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City Pork Brasserie & Bar

Menu Prices — October 26, 2026

City Pork Brasserie & Bar menu with prices in United States, updated October 2019: 197 items across 17 categories, prices from $1.50 to $32.00.

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City Pork Brasserie & Bar Menu with Prices (United States)

City Pork Brasserie & Bar menu with prices in United States, updated October 2019: 197 items across 17 categories, prices from $1.50 to $32.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/city-pork-brasserie-bar

Menu categories: Starters · Greens · Sandwiches · Cheese & Charcuterie · Plates · Sides · Brunch - Starters · Brunch - Greens · Brunch - Sandwiches · Brunch - Entrées · Brunch - Charcuterie & Cheese · Brunch - Sides · Breakfast - Sandwiches · Breakfast - Bowls · Breakfast - Plates · Breakfast - a la Carte · Breakfast - Drinks

Starters

ITEM	PRICE
Smoked Salmon Saltine House smoked salmon, avocado tartare, capers, sun-dried tomato, green onion.	**$10.00**
Wild Boar Flautas Crispy tortillas, smoked avocado cream, cheddar jack, pickled red onions, micro-cilantro.	**$13.00**
Baby Back Ribs Smoked half rack, house BBQ sauce.	**$14.00**
Boudin Balls House boudin, remoulade, pickled red onion, pickles.	**$9.00**
Sticky Wings Cane cola, ginger chili.	**$12.00**
Crab & Mushroom Gnocchi Wild mushroom ragout, lump crabmeat, gnocchi, sautéed seasonal greens.	**$15.00**
Andouille Corn Dogs Chipotle mustard, pork trotter ketchup.	**$11.00**
Pork Debris Spring Rolls Asian slaw, spicy peanut sauce, Korean red pepper, soy sauce.	**$13.00**

Greens

ITEM	PRICE
Local Greens Spring mix, tomato, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$8.00**
Cured Duck Bacon Salad Golden beets, house duck bacon, toasted pecans, local chevre, spicy steen’s vinaigrette.	**$17.00**
Smoked Salmon & Asparagus House smoked salmon, steamed asparagus, shaved fennel, lemon red wine vinaigrette.	**$16.00**
Blue Cheese Bibb Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing.	**$10.00**
Jefferson Greens Local greens, tomato, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$15.00**
Seafood Goddess Gulf shrimp and crab, avocado, heirloom tomatoes, green onions, green goddess.	**$19.00**
Blue Cheese Bibb & Steak 4 oz. filet mignon, tomato, fried shallots, boiled egg and house cured bacon, bleu cheese dressing.	**$18.00**

Sandwiches

ITEM	PRICE

Big Pig — $13.00
Pulled pork, house BBQ, coleslaw on brioche bun.

Cubano — $13.00
Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread.

Grilled Vegetable Hoagie — $12.00
Zucchini, squash, tomato mushroom, red onion, herbed goat cheese on 100% multi-grain wheat bread.

Brisket — $15.00
14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions on brioche bun.

BLT — $10.00
House bacon, tomato, lettuce, mayo on Texas toast.

Cp Brisket Burger — $15.00
Brisket (8 oz.), chuck blend, burnt ends, cheddar, onion jam, BBQ mustard on brioche bun.

City Club — $13.00
Smoked chicken, house cured and smoked ham and bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread.

Pork Belly Hoagie — $14.00
Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread.

Cheese & Charcuterie

ITEM	PRICE
Pick 3 Board Your choice of any three items from both our cheese and charcuterie selections.	$16.00
Pick 5 Board Your choice of any five items from both our cheese and charcuterie selections.	$22.00
Grand Board Chef's selection of seven meats and cheeses with pickles, mustard and sweet accompaniments.	$28.00

Plates

ITEM	PRICE
Rabbit & Dumplings Pork gyoza, crispy cabbage slaw, wild mushrooms.	$25.00
Ribs & Peaches Full rack baby back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles, herb pistou.	$24.00
Boudin Stuffed Quail House boudin, roasted quail, blackberry and bourbon demi, golden beet chutney.	$23.00
BBQ Salmon Chef's vegetable, BBQ glaze.	$23.00
Lamb Chops House mustard and herb glazed lamb chops, mint salsa verde, chef’s vegetable.	$29.00
Shrimp & Boudin Boudin dirty rice, crispy onion, spicy brick sauce, chef’s vegetable.	$23.00
Chicken Fried Duck Roasted blueberries and pecans, yukon gold mashed potatoes, chef’s vegetables.	$21.00
City Pork Chop 12 oz. double cut tomahawk pork chop, duck cornbread dressing, smoked trotter demi.	$27.00
Seared Seafood Fresh fish, jumbo gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc.	$23.00

