



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*

SMOKED SALMON GRILLED CHEESE 14

Pumpernickel / Havarti Cheese / Smoked Salmon / Fresh Dill

SALADS

SPRINGTIME STRAWBERRY 12

*MN Mixed Greens / Strawberry / Smoked Apricot / Candied Walnut / Red Onion / Goat Cheese
Strawberry Vinaigrette / Balsamic Reduction*

RUSTIC GARDEN 10

MN Mixed Greens / MN Tomato / Red Onion / MN Cucumber / Croutons / Choice of Dressing

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 Whip Cream / Rolled Oat Crunch

FLOURLESS CHOCOLATE TORTE 7

Vanilla Bean Ice Cream / Mixed Berry Compote

WINE LIST



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

SPARKLING

	WINE BY THE GLASS
AVISSI Prosecco <i>Prosecco D.O.C., Italy</i>	7
MOËT & CHANDON Rosé Impérial <i>Champagne, France</i>	24

WHITE

CASTELLO DEL POGGIO MOSCATO IGT <i>Italy</i>	6.5
MARC BRÉDIF VOUVRAY <i>Loire Valley, France</i>	8.5
PIGRO PINOT GRIGIO <i>Trentino DOC, Italy</i>	7
LES HAUTS DE LEGARDE BLANC-SEC <i>A.O.C. Bordeaux, France</i>	7
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough New Zealand</i>	7.5
B & G RESERVE CHARDONNAY <i>PAYS D'OC., France</i>	7
RUTHERFORD RANCH CHARDONNAY <i>Napa Valley, California</i>	8
NEYERS 304 CHARDONNAY <i>Sonoma Valley, California</i>	10

ROSÉ

LA MINUETTE <i>Pays d'Oc, France</i>	8
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RED

A TO Z Pinot Noir <i>Oregon</i>	8
ANGELINE Russian River Pinot Noir <i>Russian River Valley, California</i>	8.5
MCMANIS ESTATE GROWN Barbera <i>California</i>	7
PACIFIC REDWOOD ORGANIC Merlot <i>North Coast, California</i>	7
MARIETTA OLD VINE RED <i>California</i>	7.5
MARYHILL WINEMAKER'S Red Blend <i>Columbia Valley, Washington</i>	8
POGGIO AL TESORO MEDITERRA <i>Toscana I.G.T., Italy</i>	8.5
SLOW PRESS Cabernet Sauvignon <i>California</i>	7
STEPHEN VINCENT Cabernet Sauvignon <i>Napa Valley, California</i>	9
DUSTED VALLEY Cabernet Sauvignon <i>Columbia Valley, Washington</i>	16
JUSTIN JUSTIFICATION <i>Paso Robles, California</i>	24

COCKTAILS

featuring MINNESOTA CRAFT SPIRITS

STRAWBERRY LIME MULE 8

*Far North Syvã 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*