

PIG n WHISTLE

ON 3RD

B · R · U · N · C · H

BURGERS & BITES

Build your own goz Specialty

Blend Beef Burger 15.5

locally sourced black angus beef

lettuce, tomato, onion upon request

add caramelized onion, mushrooms, jalapeños, cheddar, swiss, american, pepperjack, mozzarella, blue cheese \$1.50

applewood smoked bacon,
avocado, egg \$2

California Burger 16.5

goz turkey burger, american cheese, romaine, tomato, avocado, mayo

Shrimp Po'boy Tacos 12

cornmeal coated,
jalapeño slaw, cajun mayo

Chicken Wings 13.5

- buffalo with blue cheese -
- sriracha bbq with ranch -
- sweet chili with mango dipping sauce -

Nachos Supreme 13

beef chili, mozzarella, cheddar, guacamole, sour cream jalapeños, pico de gallo, corn tortillas

Fried Mozzarella Bites 13

spicy tomato dipping sauce

EGGS

3 Egg Omelet 12

served with toast, home fries

choice of 2 fillings:

ham, bacon, irish sausage, smoked salmon, american, swiss, mozzarella, pepperjack, cheddar, feta, goat cheese, cream cheese, onions, peppers, mushrooms, spinach, jalapeños, tomato:

additional fillings \$1 each

Eggs Benedict 12

poached eggs, hollandaise sauce
choice of: canadian bacon or florentine

Spicy Corned Beef Hash 15

poached eggs, home fried potato, peppers, onions, jalapeños, served with toast

Smoked Salmon B.E.T. 15

house smoked salmon, bacon, eggs over-easy, tomato, chive cream cheese on toasted 7 grain, home fries

ENTREES

Corned Beef & Cabbage 17.5

boiled potato, carrots

Sizzling NY Strip & Hand Cut Fries 25

over sauteed mushrooms & onions topped with a parmesan roasted tomato

Chicken Cordon Bleu 17

panko coated, ham & swiss filled, mashed potato, broccoli, sauce supreme

BRUNCH SPECIALS

Irish Breakfast 15

eggs, irish sausage, irish bacon, black & white pudding, grilled tomato, baked beans, side of toast

Old Fashioned Buttermilk Pancakes 12

whipped cream & strawberries

Southern Fried Chicken & Waffles 15

with maple bourbon sauce

Bread Pudding French Toast 12

thick cut challah bread in orange & cinnamon flavored marinade, topped with whipped cream & strawberries

PUB FARE

Bangers N Mash 17.5

sauteed onion, gravy

Traditional Fish & Chips 18.5

beer battered cod, sweet pea tartar sauce

Shepherd's Pie 17.5

ground beef, carrots, peas, toasted mashed potato topping

Chicken Pot Pie 17.5

chunks of chicken breast, onions, mushrooms, peas topped with puff pastry

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*18% gratuity may be added to parties of 6 or more

SIDES

- French Fries 8
- Onion Rings 6
- Fresh Fruit Cocktail 5
- 2 Eggs Any Style 5
- Home Fries 6
- 2 Irish Sausage 6
- Applewood Smoked Bacon 8

BRUNCH COCKTAILS

- Black Pepper Maple Bacon Bloody Mary 11
- Morning Mule 8.5
- Fresh Blood Orange Mimosa 9

WINE

WHITE

- Chardonnay, Smoking Loon Steelbird (CA) 9.5
- Pinot Grigio, Santa Marina (IT) 9
- Sauvignon Blanc, Giesen (NZ) 10.5
- Riesling, Valckenberg (DE) 11
- Rose, Chateau de Beaulieu (FR) 11
- Prosecco, La Luca (IT) 12.5

RED

- abernet Sauvignon, Avalon (USA) 10
- Malbec, Casa De Campo (AG) 9
- Merlot, Douglas Hill (CA) 9
- Pinot Noir, McManis (CA) 12
- Sangria 7.5

COCKTAILS

- Moscow Mule 9.5
- Hot Spiced Rum Apple Cider 10.5
- P&W Bulleit Old Fashioned 11
- Blood Orange Cosmo 10



BEER

DRAFT

Ask About Rotating Line

- Guinness 9
- Smithwicks 8
- Pig Ale 8
- Stella Artois 8
- Ommegang Witte 8.5
- Bass Ale 8
- Blue Moon 8.5
- Greenport Other Side IPA 8.5
- Lagunitas IPA 8.5
- Heineken 8
- Bud Light 7

CANS

- Austin Cider 8
- Bitburger Pilsener 8.5
- Abita Purple Haze 7
- Flying Dog Snakedog IPA 8
- Firestone Easy Jack Session IPA 8

BOTTLES

- Heineken 7.5
- Corona 7.5
- Miller Lite 6.5
- Negra Modelo 7.5
- Anchor Porter 7.5
- Magners Irish Cider 8.5
- Budweiser 6.5
- Bud Light 6.5
- Michelob Ultra 6.5
- Coors Light 6.5
- Sierra Nevada Tropical Torpedo IPA 7.5
- Ommegang Lovely, Dark & Deep Oatmeal Stout 8
- O'Douls Non-Alcoholic 6