

# PIG & PRINCE RESTAURANT & GASTROLOUNGE

## Cheese

\$5 each - \$26 for all

Nettle Meadow Farms, Kunik-Triple Crème-NY  
Consider Bardwell Farm, Dorset - Cow -VT  
Haystack Mountain, Haystack Peak-Goat -CO  
Bobolink Dairy, Jean Louis - Cow - NJ  
Pecorino Greggoriano -Raw Sheep - Abruzzo, Italy  
Ricotta Pepperoncino - Sheep - Abruzzo, Italy

## House cured meats

\$4 each - \$19 for all

Capicola (shoulder)  
Lomo (loin)  
Sopresatta (salami)  
Nduja (spicy spreadable salami)  
Smoked Duck Prosciutto

*All meats are cured in house  
without the use of nitrates or artificial curing salts*

## Raw \$12 tartare

Norweigan salmon / rouille / mustard seeds

Bison /Fresno chile / cured egg yolk / radish / olive oil

## Small plates

Prince Edward Island Mussels	10
-andouille sausage / coconut milk / saffron wine	
-or-	
-white wine / garlic / shallots / herbs	
Fried Oysters	14
harrisa / Fresno chilies / red onion / celery	
Artichokes ***	12
marinated and fried artichokes / anchovy mayo	
Arugula Salad ***	9
baby arugula/ white beans/ red onion	
aged sherry vinaigrette/grana padano	
Fennel Salad ***	9
shaved fennel/ cherry peppers / chives	
grana padano / red wine vinaigrette	
Composed Cauliflower salad ***	13
roast cauliflower / house tahini / green lentils	
dates / shishitos / hemp seeds / sherry gastrique	
Kale Ceasar salad	10
locally raised GMO free kale / creamy Caesar	
dressing / grilled crouton / cured egg yolk	
Pork Belly ***	13
peas/carrots/chili flake/pea tendrils	
Elote ***	10
roasted corn/charred poblano peppers/scallion	
crème Mexicana/chicharrón/sourdough	

\*\*\* Indicates Gluten Free

## PIZZETTES

Candied onion / olive / caper / roast garlic	10
Bacon/apple/borgonzola/chilies/red onion	10
Tomato confiture / Turkish style yogurt	10
mint pesto with almonds (*contains nuts)	

## PASTA / RISOTTOS half / full

Casarecce pasta	14 / 26
ragout of rabbit and summer vegetables	
smoked crème fraiche	
Tagliatelle pasta	14 / 27
rosemary lobster nage / scallion / sautéed lobster	
Sausage risotto ***	11 / 21
house made pork sausage/ paprika butter	
Spring pea risotto ***	11 / 21
pea puree/pea tendrils/prosciutto/English peas	

## mains

Atlantic Cod ***	27
forbidden black rice/shallot fondue/beurre rouge	
Norwegian Salmon***	27
cucumber dill salad / smashed sunchoke	
lotus root/micro celery	
Pan Roasted Tilefish	27
smoked tomato veloute / cubanelle peppers	
sautéed spinach / cucumber / crispy leeks	
Single Steer Burger	18
aged Vermont cheddar / pickled red onions	
cabbage slaw with caper aioli / b&b pickles	
Grilled pork tenderloin	28
cider marinated pork tenderloin / collard greens	
candied jalapeno corn bread / cider demi glace	
Duck Breast	28
Korean scallion pancakes / red onion gastrique	
crispy wontons / spiced kecap manis	
All natural half roast Chicken	25
black eyed peas and rice / bacon / poblano	
tomatillo puree / pea tendrils	
Joyce Farms - Sirloin Flap ***	29
100% grass-fed, all natural beef	
(choose two sides)	
<b>Sides:</b>	
-cucumber salad	6
-sunchoke tots	7
-sriracha fingerling potatoes	6
-sesame Brussels sprouts	7
-blistered shishito peppers with lime and maldon	6

\*\*\* all sides are gluten free

20% GRATUITY WILL BE ADDED FOR PARTIES OF 7 OR MORE.

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Reminder: Consuming raw or undercooked poultry, eggs, meats, shellfish or seafood may increase your risk of foodborne illnesses.