



Porkies

Pig Roast & Catering Fanatics

Open: March 1st - Dec 24th

Mon: Catering Only

Tues-Sun: 11am-8pm

Dine-in • Carry-out • Delivery



Porkie Wings

4 oz. of succulent, rib quality meat per wing!
From the lower leg, with shank bone intact.
Delicious, fall off the bone, pig-sanity!

2 for \$7
3 for \$9

Pork Tenderloins

4oz pork tenderloin, wrapped in hickory smoked bacon, deep fried to crunchy golden brown oink-a-liciousness.

Salads: \$11 Choose One Side Or Protein

Charlotte's

Spinach, walnuts, goat cheese, red onions and dried cranberries.
Champagne vinaigrette.

The Pig Pen

Mixed Greens, hard boiled eggs, bacon, avocado, bleu cheese and tomato.

Dressings: Italian, Champagne Vinaigrette, Caesar, Dijon Vinaigrette, Ranch, Balsamic, Bleu Cheese or Thousand Island

Sides: \$3

Fries: upgrade to garlic parmesan or sloppie cheese fries for \$1 extra
Au Gratin Potatoes, Baked Beans, Butter Sautéed Mushrooms,
Tangy Cole Slaw with a Zip

Kids: \$5 Includes Fries

1 Pig Wing • Grilled Cheese • Corn Dogs • Chicken Fingers

Sandwiches: \$10 Choose One Side

The Oinker

Fresh pulled pork, piled high on a fresh baked roll with original or spicy BBQ sauce.

The Moo

Beef Brisket, succulent and tender. Stacked high on a freshly baked roll. Original or Spicy BBQ sauce.

The CLUK-CLUK

A heaping stack of all white chicken breast, sliced thick and smothered in original or spicy BBQ sauce.

The Huff & Puff

Smokey, savory chipotle peppered beef brisket, with homemade chipotle mayonnaise.
This is SPICY!

The Hay Baler: \$11

Porkies version of an Italian beef, made in house. Slow cooked beef, topped with hot giardiniera, mozzarella cheese, butter Sautéed mushrooms.
Tangy, wet, succulent.

The Mrs. O'Leary

Burnt brisket ends, sweetened with loads of caramelized onions. Served with spicy BBQ sauce.

Oink, Moo, Slaw: \$11

Starts with our homemade, creamy slaw, followed by mountains of both beef brisket and pulled pork.
The best of all 3 Porkie worlds.

Bacon Candy: \$12

8 pieces of hickory smoked bacon, cut thick and candied to savory, sweet deliciousness. Stacked log cabin style and served up tall with mayonnaise and a fried egg.

Sloppie Porkie

Old School! Our fresh pulled pork, mixed with homemade sweet and tangy sloppie Joe sauce.

Sliders
\$5
Mix & Match



Paninis: \$11 Choose One Side

The Pig Cheese

Fresh pulled pork layered between american cheese, provolone and smoked Gouda. Panini pressed into melty, cheesy Porkie deliciousness.

Porkies Cubano: \$12

Braised Pork Belly, Pristine Pulled Pork, swiss cheese, pickles with bacon infused mayo and yellow mustard.

Das Porkie Reuben

Porkies' Reuben, Porkies' way! Your choice of pulled pork, or beef brisket! Slathered with Thousand Island dressing, loads of sauerkraut and finished with Swiss cheese.

The Big Lecowski

Beef brisket nestled between cheddar cheese, homemade caucasian sauce, and avocado.
Must love horseradish! Porkies abides.

Cock-A-Doodle-Doozy

All white chicken breast, sliced thick with bacon, avocado, lettuce, tomato and mayonnaise.

The Hog: \$15

Salted, cured and deep fried Pig Skin (may substitute with Fries) layered with Au Gratin Potatoes and Baked Beans, your choice of TWO meats, topped with BACON CANDY
Served nacho style

1/2lb Prime Rib Burger: \$10

Lettuce, onion, tomato. Includes one side

\$1 Add Cheese

American
Smoked Gouda
Cheddar
Provolone
Swiss

\$1 Add

Bacon
Mushroom
Fried Egg
Caramelized Onions
Hot Giardiniera
Avocado

\$2 Add

Candy Bacon
Pork
Brisket
Chicken
Huff & Puff
Hay Baler
Pork Belly

Desserts



Deep Fried Twinkie: \$6

stuffed with candied bacon, whipped cream, chocolate sauce, finished with powdered sugar.



Plop Jar Pie: \$5

Milk chocolate Pudding, graham cracker crumbles and whipped cream layered in a mason jar.
Plenty for two people to share!

"Buy" The Pound - \$15

- Pulled Pork
- Beef Brisket
- Cluk-Cluk
- Huff & Puff
- Hay Baler
- Mrs. O'Leary
- Sloppie Porkie

Add Freshly Baked Rolls: \$3

Choice of: 4 Kaisers or 6 Slider Rolls