

THE ROOTING PIG

A CHARCUTERIE BAR

BAR SNACKS

Marinated Olives & Feta - 6

Deviled Eggs - 5

Pimento Cheese - 7

Soft Pretzel - 7

PIGLET BITES

Kids' Board- 10

house made ham, cheddar cheese, pickles

Grilled Cheese - 8

Hot Dog - 8

Hamburger- 10

SWEETS

Bacon Chocolate Chip Cookie - 6

Blueberry Clafoutis - 12

Warm Chocolate Budino - 12



SEASONAL PLATES

Arugula - 16

bacon, radish, peanut brittle, blue cheese

Roasted Carrots - 16

speck, pea shoot, wild rice, boursin

Salt Roasted Beet- 20

stracciatella, culatello, mirco radish, walnut

Beef Carpaccio - 22

crispy garlic, fine herb, caper, parmesean, aioli

N'duja Arancini - 18

chickpea, red pepper, salsa verde, parsley, shallot

SANDWICHES

BAF Italian - 18

ham, mortadella, salami, provolone, giardiniera

Pigstrami - 18

swiss, sauerkraut, thousand island

Smoked Turkey- 18

bacon, gruyere, dill pickle

Bacon Wrapped Hot Dog - 12

cheddar, mustard, relish

Bacon Burger - 18

grilled onion, pickle, lettuce, cheddar, special sauce

Sides

lard fries with aioli - 6

side salad - 6

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CURED MEATS

BOARDS TO SHARE

(Chef's Choice)

The Abundanza

Small: 2 meats, 1 cheese - 30

Large: 4 meats, 2 cheeses - 55

Just Meat

Small: 3 meats - 28

Large: 5 meats - 45

Local Cheese

Small: 3 cheeses - 24

Large: 5 cheeses - 36



A LA CARTE

(Your Choice)

Choose 1, 3, or 5 cured meats

Salami - 8

choose from the following flavors: chorizo, finocchiona, pepperoni, saucisson sec, soppressata

Culatello - 12

ham, sweet, nutty, unsalted butter

Lomo - 10

pork loin, deeply nutty with salty, peppery finish

Lonza - 10

pork loin, rubbed with Calabrian chilis, mildly sweet with a little heat

Coppa - 10

pork shoulder, salty, peppery, and rich savory

Noix de Jambon - 12

ham, sweet and salty

Spalla - 10

pork shoulder, nutty and savory

Speck - 11

ham, smoked, rich and savory

About our meat: Broad Arrow charcuterie is made in small batches using pork grown right here from pigs that live in the forest and on our pasture. Our meat is cured with care by our partners Babette's Table (VT), Short Creek Meats (ME) and A Small Good (ME)

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DRINKS

ON DRAFT - 9

Absolem Cider Float Away - Dry Cider
Bissell Brothers LUX - Pale Ale
Bissell Brothers Substance - IPA
Oxbow Farmhouse Pale Ale - Saison
Foundation Burnside - Brown Ale
Baxter Logger Road - Light Lager
Pitcher of beer (60oz) - \$32

SINGLE CANS - 9

Rising Tide MITA - Session IPA
Liquid Riot Irish Goodbye - Dry Stout
Orono Brewing Tubular - Hazy NE IPA
Sheepscot Valley Pemaquid - Scottish Ale
Allagash Sixteen Counties - Golden Ale
Mast Landing Champ - Craft Lager
Athletic IPA - Non Alcoholic
APRES Hard Seltzer
Pine Rickey: lemon lime pine
Tote Road: raspberry strawberry elderberry
Green Weaver: raspberry mint

SOFT DRINKS

Maine Root - 3.50
Ginger Beer
Mexicane Cola
Slightly Sparkling Lemonade
Green Bee Blueberry Seltzer - 3.50
San Pellegrino 500 mL - 4
Woodland Farms Hop Seltzer - 5

Other soft drinks available for sale in the market

WINES

sparkling Oyster River Morphos - 11/40
sparkling Caneva da Nina Prosecco - 12/43
white Vostinic Skrlet - 10/32
white Miraja Chardonnay - 11/42
rose Ovum Pink Salt - 12/43
red Touraine Gamay - 10/37
red Evolution Tempranillo - 11/39

COCKTAILS - 14

130 Margarita

Espolon blanco, fresh lime, demerara simple
Cointreau, salt

Lemon Squeeze Sparkler

Bombay Sapphirer gin, herb lemon tea syrup, fresh
lemon soda, mint

Cherry Whiskey Sour

Wild Turkey 101 Rye, fresh lemon, house cherry cordial,
Blenheim Park Orchards Sakura Bitters

Muscongus Mule

Tito's, Maine Root ginger beer, elderflower liqueur lime

New Harbor Negroni

Campari MUZ vermouth, orange citrate bitters, Oyster
River Morphos, soda orange

