

# THE PIG & Queen

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(GF) - GLUTEN FREE!

# SNACKS

## PECAN CRUSTED BRIE \$9

A WEDGE OF BRIE CHEESE ENCRUSTED IN PECANS  
WITH PINEAPPLE JALAPENO SAUCE & BALSAMIC-ROASTED SHALLOT SYRUP

## GREEN TOMATO NAPOLEON \$9

FRIED GREEN TOMATOES STACKED WITH HERBED MASCARPONE & CAJUN RANCH DRIZZLE

## SMOTHERED SHRIMP \$12

SAUTEED SHRIMP SMOTHERED WITH BLUE CHEESE FONDUE, SAUTEED KALE,  
ROASTED TOMATOES, BACON LARDONS (BACON BITS ON STEROIDS)

## CRISPY PORK BELLY \$10 (GF)

(IF YOU COMPLAIN ABOUT THE PORK BELLY BEING FATTY, YOU SHOULDN'T BE ORDERING PORK BELLY)  
BERKSHIRE PORK BELLY BRAISED & CRISPED,  
SERVED OVER P&Q BEANS & FINISHED WITH PARSLEY SAUCE

## ONION RINGS \$7

BLACK & TAN BATTERED ONION RINGS SERVED WITH CAJUN RANCH DIPPING SAUCE

## PORK SHANKS \$10 (GF)

THE MEATIEST "FALL OFF THE BONE" RIB YOU'LL EVER HAVE  
TOSSED IN A COFFEE BROWN SUGAR RUB & FINISHED WITH CHIPOTLE HONEY

## CRISPY PORK SKINS \$5

ULTIMATE FATTY CRISPY GOODNESS DUSTED WITH BBQ SEASONING &  
A SIDE OF KWAK SAUCE (VINEGAR & HEAT)

## CRACK POT \$10

SWEET POTATO TATER TOTS TOSSED WITH JALAPENO CHEDDAR SAUCE,  
PULLED PORK & THEN TOPPED CAJUN RANCH DRIZZLE

## NO MEAT QUESADILLA?? \$9

BLACK EYED PEA HUMMUS, SHEEP'S MILK FETA, ROASTED TOMATOES

## YIA, YIA'S CORN BREAD \$8

TOPPED WITH SHEEP'S MILK FETA & CHIPOTLE HONEY

## SEASONAL PICKLE JAR & DEVILED EGGS \$8 (GF)

PREGNANT OR HANKERING FOR A PUCKERING PUSS ON YOUR FACE?  
WE PICKLE SEASONAL ITEMS, THROW ON A FEW OF OUR BLOODY MARY DEVILED EGGS  
& YOU EAT IT

## CHARRED WHOLE CHICKEN WINGS \$11 (GF)

WE SLOW COOK OUR WINGS & THEN CHAR GRILL THEM  
THEN YOU PICK A SAUCE FOR US TO TOSS THEM IN

TRADITIONAL CLASSIC BUFFALO WING SAUCE (GF)

BUFFALO BLUE OUR WING SAUCE SIMMERED WITH CRUMBLLED BLUE CHEESE (GF)

\*PINEAPPLE JALAPENO SWEET TROPICAL NOTES WITH A GOOD PUNCH OF HEAT (GF)

\*BLUEBERRY GINGER SWEET TART & SHARP NOTES (GF)

\*#22 BBQ A TRADITIONAL CHINESE STYLE BBQ SAUCE; THINK SPARE RIB STYLE SAUCE

\*COLONEL MUSTARD TOMATO BASED BBQ SAUCE WITH 3 MUSTARDS & VINEGAR (GF)

\*HOLY MOLE CHOCOLATE & HAZELNUT BBQ SAUCE WITH ANCHO CHILIES (GF)

\*ARE OUR BBQ SAUCE CHOICES AS WELL

# FIXINS

OUR FIXINS BELOW ARE AVAILABLE IN

SOLO OR SHARE PORTIONS

SOLO IS GOOD FOR 1 PEEP ~ SHARE IS GOOD FOR 2-3 PEEPS

FIXIN'S ALSO CAN BE SHARED AS AN APPETIZER

## DEEP FRIED BAKED POTATO

SOLO \$5

(\$2 UPCHARGE IF USED WITH A ROYAL PLATTER)

