Winter Lunch + Dinner Menu

Served: Mon - Fri, 11am - 7pm | Sat, 7am-2pm



Wednesday: Turkey Club Wrap

Thursday: Fried Chicken Sandwich

Fried chicken strips, seasonal greens and

ranch dressing on a toasted sourdough bun

pork-free, *available GF)

(nut-free, pork-free)

Sliced turkey, chipotle mayonnaise, seasonal

greens and tomato on a flour tortilla (nut-free,

<u>\$14 Daily Box Lunches</u>

Includes chips, fresh baked cookie and choice of drink No changes or substitutions | Available on gluten-free bread, +\$2*

Monday: BLT Sandwich

Crispy bacon, seasonal greens, vine ripe tomatoes and chipotle mayo on herb-buttered bread *(nut-free, *available GF)*

Tuesday: Chicken Salad on Croissant

Chicken salad with apples, celery, fresh herbs & mayonnaise on a fresh baked butter croissant *(nut-free, pork-free, *available GF)*

Soups and Salads

Soups & Stews

Butternut Squash Soup, \$6, cup | \$8, bowl

Butternut squash, ginger, sage, coconut milk and maple syrup, blended into a creamy bisque; roasted salted pumpkin seeds (*vegan*, *gluten-free*, *dairy-free*)

Italian Stew, \$6, cup | \$8, bowl

Italian sausage, white beans and vegetables simmered in a hearty garlic-tomato broth (*gluten-free*, *dairy-free*, *nut-free*)

Tomato Basil Bisque, \$6, cup | \$8, bowl

Roasted tomatoes, fresh basil, shallots, garlic, parmesan and heavy cream (vegetarian, gluten-free, nut-free)

Carne Adovada Stew, \$12, bowl only

Bowl of red chile-braised pork chunks topped with cheddar cheese; sour cream and blue corn chips on the side *(gluten free, nut-free)*

> <u>Add-Ons:</u> fried chicken, grilled chicken or steak, +\$5 candied bacon, +\$4 add avocado, +\$2 herb-buttered sourdough bread,+ \$1

<u>Snacks</u>

Sweet & Spicy Brussel Sprouts, \$10 Flash-fried fresh brussel sprouts, agave chipotle sauce (vegan, gluten-free, nut-free)

Spinach Artichoke Dip, \$14

Warm dip of spinach, artichoke, cream, garlic, parmesan; served with blue corn tortilla chips *(oegetarian, gluten-free, nut-free)*

Cheddar and Bacon Quiche, \$8

Chopped bacon, cheddar cheese and creamy custard baked into a 6" pie shell (*nut-free*)

Friday: Turkey Muffaletta

Thinly sliced turkey, provolone, tomatoes and chopped olive mix on house-made focaccia (*nut-free*, *pork-free*)

Saturday: Ham & Cheddar on Croissant Sliced honey ham, cheddar and seasonal greens on a fresh baked croissant; dijon mustard on the side *(nut-free, *available GF)*

Salads

Crunchy Winter Salad, \$14

Shaved kale blend, dried cranberries, roasted salted pumpkin seeds, shredded carrots and fig balsamic vinaigrette on the side (vegan, dairy-free, gluten-free)

Golden Beet Salad, \$14

Sliced and pickled golden beets, baby heirloom tomatoes, feta cheese crumbles, seasonal greens, side fig balsamic vinaigrette (*vegetarian, nut-free, gluten-free*)

Chicken Club Salad, \$16

Fried or grilled chicken breast, romaine lettuce, heirloom tomatoes, shredded cheddar cheese and croutons; side of honey mustard, ranch, blue cheese, fig balsamic or dijon vinaigrette *(nut-free, pork-free)*

Beef + Leaf Salad, \$15

Grilled beef tips, baby heirloom tomatoes, shredded carrots, avocado, seasonal greens, side dijon vinaigrette (*gluten-free, dairy-free, nut-free*)

Caesar Salad, \$10

Romaine hearts, parmesan shavings, croutons, creamy caesar dressing on the side *(nut-free)*

www.pigandfigcafe.com pigandfigcafe@gmail.com

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Pastas, Entrees + Burgers

Add a cup of seasonal fruit +\$3 |Add a cup of soup or small house salad +\$4

Chicken Schnitzel, \$18

Crispy panko-crusted chicken cutlet topped with spinach, caper and white wine butter sauce, creamy mashed potatoes (gluten-free, nut-free, pork-free)

