food friendly, with gentle tannins and a smooth finish all from organically-grown and produced grapes – no added sulfites or preservatives. Also acceptable for vegans.

7 28

MARIETTA OLD VINE RED | California

Predominantly comprised of Zinfandel, combining pure fruit, a supple mouthfeel and a rich, solid structure.

7.5 30

MARYHILL WINEMAKER'S Red Blend | Columbia Valley, Washington

Bordeaux-style blend of Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc. A slight smoky aroma with hints of blueberry, boysenberry, cherry, plum and vanilla.

8 32

POGGIO AL TESORO MEDITERRA | Toscana I.G.T., Italy

Plump, juicy and racy, with sweet tobacco, leather, cedar, mint and plum are pushed forward in this bold, fruity Syrah/Merlot-based red. Wonderfully rich and immensely enjoyable.

8.5 34

SLOW PRESS Cabernet Sauvignon | California

Bold, concentrated flavors of dark fruits, blackberries and cassis, with notes of tobacco and leather. Its robust structure and firm tannins grip the taste buds, leaving a velvety finish.

7 28

STEPHEN VINCENT Cabernet Sauvignon | Napa Valley, California

Flavors of the darkest fruits such as ultra-ripe raspberry, black currant, dried black cherry, and blood plum with oak-derived notes of caramel, toasted coconut, and briarwood. Tight tannins create texture.

9 36

DUSTED VALLEY Cabernet Sauvignon | Columbia Valley, Washington

This is just a spectacular Cabernet Sauvignon. Medium bodied, with embracing tannins wrapping around a focused core of dried herb-accented black cherry and licorice flavors, finesse on the finish with just a touch of Petit Verdot.

16 64

JUSTIN JUSTIFICATION | Paso Robles, California

Old World meets New with a blend of Cabernet Franc and Merlot. This exceptional wine expresses the spirit of a few Right Bank French Bordeaux producers who highlight Cabernet Franc with its complex expression of herbs, red fruit and elegant structure, with a Paso Robles twist of full, mature fruit.

24 88

COCKTAILS

featuring MINNESOTA CRAFT SPIRITS

STRAWBERRY LIME MULE 8

Far North Syvā Vodka, muddled fresh Strawberries + Lime Juice, Cock n' Bull Ginger Beer, fresh Thyme Garnish

SMOKED APRICOT & HONEY BOURBON SOUR 8

Panther Saint Paul Bourbon, Lemon Juice, Smoked Apricot Honey Syrup, Angostura Bitters, fresh Mint.

AQUAVIT BASIL GIMLET 8

Tattersall Aquavit, fresh Lime Juice, Honey Syrup, garnished with Cucumber and Basil. Pairing: Smoked Salmon Grilled Cheese

RHUBARB HIGHBALL 8

Far North Gustaf Gin, Tattersall Orange Crema, Rhubarb Shrub, Lemon Juice, Cock n' Bull Ginger Beer, fresh Rosemary Garnish. Pairing: Fried Pig Ciabatta Sandwich.

APRICOT DAIQUIRI 8

Far North Alander Aged Rum, Bailoni Apricot Wachauer Liqueur, Lemon Juice, Apricot-Ginger-Cinnamon Syrup, fresh Rosemary garnish.

THE GREEN GIANT 8

Prairie Organic Vodka, muddled Sugar Snap Peas, fresh Tarragon, Lemon Juice, Dry Vermouth, Honey, Sugar Snap Peas garnish. Pairing: Garden of Eatin