

PROLOGUE

<p><b>🍷 The Gnome &amp; the Stuffed Shrooms 15</b> Italian sausage, mascarpone cheese, shallots, mushrooms, and parmesan cheese, seasoned breading. Cooked golden and served with Prohibition sauce for dipping.</p> <p><b>The Pickle &amp; Pig* 14</b> Smoked pork belly tossed in a sweet bourbon sauce. Served with bootlegged pickles and Prohibition slaw.</p>	<p><b>🍷 B. Potter’s Buffalo Breaded Schnitzel 14</b> Hand-breaded pork schnitzel, tossed in Prohibition buffalo sauce, served with bootleggered bleu cheese dressing for dipping.</p> <p><b>Duck Fat Frites 12</b> Rendered duck fat, library parmesan topping, green onions, and bootleggered library aioli.</p> <p><b>Mad Hatter Crab &amp; Shrimp Dip 16</b> Lump crab, fontina, cheddar cheese, cream cheese, cajun spices, with grilled ciabatta bread.</p>	<p><b>🍷 The Nautilus 16</b> Calamari steak strips tossed in buttermilk, seasoned flour, and cooked golden with honey sriracha BBQ, pepperoncini’s &amp; prohibition sauce.</p> <p><b>Password Not Required Onion Rings 14</b> Onion rings fit for any bootlegger! Onions soaked in a Cajun-buttermilk bath. Breaded and cooked golden, and topped with a bootlegged sour cream and onion topping. Served on a galvanized oil funnel with Prohibition sauce and Library Aioli for dipping.</p>
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INTERLUDES

<p><b>18th Amendment Steak Salad 17</b> Mixed greens, cucumber, cherry tomato, sliced avocado, and roasted pepitas topped with flank steak, and pickled red onions. Served with a bootleggered bleu cheese vinaigrette.</p> <p><b>Pappou Vasilios Greek Salad 15</b> Shredded Romaine lettuce with chunky fresh cut bell pepper, cucumber, red onion, kalamata olives, cherry tomato, feta cheese and pepperoncini peppers. Tossed in a bootleggered Greek vinaigrette dressing.</p>	<p><b>🍷 Pickle &amp; Pig Chopped 16 NEW</b> Artisan Romaine, radicchio, toscano salami strips, pepperoncini, red onion, tomato, bootlegged red wine vinaigrette, shredded vecchio soloda cheese.</p> <p><b>🍷 Hot Caesar &amp; the Hen 16</b> Chicken sautéed in olive oil and Caesar dressing, served over romaine lettuce and topped with smoked pork belly lard-ons, tomato, and shaved parmigiana-reggiano.</p> <p><b>The Gorgon &amp; the Berry 15</b> Fresh greens, bootlegged cranberry-poppypeed dressing, Gorgonzola, cranberries, raspberries, candied pecans, and brown sugar bacon.</p>	<p><b>Salad Dressings:</b> Ranch, Bleu Cheese, Italian, Caesar, French, Balsamic Vinaigrette, bootleggered Greek Vinaigrette, Poppypeed, Lemon Vinaigrette, P/P Vinaigrette, Bleu Cheese Vinaigrette</p> <p><b>Salad compliments:</b> (grilled or blackened) <b>Chicken \$7   Shrimp \$10   Salmon \$10 Steak \$10</b></p> <p><b>SOUP / SIDE SALAD / ROLLS</b> <b>Bootlegged Tomato Bisque \$8</b> <b>Side Caesar \$6 // House Salad \$6</b> <b>House Rustic Rolls (5) \$6</b></p>
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CHAPTERS

