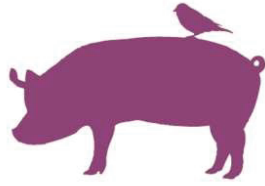


**SETH WELCH**  
GENERAL MANAGER



**JOSHUA MINNICH**  
EXECUTIVE CHEF

*gas-tro-pub (n.)*  
fine cookery in a relaxed  
pub setting

## PIG & FINCH

**RYAN SWIGART**  
SOUS CHEF

### STARTERS

- BUFFALO STYLE CHICKEN WINGS** *Blue Cheese / Chive / Parmesan* 12  
**POTATO CROQUETTES** *Celery Root / Truffle / Mustard Seed* 10  
**CRISPY ROCK SHRIMP** *Jalapeno Ranch* 14  
**GRILLED ARTICHOKE** *Meyer Lemon / Arugula / Lemon Aioli* 10  
**SHISHITO PEPPERS** *Garlic / Lemon / Olive Oil* 8  
**P.E.I. MUSSELS** *White Wine Broth / Grilled Baguette* 14

### SOUPS & SALADS

- SAN MARZANO TOMATO SOUP** *Ricotta / Balsamic Reduction / Olive Oil / Toasted Baguette* 10  
**CHILLED WATERMELON SOUP** *Mint / Whipped Coconut / Radish Sprouts* 11  
**HOUSE SALAD** *Artisan Greens / English Cucumber / Cherry Tomatoes / Red Onion / House Dressing* 10  
**CAESAR SALAD** *Hearts of Romaine / Garlic Croutons / White Anchovy / Parmesan* 11  
**WATERMELON BEET SALAD** *Feta Cheese / Marcona Almonds / Citrus Vinaigrette* 14

### PIZZETTES

**\$12 EACH**

#### MARGHERITA

*Roma Tomato / Basil  
Fresh Mozzarella*

#### FENNEL SAUSAGE

*Caramelized Onion / Ricotta  
Rosemary Cream*

#### BRUSSELS SPROUTS

*Bacon Lardon / Roasted Garlic  
Fresh Mozzarella*

### PLATES

- CHILI LAMB MEATBALLS\*** *Dill / Feta / Cucumber / Garden Tomato* 18  
**SHRIMP & GRITS** *Gulf Shrimp / Speck / Louisiana Style Hot Sauce* 17  
**CHARCUTERIE** *Truffle Honey / Marinated Olives / Pickled Vegetables* 22  
**GLAZED PORK BELLY** *Celery Root / Persimmon / Arugula / Sherry Maple Vinaigrette* 16  
**GRILLED BABY SPANISH OCTOPUS** *Aji Amarillo / Crème Fraiche / Pickled Cucumber / Soy Glaze* 18  
**THAI STEAK SALAD** *Glass Noodles / Grilled Peaches / Seasonal Vegetables / Mint / Chili Lime Peanuts* 17

### MAINS

- SKUNA BAY SALMON\*** *Prime Rib Glaze / Baby Carrots / Pea Purée / Whipped Horseradish / Port Reduction* 30  
**PAN SEARED SCALLOPS\*** *Sweet Corn Pudding / Grilled Peaches / Cauliflower / Vadouvan / Ancho Purée* 32  
**ROASTED DUCK BREAST\*** *Persimmon / Celery Root / Butternut Squash / Braised Greens* 32  
**CAST IRON TROUT** *Cauliflower / Haricot Vert / Brown Butter / Slivered Almonds* 24  
**CERTIFIED ANGUS STEAK FRITES\*** *Truffle Fries / Herb Butter / Red Wine Demi* 32  
**ESPRESSO RUBBED PORK SHOULDER** *Roasted Sweet Potatoes / Sautéed Kale / Maple Glaze / French Baguette* 25  
**DUROC PORK CHOP\*** *Sweet Potato Kimchi Hash / Asian Pear / Miso* 28

### HANDHELDS

- SHORTTRIB RAGOUT GRILLED CHEESE** *Gruyere / White Cheddar / Garlic Loaf / San Marzano Tomato Soup* 16  
**WAGYU BURGER\*** *Gruyere / Caramelized Onion / Truffle Aioli / Farm-to-Market Brioche* 17  
**PORK DOUBLE STACK** *Two Pork & Beef Patties / Special Sauce / Lettuce / Cheese / Pickles / Onions / Sesame Seed Bun* 16  
**NASHVILLE HOT CHICKEN** *Tomato Jam / Ranch / Romaine / Dill / Farm-to-Market Brioche* 16

## SIDES

- 3-CHEESE MAC** 8  
**BRUSSELS SPROUTS** 6  
**HAND-CUT FRIES** 6  
**BREAD BASKET** 4  
**ASPARAGUS** 6  
**SAN MARZANO TOMATO SOUP** 6

## NIGHTLY SPECIALS <sup>\*AVAILABLE</sup> AT 5PM

- MONDAY** LAMB BURGER  
**TUESDAY** SHEPHERD'S PIE  
**WEDNESDAY** MEATLOAF  
**THURSDAY** BOUILLABAISSE  
**FRIDAY** FISH N' CHIPS  
**SATURDAY** BRAISED SHORTTRIB  
**SUNDAY** FRIED CHICKEN

\*OUR FRYERS USE 100% PEANUT OIL

\*COOKED TO ORDER/SERVED RAW OR UNDERCOOKED

\*CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS