





The Pig is a celebration of pork and the whole animal.

Our menu is dedicated to uniquely crafted, seasonal, and local food. Paired with American crafted cocktails, beer, and wine. We welcome our guests with great hospitality in a comfortable setting.

Explore & enjoy the experience.

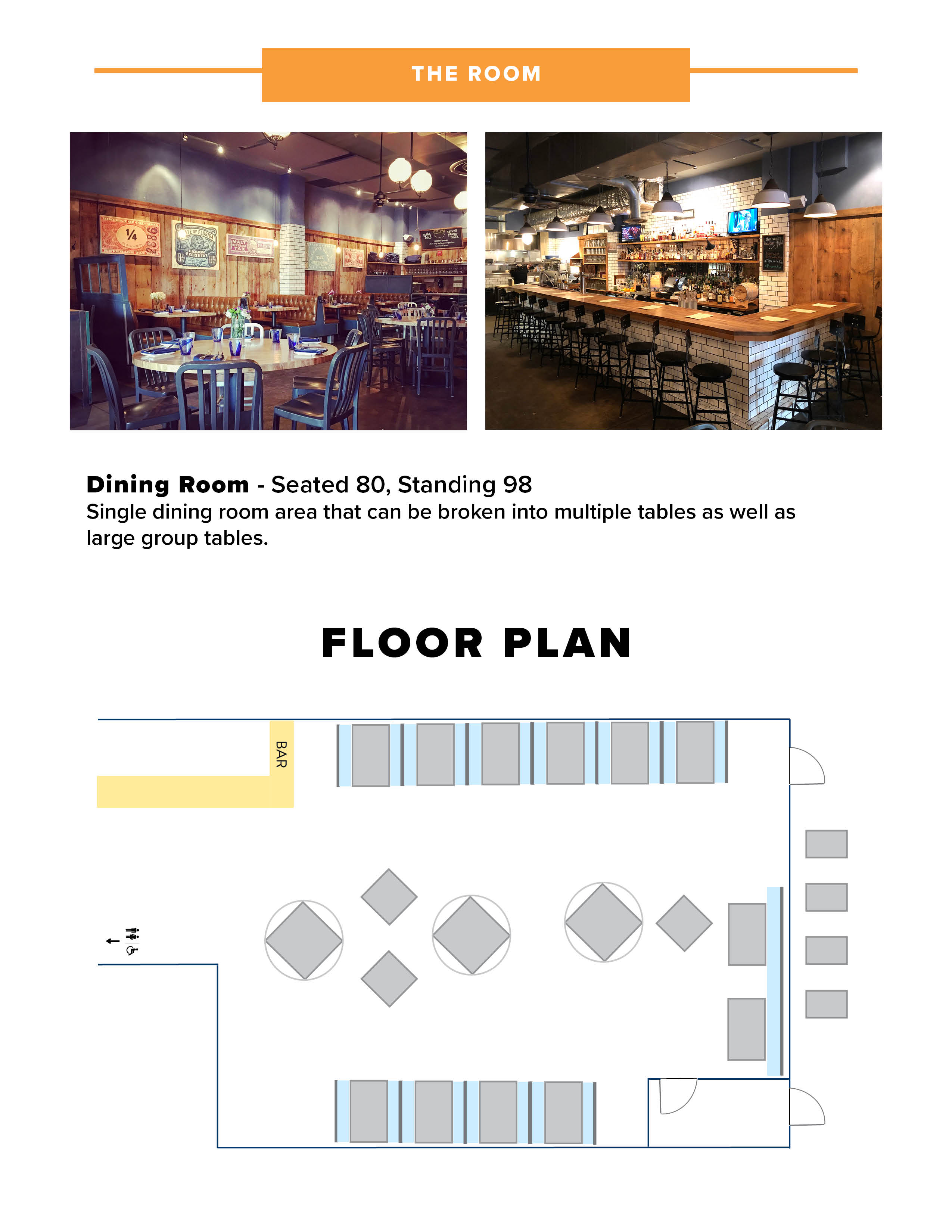
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| Important  info | Address:  1320 14th St. NW  Washington DC, 20005  Phone:  (202)290-2821  Email:  [thepig@eatwelldc.com](mailto:thepig@eatwelldc.com) |
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| private  event  details | The Pig is perfect for any event, ranging from birthday parties or corporate functions to rehearsal dinners and weddings. The Pig also offers a variety of packages to provide both a menu and budget to fit your unique desires.  All reservations of 20 or more must be coordinated through our Private Events Coordinator.  For more information, contact Ray Bracken at [rbracken@eatwelldc.com](mailto:rbracken@eatwelldc.com). |



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| the Space | A warm & rustic feel that is an inviting experience. With a single dining room and full-service bar area we strive to be that neighborhood go to, first date destination, or dining with friends & family alike. |





All prices are exclusive of tax and a suggested 20% gratuity. Soft drinks, tea and coffee

is included in the food pricing.

