

# The Black Pig

## Shares

HOUSEMADE CHARCUTERIE Mustard, Pickles, Crostini	18
ARTISAN CHEESES Ohio Fruit, Honey, Granola, Crackers	16
MEAT & CHEESE A sampling of both the Charcuterie and Cheese plates	24

## Smalls

KOHLRABI & PEACH SALAD Local Greens, Tarragon Dressing, Herbs, Crispy Quinoa	9
FINGERLING POTATOES Truffle, Parmesan, Fennel Aioli	7
CORNED CHICKEN LIVERS Caraway, Beet Mustard, Frisse, Pickled Shallot	7
CARROT GNOCCHI Bay Scallops, Carrot Jus, Black Pepper, Dill	15
BLISTERED PEPPERS 7-Minute Eggs, Crab, Paprika Aioli, Jimmy Nardello Peppers	12
STEAMED CLAMS Sausage, Fennel, White Wine Broth, Toast	16

## Mains

AGNOLOTTI Mushrooms, Leeks, Chard, Parmesan, Lemon	11/20
FETTUCINI BOLOGNESE Ragu of Ohio Beef and Pork, Red Wine, Local Milk, Tomato, and Herbs	10/18
ROASTED CHICKEN Shmaltz Panzanella, Cucumber, Butter Beans, Charred Leek Crema	27
FISH IN CARTOCCIO Tomato Braised White Beans and Monkfish cooked together in a parchment pouch	23
HANGER STEAK* 8 oz. Ohio Beef, Marinated Tomato + Chickpeas + Kale Salad	28
BLACK PIG BURGER* Shallot Jam, Mushroom Duxelles, Brie, Aioli	16

## Tasting Menus

CHEF'S TASTING	40
1st Course: Melon Salad Whipped Ricotta, Harissa, Tomatoes, Crutons, Arugula	
2nd Course: Baked Chickpeas Wax Peppers, Tomato, Young Pecorino	
3rd Course: Fried Pork Chop Gooseberries, Wilted Spinach	
HOUSE-MADE PASTA TASTING	34
1st Course: Spaghetti Melon Cream, Bread Crumbs	
2nd Course: Pasta e Fagioli Farfalle, Dragon Beans, Kale	
3rd Course: Beet Garganelli Beef Heart & Luxardo Ragu	

## Ohio Pork

The Black Pig proudly serves pork raised on small family farms in Ohio.

MEATBALLS Hummus, Pomegranate Reduction, Parsley Salad	14
PORK TENDERLOIN Roasted Tomatoes, Andouille Red Eye Gravy, Corn Salad	22
PORK COLLAR Avgolemono, Fennel, Potatoes	22
PORK CHOP Corn Rice Grits, Caramelized Onion Demi Glace	26

## Thank You

Michael Nowak.....	Chef/Owner
David Kocab.....	Chef de Cuisine
George Callas.....	Sous Chef
Robbie Routh.....	Sous Chef
Sean Hennessey.....	Line
Jon Kerver.....	Line
Jermaine Stokes.....	Utility

We kindly ask that all parties of 10+ guests please split their checks no more than 5 ways. Thank you.

\*Please note that consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.