<p><b>The Sophisticated Bull* 48</b> 6oz Filet served with red skin mashed potatoes, topped with red wine &amp; beef stock gravy, choice of broccolini or asparagus, and a rustic roll &amp; butter.</p> <p><b>The Manhattan Strip* 45</b> 12oz Angus NY strip topped with bourbon peppercorn cream sauce. Served with baked potato, choice of broccolini or asparagus, and a rustic roll &amp; butter.</p> <p><b>The Duke* 49</b> 18oz Cowboy cut bone-in Ribeye, with baked potato, choice of broccolini or asparagus, and a rustic roll &amp; butter.</p> <div><b>Steak Compliments</b> Bourbon onions or mushrooms \$2 Bourbon Peppercorn Cream \$2 Shrimp \$5   Salmon \$10</div> <p><b>The Return of Mr. Limpet 24</b> Seasoned ocean cod sautéed in lemon-butter, served with cilantro lime rice, and choice of broccolini or asparagus.</p>	<p><b>🍷 The Yankee Pot Roast 24</b> This slow cooked roast has a savory beef and red wine gravy ladled over meat, carrots, and mixed potatoes. Served with choice of broccolini or asparagus and a rustic roll &amp; butter.</p> <p><b>🍷 The Bootlegger's Moonshine Mac 24</b> Fresh rigatoni pasta, shallots, peas, and crumbled sweet Italian sausage from Krauss Meats, tossed in a rich and creamy gorgonzola alfredo sauce and topped with grated parmesan cheese and parsley.</p> <p><b>The Angry Italian 24</b> Tagliatelle pasta tossed in our own rich creamy arrabbiata sauce, sliced chicken breast, andouille sausage, topped with shaved parmigiano reggiano, diced tomato &amp; basil.</p> <p><b>The Liggy Genoa 24</b> Fresh Rigatoni pasta tossed with fresh Genoese pesto sauce, bootlegged alfredo sauce, grated parmesan. Topped with baked chicken tenders, shaved parmesan cheese &amp; micro-greens.</p> <p><b>The Lady Henhouse Baked Chicken 24</b> Brined and baked half chicken, Yukon Gold mashed potatoes, choice of broccolini or asparagus, and a rustic roll &amp; butter.</p> <p><b>🍷 The Red Light Chicken &amp; Waffles 24</b> Fresh Belgian waffle, salted honey butter drizzle, shaved brussels sprouts, two Cajun-breaded chicken breasts, and drizzled table side with Cajun bourbon-maple syrup.</p>	<p><b>The Tuscan Blind Pig 22</b> Two pan sauteed Italian breaded pork Milanese schnitzels. Served atop cilantro lime rice with arugula salad tossed in a lemon vinaigrette, and topped with cherry tomato halves, and shaved parmigiano reggiano. Served with a rustic roll &amp; butter.</p> <p><b>🍷 Butcher &amp; Larder NEW</b> <b>One Chop 28   Two Chops 36</b> Choose between one or two, brown sugar marinated and grilled center-cut bone in pork chops. Ladled in an aromatic stock &amp; white wine reduction. served with choice of two sides, a rustic roll &amp; butter</p> <div></div> <p><small>*The above ad is from 1930 and the price does not reflect our current pricing of a soda in 2025.</small></p>
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CHARACTERS

<p><b>House-Made Frites // Duck Fat Frites🍷</b> <b>Red Skin Mashed Potatoes // Asparagus🍷</b> <b>Shaved Brussels Sprouts // Baked Potato🍷</b> <b>Broccolini🍷 // Cheesy Green Chile Grits🍷</b> <b>Orange Slices // Cucumber Tomato Salad // Speakeasy Onion Rings🍷 // Cilantro Lime Rice // Arugula Salad</b></p>
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🍷 : Pickle & Pig Favorite

<p><b>🍷 The Cratchet Family Pudding 9</b> Bootlegged white chocolate blueberry bread pudding. Served warm with vanilla bean ice cream and drizzled table side with a bootlegged white chocolate vanilla cream sauce.</p>	<p><b>Tiny Tim's Creme Brulee 7</b> Features a luscious vanilla cream under a crackly caramelized sugar top. Topped with fresh berries.</p> <p><b>Ka'u Volcano 1920 7</b> Mini chocolate lava cake served warm with vanilla ice cream.</p>	<p><b>Three Blind Mice 18</b> Our bootlegged white chocolate blueberry bread pudding. Served warm with drizzled vanilla cream sauce, Mini chocolate lava cake served warm, and Tiny Tim's Creme Brulee with fresh berries.</p>
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PROLOGUES CONTINUED

The Polly Adler Charcuterie 32

Trio of hand-selected meats, four cheeses, house pimento and garlic parmesan cheese spreads, marcona almonds, warm Castelvetro olives, fruit, house jam, and sociables. Ask your bootlegger for board add-on selections.



