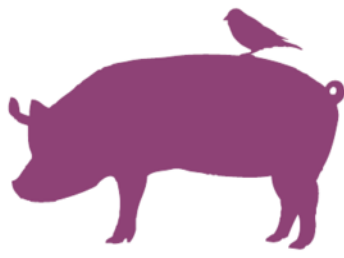


General Manager - Seth Welch
Executive Chef - Joshua Minnich
Sous Chef - Ryan Swigart



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

PIG & FINCH

~\$5 BLOODY MARYS & MIMOSAS~

~\$5 BRUNCH STARTERS~

FRIED DONUT HOLES

SEASONAL CHEESE DANISH

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 / Chive

VEGGIE EGGS BENEDICT | 11

Asparagus / Charred Tomato / Hollandaise
Herb Cream Cheese / Home Fries
Farm to Market English Muffin

TRADITIONAL EGGS BENEDICT | 12

Hollandaise / Canadian Bacon / Home Fries
Farm to Market English Muffin

SMOKED SALMON BENEDICT | 13

House-smoked Salmon / Arugula / Herb Cream Cheese
Hollandaise / Home Fries / Farm to Market English Muffin

LEMON BUTTERMILK PANCAKES | 9

Whipped Butter / Berry Compote

STEAK & EGGS* | 17

KC Strip / 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 / Farm to Market English Muffin / Home Fries

~A LA CARTE~

BURGER'S SMOKEHOUSE BACON | 4

**HOUSE-MADE
BREAKFAST SAUSAGE | 4**

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

HOME FRIES | 3

**FARM TO MARKET
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

BEFORE YOU GO GO | 12

Rieger Cafe Amaro / Rittenhouse Rye /
Cold Brew / Tuaca / Nutmeg /

GREEN TOMATO BLOODY MARY | 10

Roasted Tomatillo and Pablano Peppers /
Cold Pressed Celery / Celantro / Spices /
Celery & Cumin Spiced Rim

SANGRIA | 9

White or Red / Seasonal Fruit /
Brandy

BELLINI | 8

Peach Nectar / Sparkling Wine

RAZBELLINI | 8

Fresh Raspberry Puree / Sparkling Wine

STRAWBELLINI | 8

Fresh Strawberry Puree / Sparkling Wine

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