HORS D’ŒUVRES
WARM OLIVES with orange & spices 5
TRIPLE FRIED DUCK FAT FRIES* 110 minute egg, cold béarnaise 7
ROASTED BONE MARROW herb salad, walnut oil, chimichurri, toast 12
TRUFFLED DEVILED EGGS with Salty Sow bacon, chives 6
PASTRAMI SALMON* mustard-dill crème fraiche, toast 10
OYSTER BOUDIN FRITTERS* chipotle remoulade 8
SALTY SOW CHARCUTERIE & CHEESE BOARD with all the fixin’s 15
ROASTED ORGANIC BEETS Pure Luck goat cheese & pistachio vinaigrette 7

THINGS IN A JAR
CHICKEN LIVER MOUSSE apple gelée, pickled onions 8
GREEN EGGS & HAM* with grits & parmesan basil 7
FRESH & SMOCKED SALMON RILLETTE caviar, crème fraiche 8

VEGETABLES
BRUSSELS SPROUT CAESAR SALAD candied almonds, dried cranberries, Caesar dressing 8
FRIED SMASHED POTATOES with neck bone gravy 6
CAULIFLOWER & WILD RICE CASSEROLE almonds, parmesan, garlic cream 6
YUKON GOLD MASHED POTATOES with neck bone gravy 6
COLLARD GREENS smoked ham hocks, pot likker 6
CRISPY BRUSSELS SPROUT LEAVES golden raisins, Pecorino 7
GLAZED TURNIPS 6
GREEN CHILE GRITS 6

OVENS, PLANCHA, ETC, ETC, ETC...
CRISP CHICKEN THIGHS all-natural chicken, fried smashed potato, neck bone gravy 14
CANDIED PORK BELLY collard greens, soy balsamic syrup 14
SLOW-COOKED BEEF SHOULDER Yukon Gold mashed potatoes, glazed root vegetables, fried egg 18
NIMAN RANCH PORK BLADE STEAK Moroccan honey sauce, arugula 18*
MILK-BRAISED PORK SHOULDER with white beans, escarole, Pecorino 14
PETITE BONE-IN FILETS* mushroom, bone marrow red wine sauce 18 add a third fillet 27
BLACKENED REDFISH quinoa, lentils, smoked tomatoes, chipotle Tabasco lemon butter 18
DUCK BREAST* cornmeal, oil cured olives, cardamom orange sauce 17
CHEF’S VEGETABLE ANTIPASTO a selection of the freshest local organic & other vegetables simply prepared 14

DESSERTS, ICE CREAMS & SORBETS
BUTTERED POP CORN POT DE CRÈME 6
DARK CHOCOLATE TRUFFLE CAKE 7
BUTTERScotch BOURBON salted caramel, sweet crème fraiche 6
BANANAS FOSTER BEIGNETS cane syrup, honey & nutmeg ice cream 6
ICE CREAMS nutmeg, vanilla bean 5
BLOOD ORANGE SORBET 5

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

We politely decline to separate checks. For parties of 8 or more a 20% gratuity will be added.

Our non-gluten, vegetarian & vegan menus are available upon request.

SALTY SOW
swine + wine + beef

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Salty Sow
1917 Manor Rd,
Austin, Texas 78722
512.591.2337
www.saltysow.com

June 3, 2013
**WHITE**

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<th>Wine</th>
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**BUBBLES**

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**RED**

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**CRAFT DRAFTS $6**

- (512) Wit
- Austin Beer Works Pearlsnap
- Hops & Grain Alter-eration German-Style Altbier
- Live Oak Pils
- Live Oak Liberator Doublebock
- Rahr Ugly Pug Black Lager (served by the bucket $5)

**INDEPENDENCE CONVICT HILL OATMEAL STOUT**
**REAL ALE DEVIL'S BACKBONE BELGIAN-STYLE TRIPEL**
**REAL ALE FIREMAN'S 4**
**THIRSTY PLANET THIRSTY GOAT AMBER ALE**
**THIRSTY PLANET BUCKETHEAD IPA**
signature sips
1 BLANCHE house blood orange frozen margarita
2 LITTLE LARRY 6 oz Blanche frozen margarita topped with Grand Marnier
3 SPARKLING SANGRIA elderflower liquor, lemon, orange, bubbles
4 WALLOW blanche drenched in Fireman's 4.Ale
5 ROSEMARY'S PIGLET pomegranate juice, rosemary syrup, bubbles

wine
6 bubbles CAROSEL BRUT, France
7 HOGUE COLUMBIA VALLEY CHARDONNAY
8 HOG WASH, California
9 CODICE TEMPRINILLO, Spain

wine
10 (512) WIT
11 AUSTIN BEER WORKS PEARLSNAP
12 REAL ALE FIREMAN'S 4 ALE
13 CONVICT HILL OATMEAL STOUT

craft drafts

tacos
14 MILK-BRAISED PORK 'CARNITAS' TACO with a fried egg, parmesan queso
15 PORK BELLY TACO with a fried egg, arugula, feta
16 CORNMEAL FRIED CATFISH TACO with sweet onion slaw & chipotle remoulade

chicken
17 TRUFFLED DEVILED EGGS with Salty Sow bacon, chives
18 HONEY ROSEMARY DIPPED FRIED CHICKEN with Cat Head sweet potato biscuit

veggies
19 TRUFFLE DUCK FAT PARMESAN FRIES with cold béarnaise
20 SPINACH-ARTICHOKE-ASIAGO FONDUE with crostini
21 CRISPY BRUSSELS SPROUT LEAVES with golden raisins, pecorino
22 WARM GOAT CHEESE FRITTERS with olive purée, crostini

