

Executive Chef: Rey Atlas Bey
General Manager: Scott Gautreau



city pork

BRASSERIE & BAR

Monday - Thursday 6:30 AM - 9 PM
Friday - 6:30 AM - 10 PM
Saturday - 10:30 AM - 10 PM
Sunday - 10:30 AM - 8 PM

EAT FIT:

SHAREABLES

BOUDIN BALLS

House boudin, remoulade, pickled onions, sweet pickles and pickled jalapeños \$9

PORK BELLY STEAM BUNS

Bourbon glazed pork belly, pickled red onion, alfalfa sprouts, pickled carrots, peanut sauce \$13

WILD BOAR FLAUTAS

Tortilla rolled, braised wild boar, smoked avocado cream, cheddar jack, pickled onions, micro-cilantro \$13

STICKY WINGS

Swamp Pop Cane Cola, ginger chili, lime zest \$12

PORK DEBRIS SPRING ROLLS

Asian slaw, peanut sauce, noodles, banhmi pork, carrots, sprouts \$12

BABY BACK RIBS

Smoked half rack, house BBQ sauce, cilantro \$14

SAGANAKI FLAMBEE

Grilled kasseri cheese, house marmalade, flamed with brandy tableside \$14

SMOKED SALMON DIP

Dill aioli, diced red onions, diced eggs, avocado, & toast points \$12

BACON HANGERS

Slice of our house smoked & cured bacon, maple & brown sugar, chocolate covered, and blueberry cured. \$9

BRISKET NACHOS

House chips, queso, coleslaw, jalapeño, BBQ sauce \$14

SALMON SALTINE

House smoked salmon, avocado, tartare, capers, sundried tomato, and red onion \$11



without crackers

\$4

MUSTARD GREENS
HAND-CUT FRIES
POTATO SALAD

HOUSE CHIPS
MAC & CHEESE
BOUDIN RICE

JALAPEÑO HOT LINK \$5

BUY THE KITCHEN A SIX PACK \$7

PLATES

SHRIMP LINGUINI A LA GENOVESE

Housemade pesto, pine nuts, sundried tomato, truffle oil, fresh parmesan \$25

ANDOUILLE STUFFED QUAIL

Andouille stuffing, roasted quail, blackberry bourbon demi \$24

GRILLED FILET MIGNON

8 oz. Filet mignon, mushroom ragout, frites and trotter ketchup \$34

BBQ SALMON

Seared BBQ glazed salmon with balsamic reduction, chef's vegetable \$23

RABBIT & DUMPLINGS

Pork gyoza dumplings, Asian slaw, rabbit broth, wild mushrooms \$25

CITY PORK CHOP

12 oz. Tomahawk pork chop, duck cornbread dressing, chef's veg, smoked trotter demi \$27

SEARED SEAFOOD

Fresh fish, Jumbo Gulf shrimp, corn, grape tomatoes, red onion, spinach, citrus beurre blanc \$24

PORK OSSO BUCCO

Braised pork shank, andouille fejoida, grilled french bread \$24

RIBS & PEACHES

Full rack Baby Back ribs, house BBQ sauce, honey bourbon peaches, goat cheese crumbles, herb pistou \$24

CHICKEN FRIED DUCK & BOUDIN

Boudin dirty rice, crispy onion, spicy brick sauce, chef's vegetable \$23

LAMB SPEZZATINO

Braised lamb shank roasted lemon potatoes, saffron & tomato lamb reduction \$27

SALADS

SEAFOOD GODDESS

Gulf shrimp & crab, avocado, grape tomatoes, red onions, green goddess dressing \$19

CURED DUCK BACON SALAD

Golden beets, house smoked duck breast, toasted pecans, local chevre, Steen's vinaigrette \$17

BLEU CHEESE BIBB & STEAK

4oz. Filet mignon, tomato, fried shallots, boiled egg & bacon, bleu cheese \$18

JEFFERSON GREENS

Local greens, tomato, radish, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette \$15

SALMON & ASPARAGUS

House smoked salmon, steamed asparagus, pickled fennel, lemon red wine vinaigrette \$17

SHRIMP ENDIVE

Tempura shrimp, remoulade dressing, egg, pickled carrots, red onion, golden pea shoots, cilantro \$16

LOCAL GREENS (small)

Spring mix, tomato, radish, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette \$9

BLEU CHEESE BIBB (small)

Bibb lettuce, tomato, bacon lardons, gorgonzola, boiled eggs, fried shallots, blue cheese dressing \$10

SANDWICHES & 1 BURGER

BIG PIG

Pulled pork, house BBQ, coleslaw on brioche bun \$13

CITY CLUB

Smoked chicken, house cured & smoked ham & bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread \$13

CUBANO

Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread \$13

GRILLED VEGGIE SANDWICH

Zucchini, squash, tomato, mushroom, red onion, herbed goat cheese on 100% multi-grain wheat bread \$12

BRISKET

14 hour Smoked brisket, horseradish cream, sweet pickles, pickled red onions on brioche bun \$15

BLT

House bacon, tomato, lettuce, & mayo on Texas toast \$12

PORK BELLY HOAGIE

Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread \$14

CP BRISKET BURGER

8 oz. Chuck blend, topped with brisket, lettuce, pickles, tomato, cheddar, onion jam, & BBQ mustard on Brioche bun \$15

