

# Piggy Pub @ The Deck

We smoke our whole piggy's for around 24 hours with special blends of spices, using various combinations of wood, smoke & patience.  
Our BBQ Sauce is made with beer, brown sugar & secrecy.



## Piggy Platter

A platter of our pulled smoked piggy, smoked sausages, sweet rolls, baked beans & seasonal salads mkt

Popcorn Chicken \$7

Bite size battered tender chicken breast pieces, BBQ or Frank's Buffalo Sauce

Shoestring Fries \$6

House cut potatoes, julienned and fried with mild seasonings

Sweet Potato Wedges \$8

Wedged sweet potatoes fried crispy, served with sour cream

Chicken Wings 5 for \$9

Breaded with seasonings, jumbo sized, served sauces on the side

Pork Potstickers \$8

Pork and Kimchi dumplings, fried crispy with sweet & sour

Egg Rolls \$8

Vegetarian Egg Rolls with sweet & sour

Coconut Shrimp 5 for \$9

Coconut Encrusted Shrimp fried crispy

Fried Pierogis \$7

Fried cheese and potato stuffed pierogis, served with sweet and sour

Tater Tots \$7

Because everyone likes tater tots, fried crispy shredded potato puffs

Cod Nuggets 5 for \$12

Breaded, battered and fried New England Codfish pieces with tartar sauce