

LIBATIONS

Beer: Bottles & Cans

HEILEMAN'S OLD STYLE	3	GUINNESS DRAUGHT	5
COORS LIGHT	3	LAKEFRONT EAST SIDE DARK	5
NEW GLARUS SPOTTED COW	5	BELL'S TWO HEARTED	5
MILLER HIGH LIFE	3	INDEED PISTACHIO CREAM ALE	5
STELLA ARTOIS	5	HUMBLE FORAGERHOOK SETTER AMBER	6
CORONA EXTRA	5	CAPITAL AMBER	5
TOPPLING GOLIATH PSEUDO SUE	7	WARPIGS FOGGY GEEZER IPA	5
DOGFISH HEAD 60 MINUTE IPA	5	LAKEFRONT HAZY RABBIT	5

Wine

Whites by the Glass

LUCCIO MOSCATO D'ASTI	8/28
SHADES OF BLUE SWEET RIESLING	7/24
LA CREMA CHARDONNAY	10/36
GABBIANO PINOT GRIGIO	8/28

Reds by the Glass

SEGHEISIO ZINFANDEL	11/40
ANGELINE PINOT NOIR	9/32
COPPOLA CLARET RED BLEND	10/36
INSTIGATOR CABERNET SAUVIGNON	11/40

Whites by the Bottle

CHALK HILL RUSSIAN RIVER CHARDONNAY	32
SILENI SAUVIGNON BLANC	26
SANTA MARGHERITA PINOT GRIGIO	38
DOMAINE STE. MICHELLE SPARKLING BRUT	34

Reds by the Bottle

CLAY SHANNON PINOT NOIR	38
RUTHERFORD HILL MERLOT	42
DUTCHER CROSSING DRY CREEK CABERNET	59
THE PRISONER NAPA VALLEY CABERNET	69

Zero-Proof

RASPBERRY & MINT MOJITO	7	CRANBERRY MULE	6
PASSIONFRUIT PALOMA	7	SAM ADAM'S HAZY IPA	5
CLASSIC COLLINS	7	PERONI ZERO	4

House Cocktails

PIGGY'S OLD FASHIONED Smoked Brown Sugar, Orange, Angostura Bitters, Brandy, Lemon-Lime Soda, Brandied Cherry	11	APEROL SPRITZ Topped with Prosecco, Orange and an Olive	11
RASPBERRY MULE Vodka, Lime, Ginger Beer	10	CUCUMBER & MINT MOJITO White Rum, Lime, Cane Syrup	11
TROPICAL JUNGLE BIRD Pineapple, Rum, Campari, Brown Sugar, Lime	10	GOOSE ISLAND ICED TEA Vodka, Gin, White Rum, Triple Sec, Amaretto, Lemon, Cola	12

Bourbons

JIM BEAM	5 8
JACK DANIELS	6 10
BUFFALO TRACE	7 12
WOODFORD RESERVE	7 12
EAGLE RARE	8 14

Scotch

JAMESON	5 9
JOHNNY WALKER BLACK	7 11
RED BREAST 12 YEAR	9 14
MCCALLAN 12 YEAR	10 17
GLENLIVET 18 YEAR	12 22

Bourbon and Scotch are priced by 1.25 oz pours or 2.5 oz pours.
>>> Ask to see our Reserve List of Spirits for Rare and Allocated Items. <<<

PIGGY'S ON FRONT

Famous Starters

STUFFED MUSHROOMS	12
Hand-Stuffed with Italian Sausage, Breadcrumbs and a Blend of Herbs and Three Cheeses. Smothered with Classic Alfredo Sauce.	
BACON WRAPPED SHRIMPS	15
Black Tiger Shrimp Wrapped with Applewood Smoked Bacon and Glazed with A Grain Mustard & Bourbon BBQ Sauce.	
CHICKEN PESTO FLATBREAD	12
Flatbread Topped with Tender Grilled Chicken, Fresh Mozzarella, Basil Pesto and Tomato Pomodoro.	
BBQ PORK FLATBREAD	12
Flatbread Topped with Pulled Pork, Mozzarella, Bleu Cheese, Bourbon BBQ, Crispy Onions and Chive.	
ARANCINI	11
Golden Fried Balls of Three Cheese Risotto with a Pepperoncini & Buttermilk Dipping Sauce.	
BRISKET & CURDS	13
Slow-Smoked Brisket & Ellsworth Creamery Cheese Curds Drizzled with Our Famous Raspberry BBQ Sauce.	
ARTICHOKE DIP	13
Chef's Recipe Spinach and Artichokes with Creamy Gorgonzola and Roasted Garlic. Served with Italian Sesame Bread.	

Amazing Salads

PIGGY'S WEDGE	12
Crunchy Iceberg Lettuce, Cherry Tomatoes, Applewood Smoked Bacon, Red Onion, Gorgonzola & Chive Dressing.	
CLASSIC CAESAR	12
Romaine Drizzled with Caesar Dressing and Fresh Lemon Juice. Topped With a Blend of Parmesan and Asiago Cheese Shards and Seasoned Breadcrumbs.	
ADD FRIED CHICKEN CUTLET	6
SOUTHWEST CHOPPED CHICKEN	15
Chopped Lettuces, Lime Grilled Chicken, Black Beans, Charred Corn, Roasted Peppers, Cherry Tomatoes, Shredded Cheddar, Chipotle & Pepperoncini Buttermilk Dressings.	

House Specialties

DIJON ENCRUSTED SALMON	27
Brushed with Dijon and White Wine, Topped with Seasoned Breadcrumbs and baked to Perfection. Served on a Champagne Cream Sauce.	
HAND-CUT RIBEYE	44
Sixteen Ounces of Choice Beef Grilled to Order. Served with Cabernet Sauce and Our Famous Steak Butter.	
CHICKEN POMODORO	25
Twin Chicken Breasts Grilled & Brushed with Basil Pesto. Smothered in Fresh Mozzarella, Tomatoes and Bacon with a Balsamic Glaze	
CORNFLAKE FRIED WALLEYE	27
Fresh Canadian Walleye Dredged in Cornflakes and Fried to Perfection. Served with Poblano and Lime Tartar Sauce.	

From the Smoker

PULLED PORK PLATE	28
Slow Smoked and Shredded Pork, Slathered in Our Raspberry Chipotle BBQ.	
CENTER CUT PORK CHOPS	25
Smoked and Charred on the Grill with Our Honey Dijon BBQ.	
SMOKIN' COMBO	31
A Helping of Our Pulled Pork, One Center Cut Smoked Chop and Burnt Ends. Available While it Lasts!	

Sandwiches & More...

CLASSIC CHEESEBURGER	18
Two Patties Topped With Cherrywood Smoked Bacon, American Cheese, Fried Onions Chipotle Mayonnaise and Pickle Chips on a Sesame Seed Bun.	
PIGGY'S PORK DIP	16
Shaved Pork Roast with Melted Swiss Cheese, Crispy Onions and Pepperoncini Dressing served Au Jus.	
BRISKET MAC & CHEESE	22
Cavatappi Noodles in a Rich Monterey Cheese Sauce, Topped with Smoked Brisket, Green Onions and Breadcrumbs.	



All entrées, smokehouse plates, sandwiches and pasta are served with soup or salad, and dinner rolls.

Smokehouse items and entrées are also served with fresh vegetable medley and choice of whipped potatoes, baked potato or fries.

All Sandwiches served with fries.

* consuming undercooked seafood, shellfish, meat, eggs or unpasteurized milk may increase your risk of foodborne illness.