



gas-tro-pub (n.)

a pub that specializes in serving high-quality food

PIG & FINCH

General Manager - Jordan Wyman
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 Cheeses / Truffle Honey Seasonal Accompaniments

P.E.I. Mussels | 14

White Wine / Garlic / Tomato / Toasted 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

Chef's Selection of Fine Meats / House-Marinated Olives Seasonal Accompaniments

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

Clam Chowder | 5/10

Littleneck Clams / Bacon / Potato / Tobasco / Cream

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	6
Seared Salmon	7	Shrimp	7
Mahi Mahi	6	Prime Filet	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

Stuffed Chicken Breast | 24

Ricotta and Spinach Stuffed / Summer Squash Panzenella Crispy Polenta / Aged Balsamic / Arugula

Espresso Pork Shoulder | 23

Roasted Sweet Potatoes / Sauteed Kale / Maple Glaze Toasted Baguette

Duck Cassoulet | 26

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

"Prime Rib" of Salmon | 29

Traditional Prime Rib Rub / English Pea Puree / Baby Carrots Port Wine Reduction / Whipped Horseradish Cream

Cast Iron Trout | 23

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

USDA Prime Filet Mignon* | 38

Yukon Mashed Potatoes / Brussel Sprout Leaves / Mushrooms Beef Jus

Lamb Rack* | 38

Coffee Spatzel / Roasted Carrots / Spinach & Asparagus Beef Jus / 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