



gas-tro-pub (n.)

a pub that specializes in
serving
high-quality food

PIG & FINCH

Fine Cookery in a Pub Friendly Atmosphere

General Manager - Jordan Wymann
Assistant General Manager - Breann Rush
Executive Chef - Joshua Minnich
Sous Chef - Ryan Swigart
Sous Chef - G. J. Stinson

Appetizers

8 | Grilled Artichoke

Arugula / Parmesan / Lemon Aioli

15 | Pork Belly

Aji Amarillo / Crushed Avocado / Black Garlic / Blood Orange
Garden Radish

17 | Roasted Bone Marrow Bones

Citrus Parsley Greens / Lemon / Capers / Garlic
Toast Points

20 | Cheese Board

*Chef's Selection of Artisan Cheese (4)
With Seasonal Accompaniments

P.E.I. Mussels | 14

White Wine / Garlic / Tomato / Grilled Baguette

Shrimp Provencal | 17

Saffron Cream Emulsion / Garden Tomatoes
Capers / Toasted Baguette

Composed Hackleback Caviar | 25

Caraway Pretzel Bread / Cured Egg Yolk
Red Onions / Creme Fraiche

Charcuterie Board | 20

House-made Terrine / House-marinated Olives
Pickled Vegetables / Cured Meats*

Smoked Salmon | 14

House-Smoked Salmon / Herbed Goat Cheese Spread
Fried Capers / Cherry Tomato / Pesto Crackers / Arugula

Flatbreads

Pulled Short Rib | 12

Tomato Sauce / Red Peppers / Kalamata Olives
Fried Capers / Fresh Mozzarella / Fresh Basil

Roasted Pear | 12

Candied Walnuts / Arugula / Honey
Feta Cheese

Duck Confit & Wild Mushroom | 14

Herbed Goat Cheese / Pickled Grapes
Arugula / Truffle Oil / Aged Balsamic Reduction

Soups

Kansas City Steak Soup | 5/10

Angus Beef Tips / Peas / Carrots / Potato / Corn

French Onion Soup | 5/10

Gruyere / Chives / Toast Point

San Marzano Tomato Soup | 5/10

Ricotta / Balsamic Reduction / Chives / Toast Point

Add Ons

Chicken Breast	6	Seared Scallops (2)	6
Seared Salmon	7	Shrimp (5)	7
Mahi Mahi	6	Angus Filet (4oz.)	10

Salads

Butternut Squash Kale | 13/6

Roasted Butternut Squash / Walnuts / Red Wine Cherries
Parmesan / Cider Vinaigrette

Caesar | 12/5

Hearts of Romaine / Brioche Croutons / Parmesan
White Anchovy / Caesar Dressing

Pig & Finch Wedge | 10/5

Maytag Bleu Cheese Crumbles / Cherry Tomato / Bacon Lardon
Bleu Cheese Dressing

Mixed Greens | 12/5

Roasted Sweet Potatoes / Asparagus / Red Wine Cherries
Herbed Goat Cheese / White Balsamic Vinaigrette

Burgers & Sandwiches

Pub Burger | 14

American Cheese / Tomato / Lettuce / Red Onion
Finch Fries

Pig & Finch Burger* | 16

Farm to Market Brioche / Maytag Cheese / Bacon Marmalade
Garlic Mayo / Finch Fries

Lamb Burger* | 16

Farm to Market Brioche / Feta Cheese / Grilled Red Onion
Tzatziki Sauce / Finch Fries

Short Rib Ragout Grilled Cheese | 16

Gruyere / White Cheddar / Garlic Loaf / Tomato Soup

Oven Roasted Chicken Club | 15

Thick-Cut Bacon / Lettuce / Tomato / Garlic Mayo / Finch Fries

Blackened Mahi Mahi | 14

Cajun Seasoning / Avocado Salsa Verde / Lettuce / Tomato
Finch Fries

"Pig Mac" | 16

Butter Lettuce / House Pickles / Red Onion / "Special Sauce"
Brioche Sesame Seed Bun / Finch Fries

Chef's Signature Entrees

Roasted Chicken Breast | 24

Summer Squash Panzenella / Crispy Polenta / Aged Balsamic
Arugula

Espresso Pork Shoulder | 23

Roasted Sweet Potatoes / Sautéed Kale / Maple Glaze
Grilled Baguette

Duck Cassoulet | 26

Duck Confit / House-Made Garlic Sausage / Pork Belly / Carrots
Sautéed Kale / Cannellini Beans / Parmesan

Salmon En Papillote "Flavors of Ruben"* | 25

Braised Cabbage / Confit of Heirloom Potatoes / Garden Kale
Moutarde Glaze

Cast Iron Trout | 23

Brown Butter Cream / Toasted Almonds / Roasted Cauliflower
French Green Beans

Black Angus Filet Mignon* | 35

Yukon Mashed Potatoes / Brussel Sprout Leaves / Mushrooms
Cherry Demi Glaze

Lamb Rack* | 38

Coffee Spatzel / Roasted Carrots / Spinach & Asparagus
Bordelaise / Parmesan

Duroc Pork Chop* | 28

Sweet Potato Hash / House Kimchi / Asian Pear / Miso Glaze
Pickled Mushrooms

Sea Scallops | 29

Butternut Squash Puree / Blood Orange / Cauliflower
Roasted Almond Relish

Brussel Sprouts 7	Finch Fries 7
Grilled Asparagus 7	Short Rib Mac & Cheese 10
Roasted Cauliflower 8	Hand Cut Potato Chips 5
Add a Cup of Soup or House Greens 3	

Sides

*Consuming raw or undercooked meat & seafood may increase your risk of illness

*Our Fryers use 100% Peanut Oil