

STARTERS

LOADED CHIPS \$9

housemade chips topped with smoked pork, pimento cheese, chives, peppadew peppers, caramelized onions

SMOKED FISH + SHRIMP DIP \$13

smoked Louisiana catfish and shrimp, sweet pickles, pimento, mayo, and old bay. served with grilled crostini

PIMENTO CHEESE \$10

housemade cheese spread served with grilled breads and pickled vegetables

UPTOWN CAESAR \$9

romaine lettuce, housemade dressing, garlic crouton, parmesan crisp

SWINERY WEDGE SALAD \$9

iceburg lettuce, smoked blue cheese dressing, bacon, shaved red onions, cucumber & cherry tomato

THE HOUSE SALAD \$9

organic heritage mix greens, cucumber, shaved red onion, cherry tomato, red wine-shallot vinaigrette

UPTOWN

SWINERY

LUNCH

all sandwiches served with house made chips

SWINERY BURGER \$13

4oz grilled sirloin-chuck patty topped with pimento cheese, smoked pork, housemade pickles, lettuce, tomato, and roasted garlic-black pepper aioli

CROQUE PIG - SIEUR \$13

thick cut country bread, shaved ham, smoked pork shoulder, sauce bechamel, and sharp cheddar cheese

THE PIG TAIL \$12

our organic housemade wild boar sausage, caramelized onions and peppers, bacon, and pimento cheese. served with grain mustard sauce

B.L.T.P.C. \$12

thick cut bacon, heirloom tomato, roasted garlic-black pepper aioli, pimento cheese, and iceberg lettuce on toasted sourdough

GRILLED CREOLE CHICKEN \$11

grilled boneless chicken breast, creole spices, roasted red pepper, crispy bacon, provolone cheese, lettuce, tomato, and remoulade on a toasted potato bun

WRAP \$8

crisp romaine lettuce, caesar dressing, parmesan cheese
ADD bacon \$4, chicken \$4, shrimp \$7, smoked pulled pork \$6

SIDES

\$4 or sub \$1

french fries seasonal vegetables
today's salad side salad