



716-631-2222

<http://www.takeoutcab.com>

This Little Pig

Appetizers

Lobster Roll Deviled Eggs \$13.00

Three, completely over-loaded, lobster, grab, egg salad stuffed hard cooked egg, focaccia chip, tiny greens

Smoked Wings \$15.00

One pound of hardwood-smoked chicken wings, with smoked blue cheese dressing

Title Belt Meatballs \$12.00

Our bacon and ground pork meatballs, slow smoked and served with our carolina-style "knock out sauce"

Kentucky Baked Onion Soup \$9.00

Sweet onions and thyme, slowly braised with bourbon in rich beef bone broth baked with croutons, smoked gouda, and parmesan cheese

Rogies & Roasted Tomatoes \$13.00

House-made potato and cheese pierogi with roast-ed heirloom tomatoes, spinach, and sauteed onion

Piggy Pipe Bombs \$15.00

Twin banana peppers stuffed with pulled pork, bacon, ricotta and cheddar, and live-fire roasted, with pimento queso, chowchow relish

Fried Green Tomatoes \$14.00

with slices of crispy, fried green tomato stacked with whipped goat cheese and local honey-pepper jam

Smoked Brisket Nachos \$18.00

Carved and chopped smoked brisket, cheddar, queso sauce, and salsa with jalapeno, cilantro, corn relish, served over tri color tortilla chips

Crispy Chicken Livers \$14.00

Plato Dale farm chicken livers buttermilk battered and fried crispy, topped with crispy onions. Served with our housemade yum-yum and K.O sauce

Salads

This Little Salad \$9.00

Mixed greens, cucumber, roasted corn and tomato, sunflower seeds, pickled onion, crouton, parmigiana-reggiano cheese, and your choice of dressing

Caesar Salad \$9.00

Crisp romaine heart, grape tomato, foccacia crouton, pecorino-romano cheese, and our house-made dressing

Shaved Brussel Sprout Salad \$9.00

With shaved brussels sprouts, dried cranberry, butternut squash, smoked pecan and peanuts, goat cheese, blueberries, and poppyseed dressing

Sammies

Pimento Cheeseburger \$16.00

Half-pound of local, organic, Butter Meat Co. (pavilion, ny) beef, our own pimento cheese, and a house-baked roll with choice of fries or house salad

Crispy Chicken BLT \$17.00

Crispy, buttermilk-battered chicken thigh, mayo, bacon, lettuce, tomato, house roll with choice of fries or house salad

Beyond Big Mack \$16.00

Grilled Vegan beyond meat patty, special sauce, American cheese, shredded lettuce, tomato and onion with a pickle choice of french fries or a house salad

Whistle Pig \$19.00

Grilled sage sausage, stacked with pulled pork, bacon, smoked provolone, knockout sauce with a fried egg and crispy fried pickle

Entrees

Blueberry Bacon Bones \$25.00

St. louis ribs house-cured with brown sugar and hickory smoked. Tastes like bacon, eats like ribs! With choice of two side, house pickles

Pan Seared Salmon \$29.00

Faroe island salmon pan-seared with za atar spice with sauteed zucchini & tomato tossed with farro, wheatberries and brown rice, tomato-parsley relish

Trifecta Barbecue Board \$29.00

Hickory smoked beef brisket, crispy fried chicken and blueberry jalapeno hog wings with choice of 2 sides

Nashville Hot Combo \$28.00

One buttermilk battered boneless pork chop and boneless chicken thigh fried up crispy with our Nashville hot sauce, choice of 2 sides

Shrimp and Lobster with \$29.00

Spinach Risotto

shrimp, lobster, tomato, garlic, fennel, white wine, spinach, white wine, risotto, pecorino-romano

Pork & Pierogi \$24.00

Two of our house-made farm's cheese stuffed pierogi simmered with bacon, pulled pork, collard greens, tomato and butter beans, chicken jus

Preachers Portion \$28.00

Carved smoked brisket with sweet bippy sauce, a nashville chicken slider, macaroni and cheese, bbq beans

Pork Porterhouse \$23.00

14 ounce pork porterhouse, fire roasted and smothered with apple bacon jam over braised collards greens and beans

Macaroni & Cheese

Porky Mac & Cheese \$18.00

Pulled pork, bacon, caramelized onions, nashville sauce, 4 cheese sauce, crispy onions

Kansas City Mac \$18.00

barbecued brisket 'burnt ends' simmered with pimento cheese, our sweet bippy sauce and pasta topped with goat cheese & pickled onions

Smoked Chicken Alfredo \$23.00

smoked chicken sauteed with spinach, garlic, white wine, cream, pecorino-romano cheese, cavatappi pasta

Pimento Mac & Cheese \$19.00

Sides

Side Braised Greens & Butter \$8.00

Beans

*With braised smoked ham, collard
and mustard greens, cider vinegar,
butter beans*

Side House French Fries \$8.00

*With fresh dill, malt vinegar, sea
salt, garlic aioli*

Smashed Potatoes \$6.00

*Red skin potato, butter, sour
cream, roasted garlic*

Side Pimento Mac & Cheese \$8.00

*Corkscrew pasta, cheddar,
pimento cheese, velveeta, cream*

Farmer's Market Vegetables \$8.00

*Sauteed zucchini and seasonal
local vegetables*

Loaded Up Smashed Potatoes \$9.00

*Red skin potatoes, butter, sour
cream, roasted garlic, bacon,
cheddar, pimento cheese green
onion*

Sweets

Samoa Cookie Ice Cream Pie \$10.00

*Our coconut, chocolate chip ice
cream, graham crust, caramel,
coconut*

TLP Peanut Butter Cup \$10.00

*Giant chocolate brownie cup filled
with peanut butter cream and
covered with chocolate ganache*

Pumpkin PPE \$10.00

*Personal pie experience! Pumpkin,
spices and whipped cream cheese,
whipped cream, and pumpkin seed
brittle*

Cinnamonn Bun Ice Cream \$11.00

Sando

*Our warmed giant cinnamon bun
stuffed with coffee ice cream, glazed
with caramel and crispy bacon with
whipped cream*