



## Dinner Specials

### **Fried Brussel Sprouts**

TOSSED IN OUR SPECIAL HOUSE THAI CHILI SAUCE \$13

### **TEX MEX EGG ROLL**

SPICY CHICKEN, BLACK BEANS, CORN, ONIONS, PEPPERS AND CHEDDAR CHEESE. SERVED WITH GUACAMOLE AND SALSA \$14

### **The Village Salad**

OUR SIGNATURE FLYING PIG TAVERN HOUSE MADE SALAD. A MEDLEY OF TOMATOES, CUCUMBERS, RED ONION, FETA CHEESE, OUR HOUSE GROWN OREGANO AND TOSSED IN A RED WINE VINAIGRETTE DRESSING. \$14  
WITH ADDED PROTEIN – CHICKEN \$4 / SHRIMP \$6

### **Smash Burger**

2 JUICY PREMIUM BURGER PATTIES LAYERED WITH OUR HOME MADE BURGER SAUCE, LETTUCE, TOMATO, PICKLES, ONIONS, SERVED ON OUR BRIOCHE BUN AND SERVED WITH FRENCH FRIES ON THE SIDE, COOKED TO MEDIUM WELL TEMP. \$18 MAKE IT A DAGWOOD – WITH AN ADDITIONAL BURGER PATTY FOR \$16

### **Suggested Wine Pairing**

*The Merf Cabernet, Washington State, a 375 ml. serving for \$8*

### **Caribbean Jerk Chicken**

SEASONED WITH OUR SIGNATURE JERK SEASONING -SERVED OVER RICE AND BEANS \$23

### **Suggested Wine Pairing**

*375 ml serving of Merf Rose, Washington State - \$8*

### **Piggies in the Blanket**

A CLASSIC POLISH ENTRÉE. 2 HOMEMADE STUFFED CABBAGES – HAND ROLLED WITH PREMIUM GROUND PORK AND BEEF SERVED IN A DELIGHTFUL TOMATO BROTH AND TUCKED ON TOP OF A BED OF CREAMY MASHED POTATOES \$24

### **Suggested Wine Pairing**

*Josh Cabernet \$10 glass*

### **Short Rib Mac and Cheese**

A HEAPING PORTION OF OUR HOUSE MADE MAC AND CHEESE  
MADE WITH A BLEND OF IMPORTED AND DOMESTIC CHEESES THEN BLENDED WITH SHORT RIB. \$25

### **Suggested Wine Pairing**

*Two Vines Cabernet Sauvignon, Washington State \$7*

### **Jambalaya**

A SAVORY HOUSE MADE JAMBALAYA INFUSED WITH A MEDLEY OF ANDOUILLE SAUSAGE, SHRIMP AND CHICKEN THIGHS, WITH A MEDIUM SPICY FLAVOR OVER WHITE RICE. \$20

### **Suggested Wine Pairing**

*375 ml serving of Merf Chardonnay, Washington State - \$8*

### **House made Sangria**

*Available by the glass \$8*

*White, Peach Mango, Red infused*

*with Plum, or our Froze (frozen rose)*