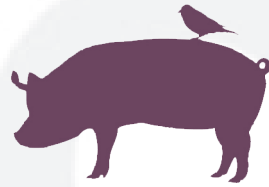


Executive Chef - Cesar Avina

General Manager - Lindsay Anderson

10387 Pacific Street
Omaha, NE 68114
(402) 933-0457



PIG & FINCH

GASTROPUB

Fine Cookery in a Pub Friendly Atmosphere

~PUB SNACKS~

- PRETZEL BITES** Ale Cheese / Whole Grain Mustard 6
HOUSE-MADE FRIED B&B PICKLES Roasted Garlic Ranch 6
MAYTAG BLUE CHEESE POTATO CHIPS 6

~FLATBREADS~

- PULLED SHORT RIB** Red Peppers / Kalamata Olives / Fried Capers / Fresh Mozzarella / Fresh Basil 12
ROASTED PEAR Walnuts / Arugula / Honey / Feta Cheese 12
DUCK CONFIT & WILD MUSHROOM Herbed Goat Cheese / Garlic / Shallots / Arugula / Truffle Oil 12

~APPETIZERS~

- ROASTED MARROW BONES** Parsley Salad / Lemon / Fried Capers / Roasted Garlic / Toast Points 17
CHARCUTERIE BOARD House-Made Terrine / Cured Meats / Chicken Liver Pate / Artisan Cheeses / Pickled Vegetables / Toast Points 17
SHRIMP COCKTAIL Avocado / Tomato / Cucumber / Cilantro / Spicy Tomato Broth / Toast Points 12
P.E.I. MUSSELS Beer Broth / Garlic / Tomato / Leeks / Grilled Le Quartier Baguette 14
PORK BELLY Cherry Tomato / Sautéed Spinach / Fig Puree / Blackberry Gastrique 15
SMOKED SALMON House Smoked Dill Salmon / Creme Fraiche / Pickled Red Onion / Fried Capers / Cherry Tomato / Le Quartier Baguette 12

~CHEF'S SIGNATURE SELECTIONS~

- OVEN ROASTED FARM HEN** Roasted Fingerling Potatoes / Baby Carrots / Sautéed Asparagus / Cherry Tomatoes / Pan Jus 24
ESPRESSO-RUBBED PORK SHOULDER* Roasted Sweet Potatoes / Sautéed Kale / Maple Glaze 23
DUCK CASSOULET Duck Confit / House-Made Garlic Sausage / Pork Belly / Kale / Carrots / Cannellini Beans / Parmesan Cheese 26
SALMON IN PARCHMENT PAPER* Butternut Squash / Rainbow Swiss Chard / Roasted Tomatoes / Mushroom Duxelle Butter 22
CAST IRON IDAHO TROUT Brown Butter Cream / Toasted Almonds / Sautéed French Green Beans / Roasted Cauliflower 2
SEA SCALLOPS AMANDINE Roasted Butternut Squash / French Green Beans / Toasted Almonds / Cider Gastrique 29
8 OZ BLACK ANGUS FILET Yukon Gold Mashed Potatoes / Sautéed Brussels Sprout Leaves / Oyster Mushrooms / Cherry Demi-Glace 35
LAMB SHANK Garlic Mashed Potatoes / Roasted Tri-Color Carrots / Sautéed Kale / Lamb Jus 32
GRILLED DUROC PORKCHOP Poached Pear Puree / Roasted Sweet Potatoes / Sautéed Rainbow Swiss Chard / Pear & Cranberry Chutney 26

Add a Cup of Soup or House Greens 3 / Kale Caesar or Wedge 5

~SOUPS & SALADS~

- FRENCH ONION** Gruyere Cheese / Chives / Le Quartier Baguette 5/10
SAN MARZANO TOMATO SOUP Ricotta / Balsamic Reduction / Chives 5/10
BUTTER LETTUCE Fuji Red Apples / Candied Walnuts / Maytag Blue Cheese Crumbles / Creamy Tarragon Vinaigrette 12
CAESAR Heats of Romaine / Brioche Croutons / Parmesan Cheese / White Anchovy / Caesar Dressing 12
PIG & FINCH WEDGE Blue Cheese Dressing / Blue Cheese Crumbles / Cherry Tomato / Bacon Lardons 10
MIXED GREENS Roasted Ube Potatoes / Asparagus / Red-Wine Poached Cherries / Goat Cheese / White Balsamic Vinaigrette 12

Protein Additions: Chicken Breast 6 / Pan-Seared Scallops 6 / Pan-Seared Salmon 7 / Shrimp 7 / Filet (4oz.) 10

~BURGERS & SANDWICHES~

House-Ground USDA Chuck & Brisket

- PIG & FINCH BURGER*** Maytag Blue Cheese / Bourbon-Pickled Jalapeños / Bacon Marmalade / Roasted Garlic Mayo / Le Quartier Brioche Bun / Finch Fries 16
LAMB BURGER* Feta Cheese / Grilled Red Onion / Tzatziki Sauce / Le Quartier Brioche Bun / Finch Fries 16
SHORT RIB RAGOUT GRILLED CHEESE Gruyère / White Cheddar / Le Quartier Sourdough / Tomato Soup 16
OVEN ROASTED CHICKEN CLUB Chicken Breast / Thick Cut Bacon / Fresh Mozzarella / Butter Lettuce / Red Onion / Tomato / Basil Mayo / Finch Fries 15

*Substitute a Cup of Soup or House Greens 3
Substitue a Kale Caesar or Wedge 5
Substitue Truffle Fries 3*

~SIDES~

- SHORT RIB MAC & CHEESE** 10
ROASTED CAULIFLOWER 8
TRUFFLE FINCH FRIES Truffle Aioli 8
FRIED BRUSSELS SPROUTS Roasted Garlic Remoulade 7
CREAMY GNOCCHI Peas / Bacon 8
GRILLED ASPARAGUS 7