



gas-tro-pub (n.)

a pub that specializes in
serving
high-quality food

P I G & F I N C H

General Manager - Jordan Wyman
Executive Chef - Joshua Minnich
Sous Chef - Ryan Swigart

Appetizers

8 | Grilled Artichoke

Arugula / Parmesan / Roasted Garlic Mayo

15 | Pork Belly

Aji Amarillo / Crushed Avocado / Black Garlic Pureé
Mandarin Orange / Garden Radish

17 | Roasted Bone Marrow Bones

Arugula / Lemon / Fried Capers
Garlic / Toast Points

20 | Cheese Board

Chef's Selection of Artisan Cheeses / Truffle Honey
Seasonal Accompaniments

15 | Chile Lamb Meatballs

Cucumber / Dill Yogurt / Blistered Tomato / Grilled Pita

P.E.I. Mussels | 14

Saison Broth / Garlic / Tomato / Toasted Baguette

Shrimp Provencal | 17

Saffron Cream Emulsion / Garden Tomatoes
Capers / Toasted Baguette

Smoked Salmon | 14

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

Charcuterie Board* | 20

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

Korean Style Chicken Wings | 12

House Kimchi / Sweet Soy / Aji Amarillo / Sesame Seeds

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 & Wild Mushroom | 14

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

Soup & Salad

Chilled Watermelon Soup 5/10

Coconut Cream / Mint Oil

French Onion Soup | 5/10

Gruyere / Chives / Toast Point

San Marzano Tomato Soup | 5/10

Ricotta / Balsamic Reduction / Chives / Toast Point

Watermelon and Beet Salad | 7/14

Artisan Greens / Marcona Almonds / Greek Feta / Crushed
Avocado / Vanilla Bean Vinaigrette

Kale Salad | 6 / 13

Cara Cara Oranges / Garden Radish / Charred Ramps / Pickled
Vegetables / Sweet Soy Vinaigrette

Caesar | 5 / 11

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

Pig & Finch Wedge | 5 / 10

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

Burgers & Sandwiches

Pub Burger* | 14

Farm to Market Brioche / American Cheese / Tomato
Lettuce / Red Onion / Mayo / Finch Fries

Pig & Finch Burger* | 16

Farm to Market Brioche / Bleu Cheese / Bacon Marmalade
Arugula / 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

Garlic Loaf / Gruyere / White Cheddar
San Marzano Tomato Soup

Oven Roasted Chicken Club | 15

Grains Galore Bread / Thick-Cut Bacon / Lettuce
Tomato / Mayo / Finch Fries

Pig Mac | 16

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

Chef's Signature Entrees

Southern Style Stuffed Chicken | 24

House-Made Corn Bread / Jalapeño Butter
Summer Squash Romesco / Zucchini Fries

Miso Pork Shoulder | 23

Asian Slaw / Mandarin Oranges / Spiced Roasted Almonds
Sweet Chili Vinaigrette / Toasted Baguette

Pan Seared Duck Breast | 30

Cannellini Beans / Cherry Pureé / Friseé
Roasted Pistachios

"Prime Rib" of Salmon | 29

Traditional Prime Rib Rub / Organic Scottish Salmon / Pea Pureé
Baby Carrots / Port Reduction / Whipped Horseradish Cream

Sea Scallops | 29

Sweet Corn Pudding / Ancho Pureé / Roasted Peaches
Charred Corn Relish

Cast Iron Trout | 23

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

USDA Prime Filet Mignon* | 38

Seasonal Summer Vegetables / Yukon Whipped Potatoes
Spinach Pureé / Red Wine Sauce

Duroc Pork Chop* | 28

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

Sides

Brussels Sprouts | 7

Grilled Asparagus | 6

Roasted Cauliflower | 7

Short Rib Mac & Cheese | 9

Truffle Fries | 8

Potato Chips | 4