

Suckling Pig Paired Menu

First Course (Family Style)

crispy pig ears salad
w. radish, scallions, yuzu, & togarashi

cocktail pairing:

Hazard county Iced Tea

bourbon, mint infused simple syrup, lemon cordial

Second Course

suckling pig
*w. crispy skin,
roasted vegetables,
potatoes,
& citrus jus*

wine pairing:
merlot, grayson, california

Dessert

poached pears
w. crème fraiche, candied almonds, & caramel

wine pairing:
cava brut rose, de pro, spain

*Pricing: \$78 / person
Tax: DC Sales Tax at 10%
Gratuity: 20%
Total per person: \$101.40*

****Price w/o pairing: \$45/person
Tax: DC Sales Tax at 10%
Gratuity: 20%
Total per person: \$58.50****

3-Course Pig Dinner

First Course

the big pig
*w. charcuterie, olives, fruit, mustard, bread,
pickles, & persillade sauce*

Second Course Selections

pork cheeks
*w. barley risotto, chanterelles,
macerated figs, & basil pistou*

hickory bbq
*w. pulled pork butt, buttermilk slaw,
mac & cheese*

crispy pork shank
w. sweet potato, kale, pancetta, & cider

burger
*w. dry aged beef, face bacon, american cheese,
tomato, & thai chili*

Dessert Selections

pork blood chocolate pudding
*w. organic chocolate, pig blood, root beer poached
pear, salted caramel pretzel bark*

seasonal crème brulee
w. ginger, cinnamon, & sugar crust

*Pricing: \$40 / person
Tax: DC Sales Tax at 10%
Gratuity: 20%
Total per person: \$52*