SHORT STORIES

The Bull & the Smoked Pig\* 16

Halpern’s family beef, smoked cheddar, smoked bacon, bourbon onions, tomato, greens, and repeal aioli, served with house frites.

The Majestic Bison\* 17

W.V.L. Rhine farm’s bison, bootlegged parmesan cheese spread, sautéed mushrooms, tomato, and greens, served with house frites.

The Hidden Study\* 16

Halpern’s family beef, bacon, Havarti cheese, horseradish cream, hot bacon jam, tomato, greens, served with house frites.

The Izzy Einstein Grilled Cheese 16

Sun-dried tomato pesto, melted Havarti, Muenster and American cheeses, broccoli micro-greens, and tomato slices, between two slices of toasted rustic sourdough bread. Served with bootlegged tomato basil bisque soup.

The Naughty Fellow 20 NEW

Bootlegged southern fried chicken, melted Muenster cheese, fresh basil pesto, proscuitto, arugula, sun-dried tomato, balsamic glaze drizzle, shredded vechio solada cheese. bootlegged tomato basil bisque soup.

The Rooster & the Hen 17

Bootlegged southern fried chicken, smoked cheddar, Prohibition sauce, tomato, and greens, served with house frites.

**Short Story Compliments**

Fried green tomatoes (2) \$2

Fried egg\* \$2

Pimento cheese spread \$1

Frizzled onions \$1

Parmesan cheese spread \$1

substitute a black bean burger to any short story at no extra charge. (*Izzy Einstein, Naughty Fellow excluded*)

RETAIL:

Exciting news! Read all about it! Pickle & Pig is offering you the opportunity to explore and purchase the following items out of our retail cabinet.

Giggle Water Hat .....	\$35
Giggle Water T-Shirt .....	\$20
Giggle Water Basket.....	\$55
Pickle & Pig Hoodie.....	\$45
Pickle & Pig Hat .....	\$35
Pickle & Pig T-Shirt .....	\$20
Pickle & Pig Bourbon Tasting Glass.....	\$12
Pickle & Pig Artisan Pottery Mug.....	\$26
Pickle & Pig WIne Glass.....	\$18 (Two for \$32)
Pickle & Pig Rocks Glass .....	\$18 (Two for \$32)



PICKLE & PIG HAT

WHISPERS OF NEW MENU ITEMS?  
SHH...WE'VE HEARD THEM TOO!

The Nautius 16

Calamari steak strips tossed in buttermilk, seasoned flour, and cooked golden with honey sriracha BBQ, pepperoncini’s & prohibition sauce.



The Naughty Fellow 20

Bootlegged southern fried chicken, melted Muenster cheese, fresh basil pesto, proscuitto, arugula, sun-dried tomato, balsamic glaze drizzle, shredded vechio solada cheese, between two slices of toasted rustic sourdough bread.. bootlegged tomato basil bisque soup.



Butcher & Larder

**One Chop 28 | Two Chops 36**  
Choose between one or two, brown sugar marinated and grilled center-cut bone in pork chops. Ladled in an aromatic stock & white wine reduction. served with choice of two sides, a rustic roll & butter



Pickle & Pig Chopped 16

Artisan Romaine, radicchio, toscano salami, pepperoncini, red onion, tomato, red wine vinai-grette, vecchio ricotta soloda cheese.



Password Not Required Onion Rings 14

Onion rings fit for any bootlegger! Onions soaked in a Cajun-buttermilk bath. Breaded and cooked golden, and topped with a bootlegged sour cream and onion topping. Served on a galvanized oil funnel with Prohibition sauce and Library Aioli for dipping.



- SERVING PREMIUM QUALITY -

**GIGGLE WATER**

A WET ESTABLISHMENT

COMPOUNDING LAUGHS & PROVISIONS SINCE

- 1920 -

