

BEER + PIG DINNER

W/ PAIRINGS FROM

AYINGER BREWERY

CLASSIC BAVARIAN BEERS SINCE 1878

Amusé

melon lacquered pork belly confit

radler

Schweine Krokette

crisp headcheese croquettes w/ a caramelized apple pureé, pickled shallots + sauce gribiche

ayinger bairisch pils

Schweine Rippchen

smoked st. louis style pork ribs,
local melon + fig salad w/ fig + ancho bbq sauce

ayinger jahrhundert bier

Schweine Lende

smoked pork loin w/ beer braised local pointy head cabbage, pickled mustard seeds,
bourbon-rosemary jus

ayinger bräuweise

Schinken

roast corned ham picnic plate w/ cast iron cornbread, ham hock-smoked bacon braised collard greens, deviled egg, butter bean chow-chow, grilled peach chili sauce

ayinger altbairisch dunkel

Süsser Schluss

malted celebrator milk chocolate ice cream,
bacon shortbread, fig-bacon jam, salted caramel

ayinger celebrator doppelbock

NO SUBSTITUTIONS PLEASE

PLEASE ALERT YOUR SERVER OF ANY + ALL ALLERGIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.