ITEM	PRICE
Cold Smoked Filet Mignon 8 oz. filet mignon, light smoke, wild mushroom ragout, onion jam, crispy shallots.	**$32.00**

Sides

ITEM	PRICE
House Chips	**$4.00**
Potato Salad	**$4.00**
Jalapeño Cheddar Hotlink	**$5.00**
Mac & Cheese	**$4.00**
Mustard Greens	**$4.00**
Boudin Dirty Rice	**$4.00**
House-Cut Fries	**$4.00**

Brunch - Starters

ITEM	PRICE
Pork Debris Spring Rolls Asian slaw, spicy peanut sauce, Korean red pepper, soy sauce.	**$11.00**
Wild Boar Flautas Crispy tortillas, smoked avocado cream, cheddar jack, pickled onions, micro-cilantro.	**$13.00**
Sticky Wings Cane cola, ginger chili.	**$11.00**
Boudin Balls House boudin, remoulade, pickled onions, pickles.	**$9.00**
Pork Debris Poutine Pickled jalapenos, applewood smoked cheddar, giblet gravy.	**$9.00**
Smoked Salmon Saltine House smoked salmon, avocado tartare, capers, sun-dried tomato, green onions.	**$10.00**

Brunch - Greens

ITEM	PRICE
Jefferson Greens Local greens, smoked chicken, pepper jelly vinaigrette, red onions, gorgonzola crumbs.	**$14.00**
Seafood Goddess Gulf shrimp and crab, avocado, heirloom tomatoes, red onions, green goddess dressing.	**$19.00**
Local Greens Bacon lardons, gorgonzola crumbles, pepper jelly vinaigrette.	**$8.00**
Bleu Cheese Bibb Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing.	**$9.00**

Brunch - Sandwiches

ITEM	PRICE

Big Pig — $11.00
Pulled pork, house BBQ sauce, coleslaw, brioche bun.

Cubano — $13.00
Pulled pork, house cured ham, swiss, house pickles, mojo sauce, on Cuban.

Cp Brisket Burger — $15.00
8 oz. chuck blend, brisket, cheddar, onion jam, BBQ mustard, on brioche bun.

Brisket — $14.00
14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions, on brioche.

BLT — $10.00
House bacon, tomato, lettuce, mayo, on Texas toast.

City Club — $13.00
Smoked chicken, house cured and smoked ham, bacon, honey mustard, swiss, lettuce, tomato, on multi-grain bread.

Pork Belly Hoagie — $14.00
Coffee braised pork belly, house bacon, mustard greens, smoked cheddar, on Cuban.

Cp Breakfast Sandwich — $12.00
House ham and bacon, American cheese, over easy egg.

Brunch - Entrées

ITEM	PRICE
Steak & Eggs 8 oz. filet with two eggs any style.	$26.00
Shrimp Creole Omelet Sautéed shrimp, traditional tomato, celery, pepper creole sauce, with chefs vegetable.	$13.00
Seared Seafood Fresh fish, jumbo gulf shrimp, smoked tomatoes, spinach, citrus beurre blanc.	$23.00
Wild Boar Chile Relleno Boudin rice, cheese sauce, eggs, pico de gallo, crispy tortillas.	$16.00
French Toast Fresh berry coulis, coconut whipped cream, powdered sugar.	$10.00
BBQ Shrimp & Pimento Cheese Grits New Orleans style BBQ shrimp, housemade pimento cheese grits.	$21.00
Cp Breakfast Two eggs, cheese grits, bacon, biscuits, sausage gravy.	$12.00
Cochon de Lait Benedict Pulled pork, smoked cheddar, crystal hot sauce hollandaise, on Texas toast with chef's vegetable.	$13.00
Ribs & Peaches Full rack of baby back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles, herb pistou.	$24.00

Brunch - Charcuterie & Cheese

ITEM	PRICE
Pick 3 Board Your choice of any three items from both our cheese and charcuterie selections.	$16.00
Pick 5 Board Your choice of any five items from both our cheese and charcuterie selections.	$16.00
Grand Board Chef's selection of seven meats and cheeses with pickles, mustard and sweet accompaniments.	$24.00