**Plated Dinner Tier 1... $32**

Choice of two starters & three entrees.

*(Excludes Pig Tails & Arancini.)*

**Plated dinner Tier 2... $37**

Choice of three starters, three entrees, & two desserts.

*(Excludes Pig Tails & Arancini.)*

**Plated Dinner Tier 3... $45**

Artisanal Charcuterie & Cheese Board

Choice of starter, entree & dessert.

**sTARTERS**

**Harvest Salad (V)** mixed greens, citrus vinaigrette, shaved carrots, tomatoes

**Kale Salad** goat cheese, maple glazed apples, radish, spiced pecans, bacon mustard dressing

**Slab Bacon**  thick cut, au poivre, rosemary maple sauce, cognac mustard

**Grilled Pig Tails** soy, ginger, & lemongrass braise, dc mumbo sauce, toasted sesame

**Tofu Katsu (V)** panko crusted silken tofu, tonkatsu sauce, soy cucumber salad

**Baked Brie (V)**  puff pastry wrapped brie, seasonal jam, toasted rustico

**entrEes**

**Seared Branzino** mediterranean sea bass, lentil puree, pepper caponata, caramelized fennel

**Porchetta** house made sausage wrapped in pork belly, sauteed greens, pork jus

**Pork Piccata** pan seared pork cutlet, sauteed seasonal vegetables, chitarra pasta, meyer lemon jus

**Whole Roasted Chicken** herbs de provence spice rub, lemon thyme chicken jus

**Braised Pork Cheeks**  soffritto braised pork cheeks, tuscan polenta, rapini, onion agrodolce

**Peri Peri Poussin** char grilled young chicken, spicy peri peri sauce, saffron rice, spinach, tomatos

**Bavette Steak** grilled sirloin, heirloom carrots, sauteed swiss chard, mustard tarragon demi glaze

**Greek Bean Cassoulet (V)** gigante bean stew, alta cucina tomatoes, spinach, yukon potatoes, pesto crostini

**Puttanesca Pasta** alta cucina puttanesca sauce, chitarra pasta, olives, capers, anchovy, basil, pecorino romano

**desserts**

**Sticky Toffee Pudding**  vanilla gelato, toasted macadamia nuts, bourbon caramel

**Chocolate Cake** chocolate peppermint gelato, sour cherry compote, chocolate ganache

**Apple Pie Cannoli** mini cannoli shell, apple ricotta cream, crumbled bacon, bourbon caramel

**Assorted Seasonal Sorbet & Gelato**



All prices are exclusive of tax and a suggested 20% gratuity. Soft drinks, tea and coffee

is included in the food pricing. ***Buffets available only with a full venue buyout.***

**buffet Dinner Tier 1... $27**

Choice of two starters, two entrees, & two sides.

*(Excludes Pig Tails & Arancini.)*

**buffet Dinner Tier 2... $38**

Artisanal Charcuterie & Cheese Board

Choice of two starters, three entrees, two sides, & three desserts.

**sTARTERS**

**Harvest Salad (V)** mixed greens, citrus vinaigrette, shaved carrots, tomatoes

**Kale Salad** goat cheese, maple glazed apples, radish, spiced pecans, bacon mustard dressing

**Slab Bacon**  thick cut, au poivre, rosemary maple sauce, cognac mustard

**Grilled Pig Tails** soy, ginger, & lemongrass braise, dc mumbo sauce, toasted sesame

**Tofu Katsu (V)** panko crusted silken tofu, tonkatsu sauce, soy cucumber salad

**entrEes**

**Porchetta** house made sausage wrapped in pork belly, sauteed greens, pork jus

**Mojo Braised Pork Shoulder**  heritage pork, mojo citrus marinade, cilantro crema, pickled onion

**Whole Roasted Chicken** herbs de provence spice rub, lemon thyme chicken jus

**Pork Makhani** yogurt marinated pork shoulder, spiced curry, jasmine rice, coriander roti bread

**Greek Bean Cassoulet (V)** gigante bean stew, alta cucina tomatoes, spinach, yukon potatoes, pesto crostini

**Puttanesca Pasta** alta cucina puttanesca sauce, chitarra pasta, olives, capers, anchovy, basil, pecorino romano

**Roasted Pork Loin** fennel & coriander rub, pork jus

**SIDES**

**Roasted Yukon Potatoes** thyme, charred citrus

**Sauteed Seasonal Greens** garlic confit, lemon butter

**Broccolini** dijonnaise, toasted almonds

**Heirloom Carrots** goat cheese, pumpkin seeds

**Mac & Cheese** cavatappi, truffle, aged parmesan panko crust

**desserts**

**Sticky Toffee Pudding**  vanilla gelato, toasted macadamia nuts, bourbon caramel

**Chocolate Cake** chocolate peppermint gelato, sour cherry compote, chocolate ganache

**Apple Pie Cannoli** mini cannoli shell, apple ricotta cream, crumbled bacon, bourbon caramel

**Assorted Seasonal Sorbet & Gelato**



All prices are exclusive of tax and a suggested 20% gratuity. Soft drinks, tea and coffee

is included in the food pricing.

