



The Ravenous Pig

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Popular Items

ITEM	PRICE
Pulled Pork Sandwich Coleslaw, BBQ glaze, mustard aioli, brioche bun.	\$15.00
Gatherer Baby greens, avocado, pickled beets, radish, goat cheese, pistachio granola, herb vinaigrette.	\$12.00
Fried Green Tomatoes Dill pickle brine, bama white BBQ, coppa, tomato jam.	\$8.00
Pimento Deviled Eggs Bacon jam, dill.	\$8.00

Starters

ITEM	PRICE
White Bean Soup Bacon, kale, tomato, kabocha squash, fennel pollen.	\$8.00
Pimento Deviled Eggs (Starters) Bacon jam, dill.	\$8.00
The Tacos Crispy shrimp, cilantro, avocado, pickled jalapeno, cabbage slaw.	\$15.00
Fried Green Tomatoes (Starters) Dill pickle brine, bama white BBQ, coppa, tomato jam.	\$8.00
Tapas Board Herb hummus: roasted tomato pesto, pine nuts. Baby octopus: fennel, olive, orange. Falafel: tzatziki, cilantro.	\$16.00
Pimento Biscuits Chive butter.	\$6.00

Salads

ITEM	PRICE
Farmer Baby kale, house bacon, olive oil croutons, parmesan, soft-boiled egg, caesar vinaigrette.	\$13.00
Gatherer (Salads) Baby greens, avocado, pickled beets, radish, goat cheese, pistachio granola, herb vinaigrette.	\$12.00
Shrimp & Black Bean Bowl Barley, avocado, pico de gallo, poblano vinaigrette, roasted corn.	\$16.00

Sandwiches

ITEM	PRICE
Mahi Housemade sauce gribiche, bibb lettuce, roasted tomato, brioche bun.	\$17.00
Ravenous Pub Burger Certified angus beef. Shortrib-brisket, caramelized onion, buttermilk blue cheese.	\$18.00
Pulled Pork Sandwich (Sandwiches) Coleslaw, BBQ glaze, mustard aioli, brioche bun.	\$15.00
Grilled Cheese Shortrib marmalade, fig mustardo, aged cheddar, arugula, sourdough.	\$15.00

Charcuterie Board	
ITEM	PRICE
Charcuterie Board Includes the following items Terrine, Chicken Liver Mousse, Coppa, and Rillette	\$17.00
Cheese Board	
ITEM	PRICE
Cheese Board The cheese board includes the following: Sandy Greek Goat, goat’s milk cheese from North Carolina, with florida nectarin...	\$16.00
Plates	
ITEM	PRICE
Steak Frites Porcini marinated certified angus beef. NY strip, truffle fries, a2 steak sauce.	\$28.00
Roasted Mahi Acorn squash puree, roasted summer squash, cilantro.	\$18.00
Shrimp & Grits Florida rock shrimp, geechie boy mills grits, green tomato chutney, chorizo oil.	\$15.00