

Spring Lunch + Dinner Menu:

served 11am-8pm only

Restaurant Hours:

Monday - Saturday | 6am - 8pm, Sundays | 8am - 4pm

Soup + Salad, \$10

Any cup of soup or stew + a small house salad

Salads

Add to any salad:

side of fruit, +\$2 | cup of soup, +\$3

House Salad, \$7

Baby greens, roasted summer vegetables**, vine ripe tomatoes, house-made croutons, fig vinaigrette (*vegan*)
(add grilled chicken or steak, +\$4)(add salmon, +\$6)

Beef + Leaf Salad, \$11

Pesto grilled beef, roasted summer vegetables**, avocado, baby greens, pesto vinaigrette (*gluten-free, dairy-free*)

Crunchy Salad, \$10

Shaved winter vegetables*, candied pecans, dried cranberries, mandarin oranges, cherry basil vinaigrette, (*vegan, gluten-free, dairy-free*) (add grilled chicken or steak, +\$4)(add salmon, +\$6)

Chicken Caesar Salad, \$12

Grilled free-range chicken breast, romaine, parmesan shavings, creamy caesar dressing, house-made croutons (*sub salmon, +\$2*)

Kale Salad, \$9

Shaved kale tossed in a tamarind vinaigrette, topped with white beans and coconut shavings
(*vegan, gluten-free*) (add grilled chicken or steak, +\$4)(add salmon, +\$6)

Soups + Stews

All soups + stews served with rosemary focaccia bread on the side

(*sub gluten-free bread with soup or stew, +\$1*)

Tomato Basil Soup (\$4, cup | \$7, bowl)

Roasted tomatoes, basil, shallots, garlic, parmesan, cream
(*vegetarian, gluten-free*)

Spanish White Bean Soup (\$4, cup | \$7, bowl)

Cannellini beans, garlic and roasted vegetables in a red wine paprika broth (*vegan, gluten-free, dairy-free*)

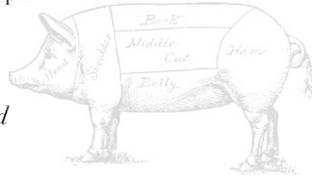
Pig + Green Chile Stew (\$5, cup | \$8, bowl)

Kyzer Farms pork chunks, potato, sweet onions, extra hot green chile, garlic, oregano (*gluten-free, dairy-free*)

Seafood Gumbo (\$5, cup | \$8, bowl)

Shrimp, crawfish and andouille sausage in a dark roux broth; served over steamed white rice (*gluten-free, dairy-free*)

pig + fig



11 Sherwood Blvd. | White Rock, NM 87547 | 505-672-2742

www.pigandfigcafe.com | pigandfigcafe@gmail.com

Sunday, March 31, 2019

Quiche + Salad, \$9

Any quiche and a small house salad



Quiches

Triple Pig Quiche, \$6

Ham, sausage + bacon baked into a 6" pastry shell

Sausage + Green Chile Quiche, \$6

Sausage, extra hot green chile + cheddar cheese baked into a 6" pastry shell

Spanish Quiche, \$6

Roasted potatoes, piquillo peppers + Manchego cheese baked into a 6" pastry shell (*vegetarian*)

Spinach + Swiss Quiche, \$6

Sautéed baby spinach + shredded Swiss cheese baked into a 6" pastry shell (*vegetarian*)

Sandwiches + Wraps

Add to any sandwich:

side of fruit, +\$2 | cup of soup, +\$3 | house salad, +\$3

sub fries for chips, +\$2 | sub gluten-free bread, +\$2

Spring Veggie Wrap, \$9

Sautéed squash, zucchini and red bell peppers, white beans, candied tomato spread, spring greens wrapped in a flour tortilla; sea salt chips (*vegan, dairy-free*) (add grilled chicken or steak, +\$4)(add salmon, +\$6)

Grilled Chicken Wrap, \$11

Free-range chicken breast, vine ripe tomatoes, cheddar, ranch, baby greens, flour tortilla; sea salt potato chips

Beef in a Blanket, \$12

Pesto-grilled beef, avocado, cheddar cheese, vine ripe tomatoes, baby greens, pesto vinaigrette, tortilla wrap; sea salt potato chips

Grilled Piggy Cheese, \$9

Sourdough bread, cheddar cheese, Manchego cheese, Swiss + honey-cured bacon; sea salt potato chips

Turkey Club Sandwich, \$9

Oven-roasted turkey breast, bacon, avocado, vine ripe tomatoes + greens on rosemary focaccia; sea salt chips

The Hot Cubano, \$9

Roasted pork loin, ham, Swiss cheese, mustard, pickles on Cubano bread, panini pressed; sea salt potato chips

(no changes, no substitutions - not available on gluten free bread)

Hot Pig + Fig Sandwich, \$9

Honey-cured ham, spinach, brie + fig jam on sourdough bread, panini pressed; sea salt potato chips