**plated brunch Tier 1... $21**

Choice of three starters & three entree.

**plated brunch Tier 2... $27**

Choice four starters, four entrees, & three desserts.

**sTARTERS**

**Crispy French Toast (V)** berry cream cheese, maple syrup

**Slab Belly Bacon** thick cut, au poivre, rosemary maple sauce, cognac mustard

**Harvest Salad (V)** mixed greens, shaved carrots, tomatoes, citrus vinaigrette

**Buttermilk Biscuit** pork sausage gravy

**Seasonal Fruit Salad (V)**

**EntrEes**

**Chilaquiles (V)** sunny egg, tortillas chips, charred tomatillo salsa, queso fresco, crema

**Steak & Eggs**  6oz prime steak, poached eggs, hollandaise, sauteed vegetables

**Shrimp & Grits** cajun spiced tasso ham gravy, cremini mushrooms, scallions

**Pig Slam Breakfast** eggs, sausage, bacon, ham, potato wedges, mixed greens

**Vegetable Omelet (V)** seasonal vegetables, goat cheese, mixed greens, rustico

**Pork Benedict** cajun spiced hollandaise, poached eggs, heritage pork belly, mixed greens

**Chicken Cobb** romaine, kale, bleu cheese, tomatoes, radish, bacon, eggs, avocado, green goddess

**Pig Dip** sliced pork roast, fontina, pork jus, pickles

**Pulled Pork Sandwich** pulled pork, house bbq sauce, pickles, celeriac slaw

**desserts**

**Sticky Toffee Pudding**  vanilla gelato, toasted macadamia nuts, bourbon caramel

**Chocolate Cake** chocolate peppermint gelato, sour cherry compote, chocolate ganache

**Apple Pie Cannoli** mini cannoli shell, apple ricotta cream, crumbled bacon, bourbon caramel

**Assorted Seasonal Sorbet & Gelato**



All prices are exclusive of tax and a suggested 20% gratuity. Soft drinks, tea and coffee

is included in the food pricing. ***Buffets available only with a full venue buyout.***

**buffet Brunch Tier 1... $23**

Choice of two starters & three entrees.

**buffet Brunch Tier 2... $32**

Choice of two starters, three entrees, two sides, & three desserts.

**Appetizers**

**Crispy French Toast (V)** berry cream cheese, maple syrup

**Slab Belly Bacon** thick cut, au poivre, rosemary maple sauce, cognac mustard

**Harvest Salad (V)** mixed greens, shaved carrots, tomatoes, citrus vinaigrette

**Buttermilk Biscuit** pork sausage gravy

**Seasonal Fruit Salad (V)**

**EntrEes**

**Chilaquiles (V)** sunny egg, tortillas chips, charred tomatillo salsa, queso fresco, crema

**Steak & Eggs**  6oz prime steak, poached eggs, hollandaise, sauteed vegetables

**Shrimp & Grits** cajun spiced tasso ham gravy, cremini mushrooms, scallions

**Pig Slam Breakfast** eggs, sausage, bacon, ham, potato wedges, mixed greens

**Pork Hash** lemongrass braised pork shoulder, caramelized onions, pickled peppers, roasted potatoes

**Pulled Pork Sandwich** pulled pork, house bbq sauce, pickles, celeriac slaw

**SIDES**

**Mac & Cheese (V)** cavatappi, truffle, aged parmesan panko crust

**Corn Grits (V)** fontina, parmesan, pesto

**Home Fries (V)** potato wedges, cajun spice

**Broccolini (V)** dijonnaise, toasted almonds

**Heirloom Carrots (V)** goat cheese, pumpkin seeds

**desserts**

**Sticky Toffee Pudding**  vanilla gelato, toasted macadamia nuts, bourbon caramel

**Chocolate Cake** chocolate peppermint gelato, sour cherry compote, chocolate ganache

**Apple Pie Cannoli** mini cannoli shell, apple ricotta cream, crumbled bacon, bourbon caramel

**Assorted Seasonal Sorbet & Gelato**



cocktail party

$20/person

Choice of 4 passed or stationed hors d’oeuvres.

*Only available for a full venue buyout.*



**STANDARD BAR**

Beer & Wine (2 hours): $20/person

Choice of two beers, two whites, & two reds.

Open Bar (2 hours): $32/person

Choice of two beers, two whites, & two reds.

Choice of two cocktails from current menu.

**PREMIUM BAR**

Open Bar (2 hours): $40/person

Choice of three beers, three whites, & three reds.

Choice of three cocktails from current menu.

**Brunch BAR**

Bottomless (2 hours): $16/person

Pig Bloody’s, Bourbon Bloody’s, & Mimosas.

Open Bar (2 hours): $22/person

Full Brunch Cocktail Menu.

**All prices are exclusive of tax and a suggested 20% gratuity.**

**\*(V) Vegetarian Options**