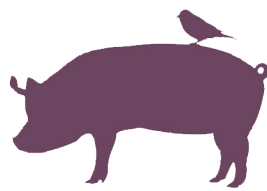


Executive Chef - Ian Robertson  
Sous Chef- Josue Rosado



General Manager - Jack Melton  
Assistant General Manager- Breann Rush

# PIG & FINCH GASTROPUB

Fine Cookery in a Pub Friendly Atmosphere  
11570 Ash Street (913) 322-7444  
Leawood, KS 66211

## ~FLATBREADS~

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

## ~APPETIZERS~

**GRILLED ARTICHOKE** Lemon Aoli 8  
**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 PROVENCAL** Shrimp / Garlic / Lemon Zest/ Fresh Herbs/ Capers/White Wine/ Grilled Baguette 15  
**P.E.I. MUSSELS** White Wine / Garlic / Tomato / Grilled Baguette 14  
**PORK BELLY** Cherry Tomato / Sautéed Spinach / Fig Puree / Berry Gastrique 15  
**SMOKED SALMON** House Smoked Dill Salmon / Creme Fraiche / Pickled Red Onion / Fried Capers / Cherry Tomato / Avocado / Pesto Cracker 14

## ~CHEF'S SIGNATURE SELECTIONS~

**ROASTED CHICKEN BREAST** Spinach & Ricotta Stuffed/ Wild Mushroom Risotto/ Grated Parmesan 24  
**ESPRESSO-RUBBED PORK SHOULDER** Roasted Sweet Potatoes / Sautéed Kale / Maple Glaze / Grilled Baguette 23  
**DUCK CASSOULET** Duck Confit / House-Made Garlic Sausage / Pork Belly / Sautéed 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 23  
**BLACK ANGUS FILET MIGNON** Yukon Gold Mashed Potatoes / Sautéed Brussels Sprout Leaves / Oyster Mushrooms / Cherry Demi-Glace 35  
**LAMB RACK** Spaetzel / Roasted Carrots / Sautéed Spinach and Asparagus/ Bordelaise/ Parmesan 38  
**DUROC PORK CHOP** Pear Puree / Roasted Sweet Potatoes / Sautéed Rainbow Swiss Chard / Pear & Cranberry Chutney 26  
**SEA SCALLOPS AMANDINE** Roasted Butternut Squash / French Green Beans / Toasted Almonds / Cider Gastrique 29  
*Add a Cup of Soup or House Greens 3 / Caesar or Wedge 5*

## ~SOUPS & SALADS~

**KANSAS CITY STEAK SOUP** Braised Short Rib / Gruyere Cheese 5 / 10  
**FRENCH ONION SOUP** Gruyere Cheese / Chives / Toast Point 5 / 10  
**SAN MARZANO TOMATO SOUP** Ricotta / Balsamic Reduction / Chives 5 / 10  
**BUTTERNUT SQUASH KALE** Roasted Butternut Squash / Walnuts / Red Wine Cherries / Cider Vinaigrette / Parmesan 13  
**CAESAR** Hearts of Romaine / Brioche Croutons / Parmesan Cheese / White Anchovy / Caesar Dressing 12  
**PIG & FINCH WEDGE** Blue Cheese Crumbles / Cherry Tomato / Bacon Lardons / Blue Cheese Dressing 10  
**MIXED GREENS** Roasted Sweet Potatoes / Asparagus / Red Wine Poached Cherries / Herbed Goat Cheese / White Balsamic Vinaigrette 12  
*Chicken Breast 6 / Pan-Seared Scallops (2) 6 / Grilled Mahi Mahi 6 / Pan-Seared Salmon 7 / Shrimp 7 / Filet (4oz.) 10*

## ~BURGERS & SANDWICHES~

*House-Ground USDA Chuck & Brisket*

**ALL AMERICAN BURGER** Double Patty / American Cheese / Tomato / Lettuce / Red Onion / Finch Fries 14  
**PIG & FINCH BURGER\*** Maytag Blue Cheese / Bacon Marmalade / Roasted Garlic Mayo / Farm to Market Brioche Bun / Finch Fries 16  
**LAMB BURGER\*** Feta Cheese / Grilled Red Onion / Tzatziki Sauce / Farm To Market Brioche Bun / Finch Fries 16  
**SHORT RIB RAGOUT GRILLED CHEESE** Gruyère / White Cheddar / Farm To Market Brioche / Tomato Soup 16  
**OVEN ROASTED CHICKEN CLUB** Chicken Breast / Thick Cut Bacon / Lettuce / Tomato / Garlic Mayo / Finch Fries 15  
**BLACKENED MAHI MAHI** Avocado Salsa Verde / Lettuce / Tomato / Finch Fries 14

*Substitute Cup of Soup or House Greens 3 / Substitute a Caesar or Wedge 5*

## ~SIDES~

<b>FRIED BRUSSELS SPROUTS</b>	7	<b>GRILLED ASPARAGUS</b>	7
<b>ROASTED CAULIFLOWER</b>	8	<b>FINCH FRIES</b>	7
<b>SHORT RIB MAC &amp; CHEESE</b>			10



**gas-tro-pub (n.)** a pub that specializes in serving high-quality food

*Our name is derived from Iowa's main export, pork, hence, the 'pig' and their State Bird, the Golden Finch. Unlike humble pubs, the Pig & Finch gastro pub will be synonymous with top shelf quality foods and libations in an inviting comfortable social atmosphere. In synopsis, we are a pub friendly atmosphere where the cookery is the star.*

\*Consuming raw or undercooked meat and seafood may increase your risk of food borne illness / \*Cooked to order

Menu Printed 1-12-17

Our Fryers use 100% Peanut Oil