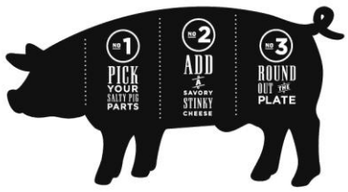
THE SALTY PIG

BRUNCH MENU

AT THE SALTY PIG YOU PICK IT LIKE THIS:



START HERE

NO 1 SALTY PIG PARTS

Served with SP Pickles, Crostini, & Dijon

Prosciutto Galloni, Parma, ITA $7
Traditional 1 Year Aged Ham

Jamon Serrano La Quercia, Norwalk, IA $5
Classic Spanish Style Cured Ham

Coppa Piccante La Quercia, Norwalk, IA $4
Heritage Breed Dry Cured Pork Shoulder

Citterio Hot Soppressata, Campania, ITA $3
Old World Dry Cured Sausage

Speck, Alto Adige, ITA $4
Cold Smoked Cured Ham

Mortadellina, SP Kitchen, MA $4
Traditional Recipe from the 14th Century

Bresaola, Uruguay $6
Grass-Fed Air Cured Beef

Porchetta, Langhirano, IT $4
Wood-Oven Fired Pork Shoulder

Saucisson Sec, Provence, FR $7
Salt & Pepper Dry Cured Pork

Pork Rillettes, SP Kitchen, MA $5
Geary's Summer, Golden Raisins, Pistachio

Pork Pâté, SP Kitchen, MA $4
Country Style, Coriander, Mustard Seed

NO 2 STINKY CHEESES

Robiola Due Latte, Piedmont, ITA $6
Cow & Sheep, Mold Ripened, Moderate

Chevrot, Poitou-Charentes, FRA $9
Goat, Mold Ripened, Mild

Midnight Moon, Gouda, NED $7
Goat, Wax Rind, Mild

Capri Buck, Hubbardston, MA $9
Goat, Semi-Firm, Moderate

Maplewood Smoked Cheddar, Brattleboro, VT $6
Cow, Firm, Moderate

Old Chatham Camembert, Old Chatham, NY $7
Cow & Sheep, Soft, Moderate

Comté Fort St. Antone, Franche-Comté, FRA $6
Cow, Alpine, Medium

Stilton, Colston Bassett, Nottinghamshire, ENG $8
Cow, Blue, Strong

Queso Azul de Valdeon, Valdeon, SPA $7
Cow & Goat, Blue, Spicy

Hooligan, Colchester, CT $9
Cow, Washed Rind, Stinky

Spring Brook Farm Tarentaise, Reading, VT $7
Cow, Natural Rind, Moderate

NO 3 ROUND OUT THE PLATE

Pickled Mushrooms $1
Golden Raisin-Walnut Foriana $1
Chianti Jelly $1
Walnut Pesto $1
Fig Jam $1
Seasonal Fruit $1
Sumac-Onion Salad $1
Balsamic Onion Jam $1
Smoked Mushrooms $1
Clover Honey $1

BRUNCH DELIGHTS

STARTS

SP Granola $6
Honey, Yogurt, Seasonal Fruit, Basil, White Chocolate

Simple Salad $8
Cucumber, Tomato, Parmesan, Honey-Basil Vinaigrette

Arugula and Beets $9
VT Goat Cheese, Basil, Melon, Pistachio Dressing

Chicken from the Wood Stone Oven $9
Seasonal Greens, Tomato, Cucumber, Bacon, Avocado, Buttermilk-Ranch Dressing

Bresaola and Arugula $7
Peaches, Aged Balsamic, Tarentaise, EVOO

Head to Tail Terrine $6
SP Mustard, Baguette, Pickled Vegetables

Speck Wrapped Chicken Liver Pate $8
Grilled Brioche, Pickled Peaches, Fig Mustard

Crispy Pig Trotters $8
Arugula, Radish, Green Apple, Farm Egg

MAINS

Two Eggs Any Style $10
Fried Potatoes, Bacon, Brioche Toast

Slow Poached Eggs with Speck $10
Brioche Toast, Fried Potatoes, Bacon, Brown Butter Hollandaise

Pork Belly Hash $10
Two Eggs any Style, Bacon, Fried Potatoes

Baked French Toast $9
Mascarpone Stuffed Brioche, Peaches, Nutella, Orange Syrup

Mac N Cheese $10
SP Orriechette, Porchetta, Peas

Carbonara $12
SP Spaghetti, Guanciale, Egg, Parmesan, Black Pepper

Ham and Cheese on Brioche $10
Serrano Ham, Mornay Sauce, Beer Soaked Comté , Farm Egg, Fried Potatoes

Proscuitto Sandwich $10
Proscuitto di Parma, Arugula, Mozzarella, Iggy's Baguette

North End $10
Spicy Soppressata, Mortadella, Red Pepper, Iggy's Baguette

Grilled Cheese $9
Today's Cheeses on Pressed Brioche

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