

ANGRY PIG

TAVERN

DINNER MENU

Spring 2019

BAR SNACKS

* POPCORN – honey, bacon, jalapeño **5**

TAVERN FRITES – bacon aioli, truffle aioli, remoulade, house ranch, sauce béarnaise **9**

* PADRÓN PEPPERS – blistered, black garlic shoyu aioli, Thai chili, toasted sesame **10**

SPICY CHICKEN AVOCADO ROLLS – caramelized onions, roasted red peppers, white cheddar, blue cheese & chipotle sauce **12**

* CHEESE

Cheese Plate – Assortment of cheeses, honey, fresh fruit, spiced pecans, sunflower and raisin baguette chips. **16**

* Meat

Charcuterie Board – Assortment of cured meats, house pickles, stoneground mustard, sun-dried tomatoes, peppadew peppers, toasted baguette **18**

#* Fresh Oysters

Served by the ½ dozen on the ½ shell with elderflower & jalapeño mignonette

East – **2.5** each West – **3.5** each

Pair a bottle of La Pepie, Muscadet for only **\$20**

SMALL PLATES & SHARABLES

* PEI MUSSELS – poblano, orange, cilantro, grilled béarnaise baguette **17**

* ROASTED BONE MARROW – honey truffle butter, fig and balsamic jam, grilled baguette **17**

#* TUNA TARTAR – cucumber, remoulade, hoisin, mango salsa, crispy won-tons **16**

CRISPY BURRATA – basil crème, truffle dressed arugula, heirloom tomatoes, goat cheese **15**

* PORK BELLY PASTOR – grilled pineapple, eloté w stracciatella, manzano pepper slaw **14**

SHRIMP AND GRITS – creamy poblano grits, bacon lardons, tangy tomato coulee, peppadew peppers, scallions **16**

Greenery

+ shrimp **6** +chicken **3** +steak **8** +Avocado **3** +Tuna **8**

* WATERMELON SALAD – cucumber, mint, feta, red onion, arugula, chili lime Vin. **13**

* PANZANELLA – grilled sourdough, heirloom tomatoes, mozzarella, baby kale, basil, olive oil & fresh lemon juice **14**

* SUMMER CRUNCH SALAD – shaved fennel, carrots, radish, &, with orange, strawberries, arcadian mix, goat cheese, and citrus vin. **14**

Handhelds

served with your choice of fries, chips, or side salad

GRILLED CHEESE – grilled Chihuahua, tomato, avocado, chipotle ranch, sourdough **12**

+ chicken **3** +bacon **2** +jalapeño bacon **3**. +Steak **8** +Shrimp **6**

* BRATWURST – wrapped in jalapeño bacon, caramelized onions, Brie, blackberry jam, truffle aioli, crispy shallots, lobster roll **16**

* SHRIMP TACOS – grilled prawns, mango salsa, chili lime aioli, tai chili, queso fresco, house made red tortillas **15**

#* BACKYARD BURGER – 10oz organic beef, American cheese, LTO, pickles, potato bun **14**

TURKEY BURGER – white cheddar, grilled Red onion, guacamole, remoulade, potato bun **14**

#* ANGRY PIG BURGER – 5oz organic beef, ham, Swiss, jalapeño bacon, fried egg, potato bun **15**

Large Plates

Fish & Chips – cod tempura, frites, celery slaw, house tartar, malt vinegar **18**

* Chili Lime Chicken – organic free-range chicken, chimichurri, tai chili, grilled asparagus, Havarti mac 'n' cheese baked with cornbread crust, **24**

Pasta Primavera – fresh spring vegetables, baby kale, olive oil, garlic, lemon, goat cheese, cavatapi pasta. **21**

+ Shrimp **6** +Chicken **3** +Steak **8** +Avocado **3** +Tuna **8**

18% Gratuity Will Be Added To Parties Of 6 Or More

* Item can be made Gluten Free to the best of our ability, however we are not a gluten-free restaurant.

There is always a chance of cross contamination. # Raw or undercooked food

