

Starters

Served with French bread

SWEET ONION & BACON COMPOTE

A sweet saute of fresh onions rendered with our own blend of light brown sugar, balsamic vinegar, apple cider and apple cider vinegar to form a delicious spread (served cold)
6.95

FRILLY COCHON

Warm pork rinds lightly drizzled with Tabasco honey, topped with blue cheese, gorgonzola crumbles and served with a side of chunky blue cheese dressing (not served w/ French bread)
6.45

ANTIPASTO

A mix of spicy olives, peppers, gorgonzola, Genoa salami, Chorizo Cantimpola, Prosciutto and oil and vinegar
7.95

MIXED SPICY OLIVES

A medley of kalamata, Greek black, alfonso, peppers, green and spicy cracked olives
6.45

BRUSCHETTA

Diced tomato, basil and onion marinated with olive oil and garlic
6.95

GOAT CHEESE BRUSCHETTA

Diced tomato, basil, onion and goat cheese topped with a light balsamic reduction
8.95

BASIL PESTO

Crushed pine nuts, basil, olive oil, garlic and parmesan cheese
6.95

Warm Goat Cheese

Served with slices of toasted bread

GOAT CHEESE #1

Craisens and currants topped with caramel sauce
8.95

GOAT CHEESE #2

Sliced almonds, wild flower honey and sea salt
9.95

GOAT CHEESE #3

Toasted pine nuts and truffle oil
9.95

Charcuterie & Fromage

Choose any 3 for \$13.95 or 5 for \$17.95 served with accompaniments

CURED MEATS

Prosciutto
Genoa Salami
Chorizo Cantimpola
Mortadella with Pistachios
Pancetta

FROMAGE

Port Wine Derby
Blue Stilton
Gorgonzola
Asiago
Goat Cheese
Dill Harvarti
Kalamata Olive Fromage

GRANDE CHARCUTERIE & FROMAGE

Serves 2 - 4 and includes 5 fine Italian/Spanish meats and 7 fine selected cheeses. French bread, olives, peppers, dried fruits, nuts, ground sea salt on top of wildflower honey and fresh onion slivers adorn the plate, adding multiple layers of flavors to your charcuterie experience
45

Happy Hour daily til 7 pm

Warm Brie

Warm melted, sweet brie served with toasted bread and dried fruits.

BRIE #1

Topped with caramel sauce, walnuts and craisens
12.50

BRIE #2

Topped with toasted pine nuts and truffle oil
13.50

BRIE #3

Topped with your choice of 2 toppings
Dried fruits, walnuts, almonds, wild flower honey, sea salt, basil, balsamic reduction, rosemary herb, garlic or basil pesto
12.50

All Sandwiches, Pitas & Burgers come with choice of chips or side green salad.
Add bacon for \$2 more.

Grilled Cheese Sandwiches

THE PIG & GOAT SAY CHEESE

Sliced Smoked Bacon Cheddar cheese, Goat Cheese and bacon on Texas Toast
9.95

GOAT COUTURE

Goat cheese, sliced almond, truffle oil, wild flower honey and sea salt on Texas Toast
10.95

TOMATO & BASIL GRILLED CHEESE

Diced tomato, fresh basil and choice of provolone or dill Havarti on Texas Toast 7.45

JUST SAY CHEESE!

Grilled on Texas Toast. Choice of: Provolone, Smoked Bacon Cheddar or Dill Havarti. Choose one topping: basil, onions, garlic, diced tomatoes or basil pesto
6.95

Burgers & Veggie Burgers

Choice of Provolone, Bacon Cheddar or Dill Harvarti.

VEGGIE BURGER

Topped with lettuce, tomato and onion and choice of cheese
6.95

CHEESEBURGER

1/2 lb all beef burger prepared medium, topped with lettuce, tomato and onion and choice of cheese
7.95

BACON CHEESEBURGER

1/2 lb all beef burger prepared medium, topped with strips of bacon, lettuce, tomato and onion and choice of cheese
9.95

GOAT CHEESE & BASIL BURGER

1/2 lb all beef burger prepared medium topped with goat cheese and diced basil on top of our 1/2 lb all beef burger
8.95

PORTOBELLO, ONION & TRUFFLE BEEF BURGER

1/2 lb all beef burger topped with grilled onions, portobello cap, provolone cheese and truffle oil
9.95

BLUE CHEESEBURGER

Chunky blue cheese, lettuce, tomato and onion on top of our 1/2 lb all beef burger prepared medium
8.45

Sandwiches & Pitas

GRILLED PANCETTA & HAVARTI CHEESE

Grilled seasoned pancetta with roasted garlic topped with melted Dill Havarti and basil
9.95

DECATUR & ST. PETERS

Slices of Genoa Salami, Chorizo Cantimpola, Prosciutto, Mortadella with pistachios, Provolone, Swiss, chopped olives and peppers, olive oil and red wine vinegar on Ciabatta bread
8.95

ITALIAN "BLT"

Grilled seasoned pancetta with roasted garlic takes the place of traditional bacon, topped with slices of tomato and fresh chopped basil in lieu of lettuce.
9.95

B.L.T

Tomato and lettuce on top of strips of bacon and served on Texas Toast
7.45

GRILLED PORTOBELLO SANDWICH

Grilled Portobello cap with truffle oil, herbs, basil pesto and choice of Provolone or Bacon Cheddar, served on ciabatta bread
7.95

PORTOBELLO & GOAT CHEESE PITA

Grilled Portobello cap, tomatoes, basil and balsamic vinegar and olive oil on top of goat cheese
8.95

BASIL PESTO & GOAT CHEESE PITA

Grilled pita served with basil pesto, goat cheese and drizzled with olive oil and red wine vinegar
7.95

Drinks

CANNED SODA \$2

COKE, DIET COKE OR SPRITE

BOTTLED WATER \$1

RED BULL \$3.50

(Sorry, we do not have ice)

Desserts

NOT YOUR FATHER'S ROOT BEER FLOAT

Spiked Rootbeer, 5.9% ABV on top of a pint glass filled with vanilla ice cream (21 or over)
6.45

BEER ICE CREAM FLOAT

Vanilla ice cream topped with one of our select stouts or porters (21 or over)
6.45