(no changes, no substitutions - not available on gluten free bread)

*Menu subject to change due to our commitment to seasonal ingredients

*Please alert our staff of any food allergies or sensitivities

*Summer vegetables: sautéed squash, zucchini, red bell peppers, carrots

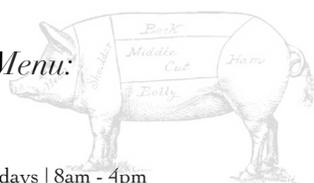
**Winter vegetables: shaved kale, brussel sprouts, radicchio, napa cabbage, red cabbage, carrots

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Sunday, March 31, 2019

Burgers, Chicken, Steak + Pasta

Add to any entree:

side of fruit, +\$2 | cup of soup, +\$3 | house salad, +\$3

(sub gluten-free bun on burgers, +\$2)

New Mexico Sliders, \$15

(3) 2-oz Kobe beef burgers (*please specify temperature*), brioche buns, extra hot green chile, cheddar cheese, baby greens + French fries

Spanish Sliders, \$15

(3) 2-oz Kobe beef burgers (*please specify temperature*), brioche buns, spicy Romesco sauce (*contains almonds*), Manchego cheese, baby greens + French fries

The Big Cow Burger, \$12

8-oz grass fed beef burger (*please specify temperature*), brioche bun, baby greens, vine ripe tomatoes, pickles + French fries

Add cheddar, Swiss, American cheese, green chile, fried egg (+\$1/each)

Add bacon, sautéed mushrooms, caramelized onions, brie or Manchego cheese (+\$2/each)

Chicken Wings (\$8, half | \$14, full)

6 or 12 fried chicken wings with choice of sauce:

Dry rub, buffalo sauce, A&W barbecue, honey mustard; ranch or blue cheese; carrots, celery and house-made pickled vegetables (*gluten-free*) (add French fries, +\$2)

Chicken Tenders, \$11

Fried chicken strips, French fries, buttermilk ranch

Chicken Fried Steak, \$15

hand breaded rib-eye, house made mashed potatoes, house made sausage cream gravy, sourdough toast

Spring Seared Salmon, \$16

Tamarind-glazed seared salmon, steamed white rice and sauteed broccolini (*dairy free, gluten-free*)

Pig Mac, \$14

Macaroni in a four cheese béchamel (*cheddar, parmesan, Swiss/Spring and Manchego*), topped with candied pork

Gnocchi Primavera, \$12

Potato pasta dumplings sauteed with fresh tomatoes, baby spinach and roasted red peppers in a white wine tomato broth; topped with parmesan shavings (*vegetarian*) (add grilled chicken or steak, +\$4)(add salmon, +\$6)

Cold Drinks

Dasani bottled water, \$1

Homemade strawberry lemonade (free refills), \$2.50

House-brewed unsweetened iced tea (free refills), \$2.50

Tropicana orange juice, \$3

San Pellegrino Mineral Water, \$3

San Pellegrino Limonata Soda, \$2

San Pellegrino Blood Orange Soda, \$2

Coke, Diet Coke, Sprite, \$2

Dr. Pepper, Diet Dr. Pepper, \$2

Zuberfizz Root Beer, \$3

Zuberfizz Vanilla Cream Soda, \$2.50

Zuberfizz Orange Cream Soda, \$2.50

Hot Drinks

	Small	Large
Brewed coffee	\$2.00	\$2.50
Americano	\$3.00	\$4.00
Espresso	\$2.00	\$3.00
Latte	\$3.00	\$4.00
Cappuccino	\$3.00	\$4.00
Mocha	\$3.00	\$4.00
Hot chocolate	\$3.00	\$4.00
Chai latte	\$3.00	\$4.00

Add flavored syrup:

Vanilla, Caramel, Hazelnut, Almond, Pumpkin spice, Peppermint, Sugar-free Vanilla, Sugar-free Hazelnut, Sugar-free Caramel, + \$.50

Sub almond milk, + \$.50

Add extra espresso shot, + \$1

Hot tea \$2.50

English breakfast, Earl grey; Green, White, Chamomile(herbal)

Peppermint (herbal), Ginger (herbal)

For Piglets Only: children 12 and under only!

Add to any Piglet plate:

cup of soup, +\$3 | house salad, + \$3

Chicken Tenders, \$6

Chicken tenders; choice of fruit, chips or fries

Macaroni + Cheese, \$6

Macaroni pasta, creamy cheddar sauce; choice of fruit, chips or fries

Grilled Cheese, \$6

with choice of fruit, chips or fries

Little Cow Burger, \$6

2 oz grass fed beef burger with choice of fruit, chips or fries (+add American or cheddar cheese, +\$1)

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*Summer vegetables: sautéed squash, zucchini, red bell peppers, carrots

**Winter vegetables: shaved kale, brussel sprouts, radicchio, napa cabbage, red cabbage, carrots