SALTY SOW
swine + wine + beer

$2 OFF ALL SIGNATURE SIPS, BEER, HORS D'OEUVRES & THINGS IN A JAR
4:30-6:30 EVERY DAY
craft drafts $6

(512) WIT
AUSTIN BEER WORKS PEARLSNAP
HOPS & GRAIN ALT-ERATION GERMAN-STYLE ALTBIER
LIVE OAK PILZ
LIVE OAK SEASONAL
RAHR UGLY PUG BLACK LAGER served by the bottle $5
INDEPENDENCE CONVICT HILL OATMEAL STOUT
REAL ALE DEVIL'S BACKBONE BELGIAN-STYLE TRIPLE
REAL ALE FIREMAN'S 4
THIRSTY PLANET THIRSTY GOAT AMBER ALE
THIRSTY PLANET BUCKETHEAD IPA

signature ritas

BLANCHE house blood orange frozen margarita $7
LITTLE LARRY 6 oz Blanche frozen margarita topped with Grand Marnier $7
AUNTIE PINK Asombroso la Rosa tequila, lime, agave, pink salt rim $8
CURLY TAIL Pepe Z, cilantro, serrano, blood orange, smoked salted rim $8
WALLOW the Blanche drenched in Fireman's 4 Ale $9
SOW' RITA Dulce Vida Anejo, lime, Grand Marnier $10

signature sips $8

ZENJEN Bluecoat gin, Canton ginger liqueur, lavender syrup, lemon, rose' bubbles
ROSEMARY'S PIQUET pomegranate juice, rosemary syrup, bubbles
MR. SHAW One Tree Jasmine Green Tea Liqueur, Bullet rye whiskey, honey, lemon
SALTY SOW'R whisky, agave, lime, tamarind
FLYING PIG Bluecoat gin, tarragon syrup, tarragon, lemon, bubbles, lemon zest rim
GARDEN FRESH COLLINS Bluecoat gin, ginger syrup, basil, cucumber
BLUE SOW Tito's, blue cheese stuffed pickled okra
SPARKLING SANGRIA elderflower liquor, bubbles, lemon, orange, grapes, opal basil
MAPLE GLAZED OLD FASHION Maker's Mark, maple syrup, pomegranate, blood orange bitters, amarena cherry
MISS PIGGY X-Rated Fusion, bubbles, grapefruit-sugar rim
BIRTHDAY CAKE Godiva white chocolate, Pinnacle Whipped Vodka, chocolate rim, sprinkles

seasonal sips $8

HOGWASH Don Q rum, fresh watermelon juice, fresh mint, lime juice, simple syrup
BLUEBERRY LEMON THYME SMASH Hanger Citron vodka, fresh thyme, simple syrup, lemon wedges, blueberries
CHARLOTTE'S WEB strawberry moonshine, black pepper simple syrup, balsamic drizzle
LEMON MERINGUE PIE Tru Lemon vodka, Pinnacle vodka, fresh lemon juice, frothy egg whites with a biscotti rim

DRINKS $2 OFF ALL SIGNATURE SIPS, BEER, HORSE D'OEUVRES & THINGS IN A JAR
4:30-6:30 EVERY DAY
Chef Specials 7.8.13

Charcuterie Board 15
Country Style Pate Salty Sow
Chicken Liver Mousse Salty Sow
Framani Sopressata California
House-made Pastrami Salmon Salty Sow
La Quercia Prosciutto Iowa
Green Hill Sweet Grass Georgia
Cottonwood Cheddar Kansas

“JBG” Vine Ripe Tomatoes 9
w/ pt. reyes, red onions, shaved fennel, garden herbs, EVOO & balsamic syrup

House Soy Cured Salmon ‘Nachos’ 13
w/ guacamole, pickled onions, shitake mushrooms, blistered shishito peppers & wasabi crema

Fried Avocado 10
w/ BBQ pork and beef, pepper jack cheese, smoked tomato pico, spicy buttermilk ranch, and cilantro aioli

Grilled Cheese, Tomato & Bacon 13
Gruyere, provolone, fried green tomatoes, pork belly & whole grain mustard w/ arugula watermelon & feta salad

10 oz Angus Ribeye Steak 27
Frisse, SS bacon lardons, pt reyes blue cheese, corn, sunchokes, a fried egg, chimichurri & bone marrow red wine sauce

Apple Crisp 6.95
w/ vanilla bean ice cream and sweet cream