CHARCUTERIE & CHEESE

CHARCUTERIE

HOUSE SMOKED

Andouille
Cured and smoked duck breast
Truffle sausage

SPREADS

Hog's head cheese
Duck rillettes
Chicken liver pate

DRY CURED

Bresaola
Spicy coppa
Prosciutto di parma
Coarse grain salami
Speck

CHEESE

SOFT/SEMI-SOFT

St Andre
Humboldt Fog
Drunken Goat
Cabrie

FIRM/HARD

Red Lion
Gruyere
Applewood Smoked Cheddar
Gouda
Barely Buzzed

BLUE

Oregon
Stilton

PICK THREE \$16

Your choice of any 3 items

PICK FIVE \$22

Your choice of any 5 items

GRAND BOARD \$28

Chef's selection of 7 items

A CITY GROUP HOSPITALITY RESTAURANT

CITY PORK \$10 CLASSICS

FLYING PIG

Old Forester Bourbon, lemon, chambord

SOUTHERN HEMISPHERE

Svedka vodka, strawberry, lemon, basil, sparkling wine

CITY PORK TEA

Cathead honeysuckle vodka, lemon, sweet tea

HUMMINGBIRD

Elderflower, sparkling wine, lemon

CITY PORK BACON BLOODY MARY

The Cocktail Experiment bloody mary mix, garlic / dill infused vodka, house spices, house cured bacon



BACON OLD FASHIONED

Bourbon, sugar, bitters, topped with our in-house cured thick cut bacon \$10

SEASONAL COCKTAILS

HEY BONITA, GLAD TO PEACH YA

Bourbon, lillet blanc, white peach puree, peach bitters, peychaud's bitters \$12

QUEST LIKE A TRIBE DOES

choice of: Suntory Haku vodka or Roku gin, coconut, fresh lime juice, ginger / lemongrass syrup, chili infused sesame oil \$12

ELECTRIC RELAXATION

Dr. Konstantin Frank dry riesling, house melon liqueur, dry Curacao, honey syrup, peychaud's bitters \$12

LEFT MY WALLET

Vida mezcal, mango/habañero infused vodka, agave syrup, fresh lime juice, yellow chartreuse \$13

PATHS OF RHYTHM

Casamigos Añejo tequila, Montenegro, fresh lemon juice, lavender/honey syrup, egg white \$14

BARTENDER FAVORITES

PIMM'S CUP

Pimm's no 1, cognac, white peach puree, house lemonade, peychaud's and peach bitters \$11

PENICILLIN

Blended Scotch, fresh lemon juice, honey syrup, ginger liqueur, Islay scotch mist \$12

OVER-PROOF DAIQUIRI

Plantation over-proof dark rum, demerara syrup, fresh lime juice, splash of Fernet Branca \$12

SHOT AND A BEER

can of pbr and a shot of Penny Packer bourbon \$8

BEER

ABITA \$5

AMBER AMBER
PURPLE HAZE RASPBERRY LAGER
ANDYGATOR HELLES BOCK

TIN ROOF \$5

BLONDE BLONDE ALE

GREAT RAFT \$6

COMMOTION APA
REASONABLY CORRUPT BLACK LAGER
SOUTHERN DRAWL PILSNER

PARISH \$5

CANEBRAKE WHEAT

GNARLY BARLEY \$6

KOROVA MILK PORTER PORTER
JUCIFER IPA
RADICAL RYE P.A. IPA

PRAIRIE \$7.5

STANDARD SAISON

ARGUS \$7

APPLE BOMB CIDER

WEIHENSTEPHANER \$6

HEFE HEFEWEIZEN

DOMESTICS

BUD LIGHT 4.5
MILLER LIGHT 4.5
COORS LIGHT 4.5
MICHELOB ULTRA 4.5
PBR 3

WINE

CABERNET

DOMAINE BOUSQUET
2017 uco valley, argentina 9/36

DECOY
2016 sonoma county, california 13/52

MIRO
2015 acure estate, alexander valley, sonoma 60

PINOT NOIR

SEAN MINOR
2017 central coast, california 9/32

POINT NORTH
2015 willamette valley, oregon 10/40

PRESQU'ILE
2015 santa barbara county, california 56

BLENDS

WHITEHALL LANE
2016 napa valley, california 12/48

VILLA PILLO BORGOFORTE
2014 toscana, italy 12/48

FLORA SPRINGS TRILOGY
2015 napa valley, california 92

OTHER REDS

DON SILVESTRE MALBEC
2017 mendoza, argentina 8/32

BLISS MERLOT
2016 mendocino, california 8/32

MURIEL RESERVA TEMPRANILLO
2014 rioja, spain 9/36

J. MCCCELLAND PETIT VERDOT
2013 napa valley, california 70

CHARDONNAY

RAYWOOD
2017 central coast, california 9/36

FRANK FAMILY
2017 napa valley, california 15/60

PINOT GRIGIO

FORCHIR
2017 friuli, italy 10/40

AU BON CLIMAT
2017 santa maria valley, california 13/52

GUSTAVE LORENTZ
2017 alsace, france 14/56

SAUVIGNON BLANC

KONO
2017 marlborough, new zealand 8/32

OTTO'S CONSTANT DREAM
2017 marlborough, new zealand 10/40

OTHER WHITES

CRÉMANT DE LOIRE (BRUT)
2014 loire, france. 10/40

DR. KONSTATIN FRANK DRY RIESLING
2017 finger lakes, new york. 10/40

ROSÉ

FLYING SOLO
2017 roussillon, france 9/36

LOUIS GRENELLE SPARKLING
2014 loire valley, france. 11/44

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