YEAH, JUST WHAT IT SAYS, THEN WE TOP IT WITH; JALAPENO CHEDDAR SAUCE,  
SOUR CREAM, BACON LARDONS (BACON BITS ON STEROIDS) & CHIVES  
ONLY 1 PORTION SIZE ON THIS BAD BOY

## GAUFRETTE CHIPS

SOLO \$3 SHARE \$9

OUR MADE TO ORDER POTATO CHIPS DUSTED WITH BBQ SEASONING  
SERVED WITH BUTTERMILK DIPPING SAUCE  
GAUFRETTE = FANCY FRENCH MUMBO JUMBO FOR SUPER THIN WAFFLE FRY

## SWEET POTATO TATER TOTS

SOLO \$3 SHARE \$8

SERVED WITH MAPLE AIOLI DIPPING SAUCE

## GARLIC MASHED POTATOES (GF)

SOLO \$3 SHARE \$9

MASHED POTATOES WITH BUTTER, CREAM, ROASTED GARLIC & THEN MORE BUTTER

## P&Q BEANS (GF)

SOLO \$2 SHARE \$7

SLOW COOKED BEANS WITH BLISTERED TOMATOES AND BALSAMIC SYRUP

## CREAMED CORN

SOLO \$3 SHARE \$9

SWEET CORN MINUS THE COB SIMMERED IN CREAM, PARMESAN CHEESE  
& GARNISHED WITH CAJUN SAUSAGE BITS

## BURNT CAULIFLOWER (GF)

SOLO \$3 SHARE \$9

A GOOD KIND OF BURNT. TOSSED IN A LITTLE BROWN BUTTER,  
TRUFFLE OIL & THEN TOPPED WITH TOASTED PUMPKIN SEEDS

## FRIED BRUSSELS SPROUTS

SOLO \$4 SHARE \$9

TOSSED IN CIDER VINAIGRETTE & BACON LARDONS (BACON BITS ON STEROIDS)

## JACK'S MACK'N CHEESE

SOLO \$4 SHARE \$15

(THE SHARE ON THIS ONE IS A MEAL)

PASTA COVERED IN OUR 4 CHEESE MAC SAUCE  
WITH WHITE CHEDDAR, HAVARTI, GRANA PADANO & MASCARPONE.  
THEN TOPPED WITH A BUTTERY RITZ CRACKER CRUST

ADD OUR CHARRED FORK BELLY SCRAPS TO ANY MENU ITEM \$2

# SAMMICHES

OUR COLE SLAW COMES COMPLIMENTARY UPON REQUEST

SAMMICHES ARE A LA CARTE

## MISS LUCY \$11

HAND CARVED SMOKED TURKEY BREAST WITH HERBED MASCARPONE,  
MILD GREEN CHILIES, LETTUCE & TOMATO SERVED ON A MULTI GRAIN BAGUETTE

## BEEF BRISKET REUBEN \$12

OUR SMOKED BEEF BRISKET TOPPED WITH GINGERED SAUERKRAUT,  
MELTED SWISS & SPICY RUSSIAN DRESSING ON GRILLED TEXAS TOAST

## AVOCADO S.B.L.T \$10

SLAB BACON, LETTUCE, FRIED GREEN TOMATOES, AVOCADO,  
HERB MAYO ON GRILLED TEXAS TOAST

## PULLED SAMMICH \$11

PULLED PORK TOPPED WITH PICKLED CUCUMBERS & SAUTEED ONION  
SERVED ON BRIOCHE BUN

## 2D "GRILLED" CHEESE \$8

DOUBLE DECKER GRILLED CHEESE WITH AGED WHITE CHEDDAR & BRIE CHEESE,  
ROASTED TOMATOES & SLAB BACON ON TEXAS TOAST

## THE PIG \$13

OUR CAJUN SAUSAGE, SMOTHERED WITH PULLED PORK, CHARRED PORK BELLY SCRAPS,  
JALAPENO CHEESE SAUCE & BEER BATTERED ONION RINGS  
FORK & KNIFE & BIB REQUIRED

## COUNTRY FRIED CHICKEN SAMMICH \$11

FRIED CHICKEN BREAST TOPPED WITH AGED WHITE CHEDDAR CHEESE,  
CAJUN RANCH DRESSING, LETTUCE & TOMATO ON A MULTI GRAIN BAGUETTE

