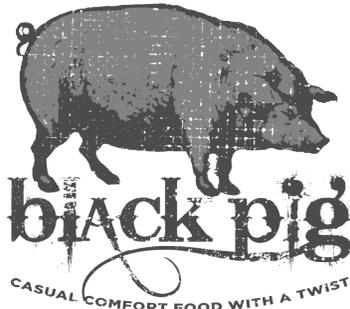




## SOUP

**WHATEVER WE FEEL LIKE | \$5.95**  
*served with French bread*



SHEBOYGAN, WISCONSIN



## SALADS

**QUINOA, BABY SPINACH & KALE | \$9.95**  
organic quinoa, raspberry Dijon dressing, roasted strawberry, Sartori Bellavitano, toasted pistachio **{GF}**

**BABY SPINACH & ISRAELI COUSCOUS | \$8.95**  
garbanzo beans, red onion, candied walnuts, dried cranberry, orange balsamic vinaigrette, crumbled goat cheese

**HOUSE SALAD | \$6.95**  
assorted mixed greens, grape tomatoes, Sartori parmesan, house made croutons, white wine shallot vinaigrette

### { ADD }

Maple Leaf duck confit +\$6  
grilled salmon +\$8  
crispy pork belly +\$6

## SMALL PLATES, FRIES & DOWN RIGHT TASTY TREATS { PERFECT FOR SHARING }

**WHITE TRUFFLE & BLACK PEPPER BACON FRIES | \$7.95**  
Sartori Parmesan (others have tried.....we prevail)

**DUCK DINE-ESTY FRIES | \$10.95**  
duck fat French fries with crispy Maple Leaf Farms duck confit, sun-dried cherry ketchup **{GF}**

**CURRY FRIES | \$5.95**  
lemon garlic aioli

**CARAMELIZED SEA SCALLOPS | \$16.95**  
sweet corn puree, garlic roasted tomato, house cured pancetta

**DUCK & PORK SAUSAGE TACOS**  
{2PC} **\$13.95** | {3PC} **\$18.95**  
pickled jalapeno & roasted apple salsa, cabbage, cranberry gastrique, flour tortilla

**BACON! | \$16.95**  
(we recommend splitting this... or not)  
1# of glorious cured, smoked pork belly goodness presented 3 ways:  
black pepper, candied, and miso glazed **{GF}**

**VEGETABLE FLATBREAD | \$14.95**  
wild ramp hummus spread, garlic roasted tomatoes, arugula, tzatziki sauce

**BLACK PIG BERKSHIRE PORK EGGROLLS {2PC} | \$12.95**  
Berkshire pork, Jones Dairy Farm bacon, braised red cabbage, apple sweet & sour sauce

**SHELLFISH RANGOONS {3PC} | \$12.95**  
Maryland blue crab, wild caught Gulf shrimp, scallops, ginger, scallion, cream cheese, pineapple sweet & sour

**GRILLED CLOCK SHADOW COALHO CHEESE NUGGETS | \$12.95**  
sweet, smoky & a little bit-o-spice plating sauce (our little secret) **{GF}**

## PIGLET PLATES

**KIDS MENU \$8**

\*\*\*\*\*

**MAC & CHEESE**

**TOMATO PASTA**

**MINI BURGER & FRIES**

**CHICKEN FINGERS & FRIES**

*all include choice of beverage for age 10 and under*



920.457.6565



oink@eatblackpig.com



eatblackpig.com



**blackpigsheboyan**

**{GF}**  
gluten free

20% Gratuity will be added to groups of 8 or more

**IMPORTANT WARNING:** Please be advised that consuming raw or undercooked eggs, meat, or seafood increases your risk of foodborne illnesses.



## ENTREES

### CARAMELIZED SEA SCALLOPS | \$31.95

miso black rice, coconut curry sauce, broccoli and red pepper {GF}

### CORIANDER CRUSTED WESTER ROSS ORGANIC SALMON | \$27.95

Israeli cous cous with lemon arugula pesto, summer squash & bell peppers

### PISTACHIO CRUSTED BELL & EVANS CHICKEN | \$23.95

spinach risotto, raspberry Dijon sauce, seasonal vegetables

### SOY & CHILI GLAZED BERKSHIRE PORK BELLY | \$25.95

vegetable fried rice, organic egg, scallion

### USDA PRIME GRADE 9OZ COULOTTE STEAK & FRITES | \$26.95

skinny fries, seasonal vegetables, roasted garlic herb butter, red wine gastrique {GF}

## NOODLES & VEGETARIAN

### TRUFFLE MAC ½ \$8.95 | FULL \$16.95

white truffle and black pepper bacon

### CAJUN MAC ½ \$10.95 | FULL \$18.95

Andouille sausage, blackened shrimp,  
house Cajun spice 🍷

### QUACK QUACK MAC ½ \$11.95 | FULL \$19.95

confit & house made duck sausage, kale

### VEGETARIAN MAC ½ \$8.95 | FULL \$14.95

seasonal vegetables, with roasted garlic oil

### BBQ PORK MAC ½ \$8.95 | FULL \$14.95

house smoked & slow cooked  
Berkshire pork shoulder, scallion

### PORK RAGOUT | \$22.95

a hearty braise of pork, bacon, red wine, tomato  
and cream, finished with  
Sartori parmesan cheese

### BRAISED BEEF SHORT RIB RAGOUT | \$23.95

Jones Farm cherry wood bacon, pearl onion,  
mushroom, truffle crema, fettucine,  
Sartori parmesan

### ZUCCHINI NOODLES | \$18.95

San Marzanno tomato sauce, roasted  
eggplant, Sartori parmesan {GF}

{ADD} gluten free noodles +\$2.50

## HAND HELD

{ all sandwiches come with a choice of fries, coleslaw or greens }

### BLACK PIG SIGNATURE PULLED PORK | \$13.95

house smoked & slow cooked Berkshire pork  
shoulder, house made bbq sauce,  
cheddar cheese, creamy cole slaw

### NIMAN RANCH PRIME STEAK SANDWICH | \$17.95

black pepper bacon, baby swiss,  
arugula pesto aioli,  
French bread

### BUILD YOUR OWN BURGER | \$12.95

Niman Ranch 8oz USDA all natural prime  
beef burger topped with your choice of  
ketchup, mustard, raw onion or crispy onion,  
pickle, mayo, lettuce & tomato

{ADD} bacon + \$3.50, cheese + \$1.50, fried egg + \$2.00

{all sandwiches can be served on a {GF} bun \$2.50 }

{GF} gluten free

20% Gratuity will be added  
to groups of 8 or more

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eggs, meat, or seafood increases your risk of foodborne illnesses.