Starters

ITEM	PRICE
Smoked Salmon Saltine (Starters) House smoked salmon, avocado tartare, capers, sun-dried tomato, green onion.	**$10.00**
Wild Boar Flautas (Starters) Crispy tortillas, smoked avocado cream, cheddar jack, pickled red onions, micro-cilantro.	**$13.00**
Baby Back Ribs Smoked half rack, house BBQ sauce.	**$14.00**
Boudin Balls (Starters) House boudin, remoulade, pickled red onion, pickles.	**$9.00**
Sticky Wings (Starters) Cane cola, ginger chili.	**$12.00**
Crab & Mushroom Gnocchi Wild mushroom ragout, lump crabmeat, gnocchi, sautéed seasonal greens.	**$15.00**
Andouille Corn Dogs Chipotle mustard, pork trotter ketchup.	**$11.00**
Pork Debris Spring Rolls (Starters) Asian slaw, spicy peanut sauce, Korean red pepper, soy sauce.	**$11.00**

Greens

ITEM	PRICE
Local Greens (Greens) Spring mix, tomato, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$8.00**
Cured Duck Bacon Salad Golden beets, house duck bacon, toasted pecans, local chevre, spicy steen’s vinaigrette.	**$17.00**
Smoked Salmon & Asparagus House smoked salmon, steamed asparagus, shaved fennel, lemon red wine vinaigrette.	**$16.00**
Blue Cheese Bibb Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing.	**$9.00**
Jefferson Greens (Greens) Local greens, tomato, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$14.00**
Seafood Goddess (Greens) Gulf shrimp and crab, avocado, heirloom tomatoes, green onions, green goddess.	**$19.00**
Blue Cheese Bibb & Steak 4 oz. filet mignon, tomato, fried shallots, boiled egg and house cured bacon, bleu cheese dressing.	**$16.00**

Sandwiches

ITEM	PRICE
Big Pig (Sandwiches) Pulled pork, house BBQ, coleslaw on brioche bun.	**$11.00**
Cubano (Sandwiches) Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread.	**$13.00**
Grilled Vegetable Hoagie Zucchini, squash, tomato mushroom, red onion, herbed goat cheese on 100% multi-grain wheat bread.	**$12.00**
Brisket (Sandwiches) 14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions on brioche bun.	**$14.00**

ITEM	PRICE
BLT (Sandwiches) House bacon, tomato, lettuce, mayo on Texas toast.	**$10.00**
Cp Brisket Burger (Sandwiches) Brisket (8 oz.), chuck blend, burnt ends, cheddar, onion jam, BBQ mustard on brioche bun.	**$15.00**
City Club (Sandwiches) Smoked chicken, house cured and smoked ham and bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread.	**$13.00**
Pork Belly Hoagie (Sandwiches) Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread.	**$14.00**

Cheese & Charcuterie

ITEM	PRICE
Pick 3 Board (Cheese & Charcuterie) Your choice of any three items from both our cheese and charcuterie selections.	**$16.00**
Pick 5 Board (Cheese & Charcuterie) Your choice of any five items from both our cheese and charcuterie selections.	**$20.00**
Grand Board (Cheese & Charcuterie) Chef's selection of seven meats and cheeses with pickles, mustard and sweet accompaniments.	**$24.00**

Plates

ITEM	PRICE
Rabbit & Dumplings Pork gyoza, crispy cabbage slaw, wild mushrooms.	**$25.00**
Ribs & Peaches (Plates) Full rack baby back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles, herb pistou.	**$24.00**
Boudin Stuffed Quail House boudin, roasted quail, blackberry and bourbon demi, golden beet chutney.	**$23.00**
BBQ Salmon Chef's vegetable, BBQ glaze.	**$23.00**
Lamb Chops House mustard and herb glazed lamb chops, mint salsa verde, chef’s vegetable.	**$29.00**
Shrimp & Boudin Boudin dirty rice, crispy onion, spicy brick sauce, chef’s vegetable.	**$23.00**
Chicken Fried Duck Roasted blueberries and pecans, yukon gold mashed potatoes, chef’s vegetables.	**$21.00**
City Pork Chop 12 oz. double cut tomahawk pork chop, duck cornbread dressing, smoked trotter demi.	**$27.00**
Seared Seafood (Plates) Fresh fish, jumbo gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc.	**$23.00**
Cold Smoked Filet Mignon 8 oz. filet mignon, light smoke, wild mushroom ragout, onion jam, crispy shallots.	**$32.00**

