

SHAREABLES & SMALL PLATES



- * POPCORN – honey, bacon, jalapeño **5**
- CHEESY PEARL ONION BREAD – crispy sage, brown butter **7**
- GRILLED OYSTERS – Compound butter, crispy shallots, **12**
- * PEI MUSSELS – poblano, orange, cilantro, grilled béarnaise baguette **17**
- #* SUPER WHITE TUNA – beets, shaved fennel, soy ginger vin, blood orange, wasabi tobiko **16**
- #* CEVICHE – shrimp, scallops, escolar, cucumber, grapefruit, pomegranate, remoulade, **15**
- TAVERN FRITES – bacon aioli, truffle aioli, remoulade, house ranch, sauce béarnaise **9**
- TAVERN CHIPS – blue cheese sauce, bacon lardoons, oyster mushrooms, scallions **12**
- GRILLED CAMEMBERT – cracked pepper, white truffle, fig jam, grilled baguette **14**
- * PORK BELLY PASTOR – pineapple braised pork belly, eloté with stracciatella, manzano pepper slaw **14**
- SPICY CHICKEN AVOCADO ROLLS – caramelized onions, roasted red peppers, white cheddar, blue cheese & chipotle sauce **14**

* <u>CHEESE</u>	* <u>Meat</u>	#* <u>Fresh Oysters</u>
Cheese Board – Assortment of cheeses, honey, fresh fruit, spiced pecans, sunflower and raisin baguette chips. 16	Charcuterie Board – Assortment of cured meats, house pickles, stoneground mustard, sun-dried tomatoes, peppadew peppers, toasted baguette 18	Served by the ½ dozen on the ½ shell with elderflower & jalapeño mignonette East – 2.5 each West – 3.5 each

SOUP & GREENERY + CHIX **3** + SHRIMP **6** + STEAK(6oz) **8**

- * CREAMY WILD MUSHROOM SOUP – Boursin, crispy brussels, crunchy shallots, truffle **5/8**
- SOUP OF THE DAY – Ask your server for details.
- * WINTER SALAD – mixed greens, butternut squash, beets, spiced pecans, pear, blood orange, goat cheese, cinnamon spice vin. **13**
- * SWEET CORN CAESAR – chopped romaine, red onion, asiago cheese, brioche crumbs, grilled sweet corn, jalapeño Caesar dressing **13**
- * HOUSE – spring greens, roasted tomatoes, red onion, cucumber, croutons, parm, citrus vin, **12**

BETWEEN THE BREAD SERVED WITH CHOICE OF FRIES, CHIPS, OR SIDE SALAD

- * WILD BOAR PATTY MELT – Havarti, caramelized chipotle & onions, remoulade, sourdough **14**
- #* DUCK TACOS – curry ranch slaw, hoisin, Thai chili, pickled fennel, queso fresco, basil tortilla **15**
- * LAMB MEAT LOAF – white cheddar, roasted poblano, pickled fennel aioli, grilled chibotta **14**
- * GRILLED PORTOBELLO – sundried tomato pesto, arugula, truffle aioli, swiss, crispy beet and parsnip strings, pretzel bun **12**
- BRATWURST – wrapped in jalapeño bacon, caramelized onions, Brie, blackberry jam, truffle aioli, crispy shallots, lobster roll **16**
- * GRILLED CHEESE – grilled Chihuahua, braised short ribs, chimichurry, skinny onion strings sundried tomato spread, sourdough **13**
- #* BACKYARD BURGER – 10oz organic beef, American cheese, LTO, pickles, potato bun **14**
- TURKEY BURGER – arugula, Brie, poached pear, cranberry spread, potato bun **14**
- #* ANGRY PIG BURGER – 5oz organic beef, ham, Swiss, jalapeño bacon, fried egg, potato bun **15**

TAVERN ENTREES

- Fish & Chips – cod tempura, frites, celery slaw, house tartar, malt vinegar **18**
- Pasta Bolognese – house bolognese sauce, pappardelle pasta, parm, parsley **22**
- #* American Sea Bass – roasted fingerling potatoes, mascarpone polenta, sundried tomatoes, poached egg, saffron butter **28**
- * 1/2 roasted chicken – organic free-range chicken, grilled asparagus, Havarti mac 'n' cheese baked with cornbread crust, lemon & sage cream **24**
- #* Rib Eye - 14oz C.A.B. BONE IN, horseradish mashed potatoes, caramelized Brussels sprouts, sauce béarnaise, white truffle, skinny onion rings, **38**
- Short Ribs – Cauliflower gratin, sautéed spinach, parsnip curls, blackberry balsamic demi glace **28**
- SCALLOPS – 3 U10 scallops, butternut squash risotto, crispy sage, brown butter, Parmesan **32**

