

BEGIN

BBQ PULLED PORK SLIDERS 10
VEGGIE OPTION - SUB JACKFRUIT
 on sweet brioche buns

VIETNAMESE BANH MI SLIDERS 10
VEGGIE OPTION - SUB JACKFRUIT
 slow roasted pork/ fresh jalapenos/ cilantro
 cucumbers/ green onions/ pickled carrots & radishes
 drizzled with sriracha gochujang sauce on steamed buns

COCONUT SHRIMP 10
 with sweet & spicy garlic aioli

HUMMUS TRIO 6
 original/ garam masala/ sweet & spicy basil
 with choice of grilled pita or veggies

BLISTERED SHISHITO PEPPERS 10
 top with a fried egg
 drizzled with our srirayaki sauce

MANGO SPINACH QUESADILLA 9
 mango/ spinach/ poblano
 cream cheese/ pepper jack cheese
 with our creamy jalapeno salsa

CHIPOTLE CHICKEN QUESADILLA 10
 caramelized onions & smokey bacon
 mixed with chipotle crème
 with sour cream/ pico/ jalapenos

LOADED QUESO NACHOS 9.75
 pile o' house made chips topped with
 refried black beans/ jack cheese/queso
 pickled jalapenos/ pico/ sour cream
 add guacamole +2.5
 add ground beef, pulled pork, or jackfruit +3

BLACK BEAN & CHEESE NACHOS 7.5
 six tostada chips
 topped with refried black beans/ jack cheese
 garnished with sour cream/ pico/ jalapenos
 avocado + 2 guacamole +2.5
 add ground beef, pulled pork, or jackfruit +3

WHITE CHEDDAR CHEESE CURDS 10
 with house made buttermilk ranch

DUCK WONTONS 10
 duck/ sweet corn/ green chilis/ cream cheese
 with sweet chili dipping sauce

JALAPENO CHEDDAR PRETZEL 6
 with sweet mustard dipping sauce

QUESO FRIES 8
 queso/ bacon/ fresh jalapeños

CHIPS & SALSA 4
 our house red salsa & creamy jalapeno salsa

CHIPS & QUESO 6.5
 with our house salsa & chips

QUESO COMPUESTO 9.25
 seasoned ground beef/ pico/ guac
 with our chips & red salsa

SPINACH ARTICHOKE DIP 9
 with our homemade salsa & chips

CRISPY GREEN BEANS 8.95
 with chipotle aioli

GLAZED WITH CHOICE OF ONE SAUCE
 +.50 EACH ADDITIONAL SAUCE
 CAULIFLOWER WINGS \$10
 BONELESS CHICKEN WINGS 10 (\$10)
 HOG WINGS 3 (\$10)
 TRADITIONAL CHICKEN WINGS 10 (\$10)
 buffalo/ sweet chili/ gold rush/ habañoero
 srirayaki/ bbq/ carolina bbq/ dry garlic
 RANCH OR BLEU CHEESE BY REQUEST

IN A BOWL ADD FAJITA BEEF/ GRILLED CHICKEN/ CRISPY CHICKEN/ SWEET POTATO FALAFEL +3

BLIND PIG SALAD 9
 spring greens/ pickled red onions/feta crumbles
 dried cranberries/ candied pecans
 with balsamic vinaigrette

SPINACH SALAD 11
 apples/ raspberries/ pickled onions/ garbanzo beans
 bleu cheese crumbles/ sunflower seeds
 with white balsamic dressing

CAESAR SALAD 9
 crisp lettuce/ baby kale/ dried cranberries
 shaved parmesan/ sourdough croutons
 tossed in our homemade caesar dressing

TACO SALAD 11
 shredded lettuce/ ground beef/ refried black beans
 pico/ jack cheese/ sour cream
 in a crispy tortilla shell

SIDE SALAD 4
 petite version of our blind pig salad

BLIND PIG HOMEMADE SOUPS
 creamy tomato basil cup 4 bowl 5
 slow roasted pork green chili cup 4 bowl 5

SOUP & SALAD 9
 petite blind pig salad & choice of soup

WEDGE SALAD 7.5
 iceberg/ bacon/ tomatoes/ bleu cheese crumbles
 house buttermilk ranch/ balsamic vinegar

GREEN TOMATO & BEET SALAD 11.50
 grilled green tomatoes/ red beets/ spring greens
 red onions/ avocado/ goat cheese/ candied pecans
 drizzled with honey mustard

COBB SALAD 13.50
 grilled chicken/ mixed greens/ hard boiled egg
 avocado/ tomatoes/pickled onions
 crispy bacon/ bleu cheese crumbles
 with our house buttermilk ranch dressing

Dressings - red balsamic vinaigrette/ white balsamic vinaigrette/ honey mustard
 bleu cheese/ buttermilk ranch/ jalapeno ranch/ chipotle ranch/ caesar

EAT.DRINK.LOCAL

YOUR FOOD IS MADE TO ORDER SLOW DOWN STAY AWHILE

IN A TORTILLA

PICK ONE TACO (7.95)
TWO TACOS (10.95)
THREE TACOS (13.50)