Wild Mushroom Ravioli, \$16

Ricotta-stuffed cheese ravioli and wild mushrooms in a spinach cream sauce (vegetarian, nut-free) Add fried chicken, grilled chicken or steak, +\$5 Add candied bacon, +\$4 or green chile, +\$1

Beef Stroganoff, \$18

Sautéed beef tips, mushrooms and onions served over macaroni noodles in an espagnole cream sauce (*nut-free*, *pork-free*) Add candied bacon, +S4 or green chile, +S1

Sandwiches

Available on gluten-free bread, +\$2*

BLT Sandwich, \$14

Crispy bacon, seasonal greens, tomatoes, chipotle mayo or honey mustard, herbbuttered sourdough bread; sea salt chips *(nut-free, *available GF)*

Rainbow Wrap, \$14

Avocado, tomatoes, carrots, arugula and marinated red and yellow peppers in a flour tortilla; sea salt potato chips (*nut-free, dairy-free, vegan, *available GF*) Add fried chicken, grilled chicken or steak, +\$5

Grilled Piggy Cheese, \$14

Melted cheddar, provolone and Swiss cheese, crispy bacon or sautéed mushrooms and onions on sourdough bread; sea salt potato chips *(nut-free, *available GF)*

Chicken Tenders, \$14

Breaded chicken strips and shoestring fries, served with ranch dressing, buffalo sauce, chipotle mayonnaise, barbecue or honey mustard dressing *(nut-free, pork-free)*

Mac & Cheese, \$14

Macaroni noodles simmered in a cheddar and parmesan béchamel sauce (*nut-free*, *vegetarian*) Add candied bacon, +\$4 or green chile, +\$1

Chicken & Bacon Tortellini, \$18

Cheese tortellini tossed with grilled chicken and candied bacon in a parmesan-cream sauce (*nut-free*), *Add green chile*, +*\$1*

Turkey Club Wrap, \$14

Sliced turkey breast, chipotle mayonnaise, seasonal greens and tomatoes on a flour tortilla (*nut-free, dairy-free *available GF*) Add bacon, +\$3, avocado, +\$2

Buffalo Chicken Sandwich, \$14

Fried chicken, greens, tomatoes, buffalo sauce, ranch or blue cheese dressing on a toasted sourdough bun; sea salt chips (*nut-free*, *available gluten-free)

Chicken Wrap, \$14

Grilled or fried chicken, seasonal greens, tomatoes, choice of honey mustard, buffalo sauce, chipotle mayo, ranch or blue cheese dressing, wrapped in a flour tortilla; sea salt chips (*nut-free*, *pork-free* *available GF) Add candied bacon, +\$4, strip bacon +\$3, green chile +\$1, avocado, +\$2

The Big Cow Burger, \$16

8-ounce hand-formed grass-fed beef burger on a toasted sourdough bun with lettuce, tomatoes, pickles and shoestring fries on the side (*nut-free*, *pork-free*)

Our burgers are thick - please allow up to 20 minutes to cook!

Burger Toppings:

green chile, caramelized onions, mushrooms, +\$1 cheddar cheese, swiss cheese, american cheese, provolone cheese, feta cheese or avocado, +\$2 two slices crispy bacon, +\$3 gluten-free bun, +\$2

Hot Pig + Fig Sandwich, \$14

Honey-cured ham, spinach, brie and fig jam on ciabatta, panini pressed; sea salt potato chips (*nut-free*) No changes, no substitutions!

Cuban Sandwich \$14

Garlic-roasted pork loin, honey-cured ham, Swiss cheese, mustard, pickles, hoagie, panini pressed; sea salt chips (*nut-free*) No changes, no substitutions!

The Steak Melt, \$16

Sautéed beef tips, mushrooms, onions and provolone cheese on herb-buttered bread; au jus sauce and sea salt chips on the side (nut-free, pork-free, *available on GF bread but not celiac safe) No changes, no substitutions!