



City Pork Brasserie & Bar

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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 Pulled pork, house BBQ, coleslaw on brioche bun.	\$13.00
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.	\$15.00

ITEM	PRICE
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 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
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 - 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 Pulled pork, house BBQ sauce, coleslaw, brioche bun.	\$11.00
Cubano Pulled pork, house cured ham, swiss, house pickles, mojo sauce, on Cuban.	\$13.00
Cp Brisket Burger 8 oz. chuck blend, brisket, cheddar, onion jam, BBQ mustard, on brioche bun.	\$15.00
Brisket 14 hour smoked brisket, horseradish cream, sweet pickles, pickled red onions, on brioche.	\$14.00
BLT House bacon, tomato, lettuce, mayo, on Texas toast.	\$10.00

ITEM	PRICE
City Club Smoked chicken, house cured and smoked ham, 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.	\$14.00
Cp Breakfast Sandwich House ham and bacon, American cheese, over easy egg.	\$12.00

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

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

Breakfast - Bowls

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

Breakfast - Plates

ITEM	PRICE
French Toast	\$10.00
Fresh berry coulis, coconut whipped cream, powdered sugar.	
Chicken & Biscuits	\$12.50
Fried chicken over biscuits and smothered with our housemade sausage gravy and toiled with a poached egg.	
Quiche Lorraine	\$11.00
Bacon, swiss and spinach served with fruit.	

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

Sandwiches

ITEM	PRICE
Big Pig	\$11.00
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	\$14.00
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	\$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	\$25.00
Pork gyoza, crispy cabbage slaw, wild mushrooms.	

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