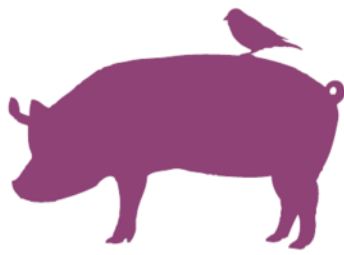


General Manager - Jordan Wyman
Executive Chef - Joshua Minnich
Sous Chef - Ryan Swigart



'ga-stro-pub' - NOUN :

*"Fine Cookery in a
Pub-Friendly Atmosphere"*

PIG & FINCH

~\$5 BLOODY MARYS & MIMOSAS~

~\$5 BRUNCH STARTERS~

FRIED DONUT HOLES

HOUSE MADE COFFEE CAKE

BERRIES & CREAM

~BRUNCH ENTREES~

PUB BREAKFAST | 12

Two Eggs / Thick Cut Bacon / House-Made Sausage
Home Fries / Farm to Market Grains Galore Toast

BISCUITS & GRAVY | 10

House-Made Buttermilk Biscuits / Sausage Gravy
Fried Egg

VEGGIE EGGS BENEDICT | 11

Asparagus / Charred Tomato / Hollandaise
Tarragon Cream Cheese / Home Fries
Wolferman's Famous English Muffin

TRADITIONAL EGGS BENEDICT | 12

Hollandaise / Canadian Bacon / Home Fries
Wolferman's Famous English Muffin

SMOKED SALMON BENEDICT | 13

House-smoked Salmon / Arugula / Tarragon Cream Cheese
Hollandaise / Home Fries / Wolferman's Famous English Muffin

LEMON BUTTERMILK PANCAKES | 9

Whipped Butter / Berry Compote

USDA PRIME FILET & EGGS* | 17

Two Eggs Over Easy / Home Fries / Broiled Tomato
Asparagus / Farm to Market Grains Galore Toast

PIG & EGG BURGER* | 16

Fried Egg / Thick Cut Bacon / Tomato
White Cheddar / 8 oz USDA Chuck & Brisket Patty
Farm to Market Brioche / Finch Fries

QUICHE LORRAINE | 9

Thick Cut Bacon / Sauteed Spinach / Caramelized Onions
Gruyere Cheese / Artisan Greens / Balsamic Vinaigrette

SHRIMP AND BACON OMELETTE | 12

Sauteed Shrimp / Thick Cut Bacon / Red Pepper
White Cheddar / Home Fries

BANANAS FOSTER FRENCH TOAST | 12

Farm to Market Brioche / Rum / Bananas / Brown Sugar
House-Made Whipped Cream

PIG MUFFIN | 14

Pork Patty / Canadian Bacon / Fried Egg / American Cheese
Sausage Gravy / Wolferman's Famous English Muffin / Home Fries

~A LA CARTE~

BURGER'S SMOKEHOUSE BACON | 4

BREAKFAST SAUSAGE | 4

**FARM TO MARKET
GRAINS GALORE TOAST | 2**

HOME FRIES | 3

**WOLFERMAN'S FAMOUS
ENGLISH MUFFIN | 2**

2 EGGS | 2

~SUNDAY FUNDAY~

MIMOSA | 5

Sparkling Wine
Orange Juice -OR- Grapefruit Juice

BLOODY MARY | 5

Vodka / House-Made Bloody Mary Mix
Garnished with Olives & Lime

MONTANA MIMOSA | 5

Pabst Blue Ribbon
Fresh Squeezed Orange Juice

CORPSE REVIVER #2 | 11

Hendricks / Cointreau / Lillet Blanc
Lemon / Absynth

CAFE NELSON | 8

Bailey's Irish Cream / Frangelico
Roasterie Coffee

SOUTH OF NO NORTH | 10

Milagro Reposado / Fernet Branca
Sweet Vermouth / Agave Nectar
Alchemy Cold Brew / Egg White

BALANCED BREAKFAST | 8

Blueberry Vodka / Rumchata
Whiskey / Honey

BOWL OF OATMEAL | 8

Bailey's / Butterscotch / Whiskey
Peppermint Schnapps / Honey

IRISH BREAKFAST | 8

Jameson / Butterscotch
Chased with Orange Juice

SUNDAY 9:00AM - 2:00PM



*Consuming raw or undercooked meat and seafood may increase your risk of food borne illness / *Cooked to order
Our Fryers Use 100% Peanut Oil