



Lunch Specials

The Village Salad

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

TEX MEX EGG ROLL

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

Suggested Wine Pairing

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

Fried Shrimp Po Boy Sandwich

SERVED ON A TORPEDO ROLL WITH PICKLES AND OUR HOUSE MADE BANG BANG SAUCE AND GARNISHED WITH LETTUCE AND TOMATO, SERVED WITH A SIDE OF FRENCH FRIES. \$16

Suggested Wine Pairing

Kim Crawford New Zealand Sauvignon Blanc \$13 glass

Smash Burger Tacos

FLOUR TACOS FILLED WITH SMASHED GROUND BEEF THEN TOPPED WITH LETTUCE, ONION, PICKLES, MIXED CHEDDAR CHEESE AND A SIDE OF FRENCH FRIES WITH SPICY KETCHUP \$16

Suggested Wine Pairing

375 ml serving of Merf Cabernet Sauvignon, Washington State - \$8

Caribbean Jerk Chicken Sandwich

OUR SEASONED CHICKEN SANDWICH WITH NEGRIL SPECIAL SEASONING SERVED ON OUR BRANDED BRIOCHE BUN WITH LETTUCE, TOMATO, CHIPOTLE MAYO AND A SIDE OF FRENCH FRIES \$16

Suggested Wine Pairing

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

House made Sangria

Available by the glass \$8

White, Peach Mango, Red infused with Plum, or our Froze (frozen rose)