18% Gratuity Will Be Added To Parties Of 6 Or More

* Item can be made Gluten Free to the best of our ability, however we are not a gluten-free restaurant. There is always a chance of cross contamination. # Raw or undercooked food

House Cocktails

<u>APT SOUR</u> - APT's own Few Bourbon, Raspberry Sour Simple Syrup, Fresh Squeezed Lemon	12
<u>RAMONA 75</u> - Death's Door Gin, Fresh Lemon, Simple Syrup, Ramona Grapefruit Spritz	13
<u>FALL MULE</u> - Infused Apple/Cinnamon Vodka, House Ginger Beer, Lime	10
<u>SPENCER'S OLD FASHION</u> - Very Old Barton, Hamm's Simple, Bitters, Orange	12
<u>NOT YOUR AVERAGE NEGRONI</u> - Union Mezcal, Sweet Vermouth, Campari, Orange	14

BOTTLES

Ace - apple cider - Sebastopol, AC, 6	
Bitburger - non-alcoholic - Germany, 5	
Coors Light - light lager - Golden, CO, 5	
Duvel - ale - Belgian, 10	
Founders Dirty Bastard - scotch ale - G. Rapids, MI, 7	
Lagunitas Little Sumpin - pale wheat ale, Chicago IL, 6	
Modelo - lager - Mexico, 5	
Not Your Father's - root beer - Wauconda, IL, 6	
Add a shot of Sarsaparilla whiskey for \$3	
Off Color Apex Predator - saison - Chicago, IL, 6.50	
Stone Delicious - ipa - Escondido, CA, 6	

CANS

18 th Street Purgatory Tall - session - Hammond, IN, 8
18 th street Angels Tall- double ipa - Hammond, IN, 8
Cigar City - ipa - Tampa, FL, 6
Half Acre Daisycutter Tall - pale ale - Chicago, IL, 7.5
Half Acre Pony Pilsner Tall- pilsner - Chicago, IL, 7
Hamm's Tall - lager - Milwaukee, WI, 4
High Life Tall - lager - Milwaukee, WI, 4
Marz Jungle Boogie - wheat w/Pineapple - Chicago, IL, 7
PBR Tall - lager - Milwaukee, WI, 4
PipeWorks Lizard King Tall - pale ale - Chicago, IL, 8
Revolution Anti-Hero - IPA - Chicago, IL, 6
Revolution Eugene - porter - Chicago, IL, 6
Revolution Fist City - pale ale - Chicago, IL, 6
Warpig's Foggy Geezer - double ipa - Copenhagen, 7
Whiner Le Tub - farmhouse ale - Chicago, IL, 6
Spiteful W4TW Tall- double ipa - Chicago, IL, 7
Vander Mill Ginger Peach Tall - Cider - GR, MI, 8
Vander Mill Totally Roasted - Cider - GR, MI 5.5

Mystery Beer

Can't Decide? Order a mystery beer & our Bar Staff will randomly select from our hidden selection. Craft Beer Only. No Take Backs... 6



Pair A Bottle Of
La Pepie Muscadet
With Any Order Of
Oysters For Only \$20

WHITE WINE

10 Span - chardonnay - CA - 9/34
Chilensis - sauvignon blanc - Chile - 8/30
La Pepie - muscadet - France - 9/34
Natura - chardonnay - Chile - 8/30
Placido - pinot grigio - Italy - 8/30
Sainte Eulalie - rosé - 8/30
Scarpetta - pinot grigio - Italy - 10/38
Simi - rosé - CA - 8/30
The Seeker - riesling - Germany - 8/30

RED WINE

10 span - pinot noir - CA - 8/30
Barossa Valley - blend - Australia - 10/38
Disruption - cab - WA - 11/42
Sassoregale - sangiovese - Italy - 10/38
Scarpetta - rosso blend - Italy - 10/38
Hexagonales - pinot noir - France - 11/42
Trim - cab - CA - 8/30
Proximo - rioja - Spain - 8/30

ON TAP

Altos - Malbec - Mendoza, Argentina - 9/34

SPARKLING WINE

Cavas Hill - cava - Spain - 9/34
Cielo - prosecco - Italy - 8/30
St. Vincent - brut - NM - 10/38
Villa Sandi - rosé - Italy - 8/30

CANNED WINE

Bollicini - cuvee - Italy - 187ml, 8
Ramona - grapefruit - Italy - 250ml, 9
Scarpetta - bubbly white - Italy - 187ml, 8
Scarpetta - Lambrusco - Italy - 187ml 8
Sofia - blanc de blanc - CA - 187ml, 9
Euforia - sparkling rosé - WA - 375ml, 14

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