Sides

ITEM	PRICE
House Chips	**$4.00**
Potato Salad	**$4.00**

ITEM	PRICE
Jalapeño Cheddar Hotlink	**$5.00**
Mac & Cheese	**$4.00**
Mustard Greens	**$4.00**
Boudin Dirty Rice	**$4.00**
House-Cut Fries	**$4.00**

Brunch - Sides

ITEM	PRICE
House-Cut Chips	**$4.00**
House-Cut Fries (Brunch - Sides)	**$4.00**
Boudin Dirty Rice (Brunch - Sides)	**$4.00**
Cheese Grits	**$4.00**
Mustard Greens (Brunch - Sides)	**$4.00**
Mac & Cheese (Brunch - Sides)	**$4.00**
Hand Cut Fries	**$4.00**

Breakfast - Sandwiches

ITEM	PRICE
Sausage Sandwich	**$3.00**
Bacon Biscuit Sandwich	**$3.00**
Little Pig Sandwich Ham, bacon, cheddar, two eggs, on brioche bun.	**$9.00**
Egg & Cheese Biscuit	**$3.00**
Cp Melt Bacon, egg and cheese, croissant, garlic mayo.	**$9.00**

Breakfast - Bowls

ITEM	PRICE
The Classic Bacon, scrambled eggs and cheddar over grits topped with green onion.	**$6.00**
Greek & Granola Bowl Vanilla Greek yogurt, housemade granola, fresh seasonal berries, mint.	**$9.00**
Grits Bowl Smoked corn grits, pulled pork, BBQ sauce, pickled onion, fried egg.	**$10.00**
Veggie Bowl Chef's veggies, tomato, scrambled eggs, grits and creole sauce.	**$9.00**
Hash Bowl Hash, pico, two eggs, bacon or pork belly, trotter ketchup, side of avocado.	**$8.00**

Breakfast - Plates

ITEM	PRICE
French Toast Fresh berry coulis, coconut whipped cream, powdered sugar.	**$10.00**
Chicken & Biscuits Fried chicken over biscuits and smothered with our housemade sausage gravy and toiled with a poached egg.	**$12.50**
Quiche Lorraine Bacon, swiss and spinach served with fruit.	**$11.00**
Pork Chop & Eggs 2 eggs any style, thin cut grilled poke chops, biscuit, pork jus.	**$12.00**
Spicy Shrimp Omelette Gulf shrimp, spinach, tomato, jalapeño, onions and cheddar topped with creole sauce.	**$13.00**
Pancakes & Sausage Short stack (4) and sausage.	**$10.00**
Cp Breakfast 2 eggs, grits, bacon, biscuit and sausage gravy.	**$12.00**
Southern Omelette Boudin, andouille, green pepper and onion, swiss - served with a biscuit.	**$12.00**

Breakfast - a la Carte

ITEM	PRICE
Smokey Bacon Hash Browns	**$3.50**
Bacon (3)	**$3.25**
Sausage (2)	**$3.25**
Fresh Fruit Bowl	**$4.00**
Biscuits & Gravy	**$3.00**
Toast	**$1.50**
2 Eggs	**$2.50**
2 Pancakes	**$3.50**

Starters

ITEM	PRICE
Smoked Salmon Saltine House smoked salmon, avocado tartare, capers, sun-dried tomato, green onion.	**$10.00**
Wild Boar Flautas Crispy tortillas, smoked avocado cream, cheddar jack, pickled red onions, micro-cilantro.	**$13.00**
Baby Back Ribs Smoked half rack, house BBQ sauce.	**$14.00**
Boudin Balls House boudin, remoulade, pickled red onion, pickles.	**$9.00**
Sticky Wings Cane cola, ginger chili.	**$12.00**

ITEM	PRICE
Crab & Mushroom Gnocchi Wild mushroom ragout, lump crabmeat, gnocchi, sautéed seasonal greens.	**$15.00**
Andouille Corn Dogs Chipotle mustard, pork trotter ketchup.	**$11.00**
Pork Debris Spring Rolls Asian slaw, spicy peanut sauce, Korean red pepper, soy sauce.	**$11.00**