WITH REFRIED BLACK BEANS & DOMINICAN RICE

BEER BATTERED COD TACO

mango pico/ cabbage/ jalapeno crème

CRISPY CHICKEN CHIMICHURRI TACO

jack cheese/ cabbage/ pico/ creamy cilantro chimichurri

PULLED PORK WONTON TACO

red pepper slaw/ srirayaki sauce

JACKFRUIT TACO

cabbage/ mango pico/ creamy cilantro chimichurri

SEASONED GROUND BEEF TACO

jack cheese/ lettuce/ pico/ jalapeno crème

CRISPY SHRIMP TACO

mango pico/ cabbage/ jalapeno crème

KOREAN SWEET POTATO FALAFEL TACO

fresh kimchi/ jalapenos/ cilantro/ cucumbers
green onions/ pickled carrots & radishes
drizzled our korean gochujang sauce

GRILLED CHICKEN TACO

jack cheese/ lettuce/ pico/ jalapeno crème

FAJITA STEAK TACO*

jack cheese/ lettuce/ pico/ jalapeno crème

SANDWICHES

CHOICE OF SEASONED FRIES
SWEET POTATO TOTS OR RED PEPPER SLAW

CAROLINA BBQ PULLED PORK

10.95

VEGGIE OPTION - SUB JACKFRUIT

slow roasted pulled pork in our carolina bbq sauce
topped with red pepper slaw

THE PIG MELT

10.95

VEGGIE OPTION - SUB JACKFRUIT

bbq pulled pork/ andouille sausage/ bacon
cheddar cheese/ onions/ pickles/ chipotle aioli

ROASTED RED BEET SANDWICH

10.95

roasted red beets/ goat cheese
spring greens/ pickled onions
balsamic vinegar/ creamy cilantro chimichurri

BLFGT

10.95

crispy bacon/ fried green tomato/ lettuce
green pimento cheese/ cajun aioli

SWEET POTATO FALAFEL SANDWICH

10.95

sweet potato falafel/ fuji apples
bleu cheese crumbles/ baby kale/ basil pesto

THE GREEN SANDWICH

10

grilled green tomatoes/ hummus/ lettuce
avocado/ green pimento cheese spread
add grilled or crispy chicken +3

SHRIMP PO' BOY

11.95

popcorn shrimp/ cajun remoulade/ lettuce/ tomato

CHIMICHURRI STEAK SANDWICH*

12.5

grilled fajita steak/ sautéed portabella/ pepper jack
drizzled with creamy cilantro chimichurri

FRIED GREEN TOMATO MELT*

10.95

fried green tomato/ fried egg/ green pimento cheese
cheddar/ cajun aioli add bacon +1

CHICKEN CLUB

11.75

grilled chicken/ bacon/ cheddar/ guacamole
lettuce/ tomato/ jalapeno crème

IN A BUN

CHOICE OF SWEET POTATO TOTS
SEASONED FRIES OR RED PEPPER SLAW

CHOICE OF

ALL NATURAL NEVER EVER ANGUS 10.50*

NATURAL GRILLED CHICKEN 9

VEGAN FRIENDLY VEGGIE PATTY 9

THE BASIC +1

choice of cheddar/ muenster/ feta

bleu cheese/ pepper jack/ american

add bacon +1 add bbq sauce +.50

THE TEX MEX +3.25

topped with guacamole/ smothered in queso

THE MUENSTER +2

sautéed portabella/ muenster

sweet & spicy garlic aioli

ISLAND +3

mango pico/ bacon/ pepper jack/ sweet chili glaze

AVO & PEPPER JACK +3

avocado/ pepper jack/ jalapeno crème

BIG BLEU +2.5

bleu cheese/ fresh jalapenos/ crispy bacon bits

GREEN CHILI +2.5

slow roasted pork green chili/ pepper
jack

ON A PLATE

FISH & CHIPS

11.95

beer battered cod & seasoned fries
with homemade cajun remoulade

COCONUT SHRIMP DINNER

14.95

coconut shrimp over dominican rice
mango pico/red pepper slaw
sweet & spicy garlic aioli

ISLAND CHICKEN

13.95

grilled chicken breasts
glazed with sweet chili sauce
topped with mango pico, bacon, pepper jack
with dominican rice & refried black beans

PERUVIAN CAULIFLOWER STEAK

13.95

grilled peruvian marinated cauliflower
drizzled with peruvian cilantro chimichurri
over dominican rice & fresh spinach
garnished with crispy green beans

PORK WING DINNER

13.95

three pork wings
glazed with your choice of one wing sauce
with seasoned fries & red pepper slaw

SIDES 3

SWEETS 5

SEASONED FRIES

SWEET POTATO TOTS

RED PEPPER SLAW

REFRIED BLACK BEANS

DOMINICAN RICE

GREEN MAC & CHEESE

CRISPY BRUSSELS SPROUTS

BEER BATTERED ONION RINGS

SALTED CARAMEL

DOUBLE FUDGE BROWNIE

WITH ICE CREAM

BLIND PIG CHEESECAKE

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED
THE CONSUMPTION OF RAW OR UNDERCOOKED
EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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