



SALTY SOW

Swine, Wine + Beer

SHARED APPETIZERS SERVED

TRIPLE FRIED DUCK FAT FRIES 110 minute egg-cold béarnaise

SALTY SOW CHARCUTERIE BOARD with all the fixin's

SHARED SALADS

ROASTED ORGANIC BEETS Goat Cheese & pistachio vinaigrette

BRUSSELS SPROUT CAESAR SALAD candied almonds, dried cranberries, Caesar dressing

ASSORTED SIDES TO BE SERVED

COLLARD GREENS smoked ham hocks, pot licker

CRISPY BRUSSEL SPROUT LEAVES golden raisins, pecorino

MASHED YUKON GOLD POTATOES neck bone gravy

CHOICE OF ENTRÉE

MILK BRAISED PORK BUTT with white beans, escarole & Pecorino

BEEF SHOULDER ROAST mashed potatoes, root vegetables

BLACKENED REDFISH with smoked plum tomatoes, quinoa & lentils and lemon butter

CANDIED PORK BELLY collard greens, soy balsamic syrup

PETITE BONE IN FILETS mushroom, bone marrow red wine sauce

*VEGETARIAN OPTIONS/ CHEF VEGETARIAN SELECTION AVAILABLE AS
ENTRÉE

CHEF SELECTION DESSERT BOARD