

DINNER

SNACKS

Spicy Kirby Pickles 3 GF, VE

Concord Grape Peanuts 3 GF, VE

Cracklin Jack fresh pork rinds, arbol salt, rum caramel, almonds 5 GF

Duck Fat Popcorn truffle salt 3 GF

Thrice Cooked Potatoes kimchi special sauce 5 GF

Anadama Parker Rolls housemade, goat's cheese butter 4 v

Chicken Liver Toast country white sourdough, radish, cornichon 6

Salmon Rilette sour cream, pickled beet, capers 8

Steak Tartare egg yolk, pickled mushroom, toast points 9

Cheese & Meat Selection seasonal compote, crostini 24

SMALL PLATES

Fried Farmers Cheese chimichurri 7 GF, V

Heirloom Tomatoes olives, farmers cheese 6 GF, V

Baby Kale Caesar Phil's Organic Farm, fried chick peas, cured tomato 10 GF

Braised Beef Cheek Poutine thrice cooked potatoes, cheese curds 15 GF

Scotch Duck Egg duck sausage, frisee 14

Portuguese Clam Stew chorizo, madeira, tomato 14 GF

Raw Snap Pea & Asparagus Salad pepitas, radish, feta 12 GF, V

Romaine Wedge buttermilk bleu cheese, bacon, radish, crouton 12

Scallop & Lobster Sausage house crafted, newburg sauce, pea shoots 17

Korean Sticky Ribs St. Louis style ribs, peanuts, scallions 15

Chilled Maine Lobster grilled avocado, buttery panko 15

Cauliflower on Roti curried hummus, cucumber, yogurt 14 v

LARGE PLATES

Steak & Greens green onion salsa verde, aged balsamic 20 GF

Seared Scallops eggplant puree, ratatouille 22 GF

Maine Salmon red quinoa tabbouleh, dill, parsley, yogurt 20 GF

Fregola Pasta speck, asparagus, ricotta 16

Porchetta Sandwich N.H. roasted pork, arugula, Beach Pea baguette, chips 16

The Pig Burger house crafted local grind, romesco, pickled pineapple, cheddar, chips 16

Chicken Paillard cremini mushroom, leek, green bean, garlic jus 18 GF

Shrimp Linguini broccoli rabe, garlic butter sauce 19

VEGETABLES

Broccoli Rabe garlic confit, chili 7 GF, VE

Pole Beans nigella seed, tomato 6 GF, VE

Seared Asparagus parmesan 7 GF, V

Marble Potatoes onions, chives 6 GF, V

Summer Ratatouille eggplant puree 7 GF, VE

SWEET

Beignets dulce de leche 7 v

Peanut Butter Smore house made marshmallow, graham crumb 8 v

Raspberry Pavlova passion fruit cream, sesame crumble 7 v

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BRUNCH

BREAKFAST

- Two Eggs**, smoked bacon, potatoes, sourdough toast **10**
- Country Benedict**, smoked ham, hollandaise, sourdough **13**
- Irish Benedict**, corned beef hash, poached eggs, hollandaise **14** GF
- Frittata**, spinach, goat's cheese, fresh greens **9** GF,V
- Chilaquiles**, chicken tinga, green tomato, queso **12**
- Shakshuka**, baked eggs, tomato, feta, baguette **12** v
- Chicken & Beer Pancake**, bacon bits, maple syrup **14**
- Blueberry Pancakes**, maple syrup, goat cheese butter **8** v
- Spanish Tortilla**, spicy pork & lobster sausage, broccoli rabe **12** GF
- Grapes, yogurt, granola** **6** v

SIDES

- Banana Nut Bread**, lemon poppy icing **3** v
- Pancake**, maple syrup **5** v
- Spicy Kirby Pickles** **3** GF, VE
- Thrice Cooked Potatoes** **5** GF
- Sourdough Toast** **2.5** v
- Two Eggs**, any style **3** v,GF
- Bacon** **5** GF
- Broccoli rabe**, garlic confit, chili **7** GF,VE
- Pole beans**, nigella seed, tomato **6** GF,VE

LUNCH

- Fried Farmers Cheese**, chimichurri **7** GF,V
- Scotch Duck Egg**, duck sausage, frisee **14**
- Romaine Wedge**, buttermilk bleu cheese, bacon, radish **12**
- Baby Kale Caesar** Phil's Organic Farm, fried chick peas, cured tomato **10**GF
Add: Shrimp **7**, Steak **8**, Salmon **8**
- Chopped Cheese Sandwich**, Maine MEat beef grind, jalapeno pickles, chips **15**
- Porchetta Sandwich**, NH raised roasted pork, salsa verde, arugula, baguette, chips **16**
- Cauliflower on Roti**, curried hummus, cucumber **14** v
- Braised Beef Poutine**, cheese curds, thrice cooked potatoes **15** GF
- The Pig Burger**, house crafted local grind, romesco, pickled pineapple, cheddar, chips **16**
- Korean Sticky Ribs** St. Louis style ribs, peanuts, scallions **15**
- Steak & Greens**, green onion salsa verde, aged balsamic **20** GF
- Cheese & Meat Selection**, seasonal compote, crostini **24**

SWEET

- Beignets** dulce de leche **7** v
- Peanut Butter Smore** house made marshmallow, graham crumb **8** v
- Raspberry Pavlova** passion fruit cream, sesame crumble **7** v

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HAPPY HOUR

BEVERAGE SPECIALS

\$5

"Espresso" Martini on Nitro

Nobl coldbrew coffee, vodka, Allen's coffee brandy,
Bailey's whipped cream

Mules

ginger, lime, ginger beer, & a spirit of your choosing

Draft Beers

local draft selection

The Pig Burger house crafted local grind, romesco, pickled
pineapple, cheddar, chips **16**
add any draft beer, and any house shot (+4)

Cauliflower on Roti curried hummus, cucumber, yogurt **14** v
add any draft beer, and any house shot (+4)

Spicy Kirby Pickles 3 GF,VE

Duck Fat Popcorn truffle salt 3 GF

Concord Grape Peanuts 3 GF,VE

Anadama Parker Rolls housemade, goat's cheese butter 4 v

Fried Farmers Cheese chimichurri 7 GF,V

Thrice Cooked Potatoes kimchi special sauce 5 GF

Chicken Tinga Taco green tomato salsa, sour cream 2

LATE NIGHT 10pm-1am

Spicy Kirby Pickles 3 GF,VE

Cracklin Jack fresh pork rinds, arbol salt, rum caramel, almonds 5 GF

Duck Fat Popcorn truffle salt 3 GF

Concord Grape Peanuts 3 GF,VE

Thrice Cooked Potatoes kimchi special sauce 5 GF

Anadama Parker Rolls housemade, goat's cheese butter 4 v

Chicken Liver Toast country white sourdough, radish, cornichon 6

Salmon Rilette sour cream, pickled beet, capers 8

Steak Tartare egg yolk, pickled mushroom, toast points 9

Scotch Duck Egg duck sausage, frisee 14

Fried Farmers Cheese chimichurri 7 GF

Shakshuka baked eggs, tomato, feta, baguette 12 v

Romaine Wedge buttermilk bleu cheese, bacon, radish, crouton 12

Fried Chicken Sandwich anju hot sauce, radish, carrot 15

Chopped Cheese Sandwich, Maine MEat beef grind, jalapeno pickles, chips 15

The Pig Burger house crafted local grind, romesco, pickled pineapple, cheddar 16

Cheese & Meat Selection seasonal compote, crostini 24

Beignets dulce de leche 8v

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