Greens

ITEM	PRICE
Local Greens Spring mix, tomato, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$8.00**
Cured Duck Bacon Salad Golden beets, house duck bacon, toasted pecans, local chevre, spicy steen’s vinaigrette.	**$17.00**
Smoked Salmon & Asparagus House smoked salmon, steamed asparagus, shaved fennel, lemon red wine vinaigrette.	**$16.00**
Blue Cheese Bibb Bibb lettuce, tomato, house bacon, gorgonzola, boiled eggs, fried shallots, blue cheese dressing.	**$9.00**
Jefferson Greens Local greens, tomato, smoked chicken, bacon lardons, gorgonzola crumbles, red onions, pepper jelly vinaigrette.	**$14.00**
Seafood Goddess Gulf shrimp and crab, avocado, heirloom tomatoes, green onions, green goddess.	**$19.00**
Blue Cheese Bibb & Steak 4 oz. filet mignon, tomato, fried shallots, boiled egg and house cured bacon, bleu cheese dressing.	**$16.00**

Sandwiches

ITEM	PRICE
Big Pig Pulled pork, house BBQ, coleslaw on brioche bun.	**$11.00**
Cubano Pulled pork, house cured ham, swiss, house pickles, mojo sauce on Cuban bread.	**$13.00**
Grilled Vegetable Hoagie Zucchini, squash, tomato mushroom, red onion, herbed goat cheese on 100% multi-grain wheat bread.	**$12.00**
Brisket 14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions on brioche bun.	**$14.00**
BLT House bacon, tomato, lettuce, mayo on Texas toast.	**$10.00**
Cp Brisket Burger Brisket (8 oz.), chuck blend, burnt ends, cheddar, onion jam, BBQ mustard on brioche bun.	**$15.00**
City Club Smoked chicken, house cured and smoked ham and bacon, honey mustard, swiss, lettuce, tomato on multi-grain bread.	**$13.00**
Pork Belly Hoagie Coffee braised pork belly, house bacon, mustard greens, smoked cheddar on Cuban bread.	**$14.00**

Cheese & Charcuterie

ITEM	PRICE

Pick 3 Board — $16.00
Your choice of any three items from both our cheese and charcuterie selections.

Pick 5 Board — $20.00
Your choice of any five items from both our cheese and charcuterie selections.

Grand Board — $24.00
Chef's selection of seven meats and cheeses with pickles, mustard and sweet accompaniments.

Plates

ITEM	PRICE
Rabbit & Dumplings Pork gyoza, crispy cabbage slaw, wild mushrooms.	$25.00
Ribs & Peaches Full rack baby back ribs, house BBQ sauce, grilled peaches, goat cheese crumbles, herb pistou.	$24.00
Boudin Stuffed Quail House boudin, roasted quail, blackberry and bourbon demi, golden beet chutney.	$23.00
BBQ Salmon Chef's vegetable, BBQ glaze.	$23.00
Lamb Chops House mustard and herb glazed lamb chops, mint salsa verde, chef’s vegetable.	$29.00
Shrimp & Boudin Boudin dirty rice, crispy onion, spicy brick sauce, chef’s vegetable.	$23.00
Chicken Fried Duck Roasted blueberries and pecans, yukon gold mashed potatoes, chef’s vegetables.	$21.00
City Pork Chop 12 oz. double cut tomahawk pork chop, duck cornbread dressing, smoked trotter demi.	$27.00
Seared Seafood Fresh fish, jumbo gulf shrimp, corn, smoked tomatoes, spinach, citrus beurre blanc.	$23.00
Cold Smoked Filet Mignon 8 oz. filet mignon, light smoke, wild mushroom ragout, onion jam, crispy shallots.	$32.00

Sides

ITEM	PRICE
House Chips	$4.00
Potato Salad	$4.00
Jalapeño Cheddar Hotlink	$5.00
Mac & Cheese	$4.00
Mustard Greens	$4.00
Boudin Dirty Rice	$4.00
House-Cut Fries	$4.00

Breakfast - Drinks

ITEM	PRICE
Milk	$2.00

ITEM	PRICE
Coffee	**$2.50**
Chocolate Milk	**$2.50**
Cappuccino	**$5.00**
Orange Juice	**$3.00**