



# PORK & MINDY'S

FEED YOUR SENSES

# SANGWICHES

## BAO TO THE PORK 8

Award winning, hickory-smoked, hand-pulled pork shoulder topped with our PNM Asian Plum Sauce, pickled daikon and carrot, fresh cucumber and jalapeño relish, served on a steamed bao bun

## CHUCK 9

Hickory-smoked, hand-pulled chuck roast topped with spicy pickles, crispy pickled red onions and house-made horseradish aged cheddar sauce, served on our custom "everything" roll

## CHICKEN SALAD ROLL 8

Brined, mulberry-smoked, hand-pulled chicken mixed with candied pecans, celery, green onion and cranberry, served on a buttered New England-style split top roll and topped with hot giardiniera

## CHICKEN & WAFFLE 8

Brined, mulberry-smoked, hand-pulled chicken topped with green apple slaw and pickled red onions, served on our custom maple bourbon "waffle" bun

# SALADS

## CHOPPED CANDY COBB 8

Chopped romaine, shredded carrots, Pig Candy bacon, Roma tomatoes, hard-boiled eggs and Gorgonzola served with Jeff's famous buttermilk ranch or house-made vinaigrette

### ADD HAND-PULLED MEAT +2

- **Pork shoulder:** hickory-smoked
- **Chuck roast:** hickory-smoked
- **Chicken:** brined and mulberry smoked

## PIG CANDY B.L.T. 8

Our famous Pig Candy bacon with lettuce, Roma tomato, dry rub mayo and balsamic caramelized onions, served on a buttered and griddled brioche bun

## SMOKED MOZZARELLA 8

Cold-smoked fresh mozzarella topped with Roma tomatoes, fresh basil, sun-dried tomato spread and balsamic glaze, served on a toasted French roll

## LAMB 9

Hickory-smoked, hand-pulled leg of lamb topped with feta tzatziki sauce, tomato and red onion relish, served on a French roll

# SLIDERS

Our ode to tradition. Enjoy with our PNM sauces and your choice of hand-pulled:

- **Pork shoulder:** hickory-smoked
- **Chuck roast:** hickory-smoked
- **Chicken:** brined and mulberry-smoked

## PNM CAESAR 7

Classic Caesar salad, served with our house-made creamy Caesar dressing, shaved Parmesan and house-made crouton

# TOTTYS

## TOT'TINE 6

Crispy tater tots and Wisconsin cheddar curds smothered in our house-made smoked gravy and topped with pickled red onions

## BAO TO THE TOT 8

Award-winning Bao to the Pork sangwich brought to tots

# SIDES

## PIG CANDY 3

Our candied bacon, dusted in brown sugar and slow smoked until brittle

## PNM BAKED BEANS 3

Signature blend of beans and fresh vegetables mixed together and slow smoked to perfection in PNM Chicago Smokehouse Sauce

## TOTS & RANCH 3

Golden tater tots served with a sidecar of Jeff's famous buttermilk ranch

## SWEET POTATO POTATO SALAD 3

Sweet potatoes, celery and onion with a sweet, creamy dressing

## THREE-TONE POWER SLAW 3

Shredded cabbage, red cabbage, and carrots with just the right amount of kick

## CORN SALAD 3

Sweet corn, red and poblano peppers tossed with our house-made ancho-lime vinaigrette

## PORK TOT 8

Hickory-smoked, hand-pulled pork shoulder, three-tone power slaw and pickles on tots

## CHUCK TOT 8

Hickory-smoked, hand-pulled chuck roast, house-made horseradish cheddar sauce and pickled onions on tots

## CHICKEN TOT 8

Brined, mulberry smoked, hand-pulled chicken, Jeff's famous buttermilk ranch and PNM Baked Beans on tots

# DRINKS

## JONES SODA 2

## VANILLA LEMONADE 2

## FIJI WATER 3

# 'NADOS

*made with premium vanilla ice cream*

## CANNOLI 'NADO 6

Whipped ricotta, chocolate chips, pistachios and broken cannoli shells

## MEMPHIS 'NADO 6

Peanut butter, banana and our famous Pig Candy

## TURTLE 'NADO 6

Candied pecans, salted caramel, chocolate sauce and Pig Candy

## FOOD

Developed by Executive Chef and Food Network Star, **Jeff Mauro**, our menu is built upon slow-smoked, hand-pulled meats that are free of hormones and antibiotics and come from humanely raised animals right here in the Midwest.

## MUSIC

We love music, and we appreciate the fact that musicians are artists, too. Our **Back of the House Sessions** support local musicians by providing a unique space (our kitchen) to perform and record their music. Follow us @porkandmindys to get the inside scoop on our BotHS schedule.

## ART

We created the **PNM Art program** as way to give local artists opportunities to share their vision in our spaces and broaden their reach. We curate the most appropriate and compelling works from submitting artists, help them to create gallery quality prints, and exhibit them on a rotating basis in our restaurants and online galleries. Proceeds from the sale of the art go directly to the contributing artist.



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