## DOUBLE BACON CHEESE BURGER\* \$11

IT'S NOT A TYPO, OUR HOUSE CURED SLAB **BACON**,  
SAUTEED ONION, AGED WHITE CHEDDAR CHEESE & BOURBON LACQUER

## CHIPOTLE BLACK BEAN BURGER \$11

TOPPED WITH AGED WHITE CHEDDAR CHEESE, CAJUN RANCH DRESSING,  
LETTUCE, TOMATO & AVOCADO ON A MULTI GRAIN BAGUETTE

## MEATLOAF SANDWICH \$12

OUR BBQ GLAZED MEATLOAF WITH A THIN LAYER OF MASHED POTATOES,  
JALAPENO CHEESE SAUCE, SERVED ON A BRIOCHE BUN

## AVAILABLE BREADS

TEXAS TOAST, BRIOCHE BUN & MULTI GRAIN BAGUETTE

ADD OUR CHARRED PORK BELLY SCRAPS TO ANY MENU ITEM \$2

# SALADS

ADD CHAR GRILLED TURKEY TIPS \$5, GRILLED SHRIMP \$6

## YANKEE SALAD (GF)

SIDE \$4 ENTRÉE \$10

MIXED GREENS, ROASTED TOMATOES, CUCUMBER, CRUMBLLED BLUE CHEESE,  
CHARRED RED ONION, BACON LARDONS (BACON BITS ON STEROIDS)  
& TOSSED IN BUTTERMILK DRESSING

## CAJUN COBB SALAD

ENTRÉE \$14

MIXED GREENS TOPPED WITH FRIED CHICKEN, CARROTS, ROASTED TOMATOES,  
ROASTED CORN, BACON LARDONS (BACON BITS ON STEROIDS) HARDBOILED EGG,  
CRUMBLLED BLUE CHEESE, AVOCADO & A SIDE OF CAJUN RANCH DRESSING

## THE QUEEN SALAD (GF)

SIDE \$4 ENTRÉE \$10

QUINOA, CANDIED PECANS, DRIED FRUITS,  
SHEEP'S MILK FETA TOSSED WITH SAKE CITRUS VINAIGRETTE  
OVER A BED OF MIXED GREENS

# SOUPS

## LOUISIANA GUMBO \$7

CREOLE SPICED BROTH, SMOKED TURKEY,  
CAJUN SAUSAGE OVER ORZO

## 3 MEAT STOUT CHILI \$9 (GF OPTION)

CHORIZO, BRISKET & PULLED PORK BRAISED IN STOUT BEER WITH CHILIES  
& CHOCOLATE. FINISHED WITH MILD GREEN CHILIES  
& .....OH YEAH, CRISPY PORK SKINS

## VEGETARIAN BEAN CHILI \$7 (GF OPTION)

TOPPED WITH CRUMBLLED SHEEP'S MILK FETA

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# MY LITTLE PIGGY & PRINCESS

(FOR THE KIDDIES)

[GRILLED CHEESE SANDWICH] \$5

MAC N CHEESE \$5

CHICKEN FINGERS \$5

# SUPPER

## "CHICKEN FRIED" BEEF BRISKET \$25

COUNTRY BATTERED & FRIED BEEF BRISKET COVERED WITH BLACK PEPPER GRAVY,  
TOPPED WITH ONION RINGS OVER GARLIC MASHED POTATOES

## Q HEAVEN \$22 (GF)

CRISPY BRAISED PORK SHANKS, BLACKENED SHRIMP, GRILLED CAJUN SAUSAGE  
SERVED OVER CREAMY JALAPENO CHEDDAR GRITS

## SHRIMP & GRITS \$21 (GF)

SAUTEED SHRIMP SMOTHERED IN OUR BAYOU GRAVY WITH CAJUN SAUSAGE  
SERVED OVER CREAMY JALAPENO CHEDDAR GRITS

## CHICKEN & BISCUITS \$18

FRIED BONELESS CHICKEN BREASTS OVER BUTTERMILK CHEDDAR BISCUITS  
ON TOP OF GARLIC MASHED POTATOES COVERED WITH MIREPOIX CHICKEN GRAVY

## PASTA LA VISTA \$17

PASTA SAUTEED WITH CAJUN SAUSAGE, KALE, ROASTED TOMATOES,  
CAULIFLOWER, PLUM TOMATO SAUCE, SHAVED PARMESAN CHEESE

## BLACKENED CATFISH\* \$22 (GF)

TOPPED WITH HERB BUTTER, SERVED OVER SAUTEED KALE & ROASTED TOMATOES  
& CHARRED LEMON

## CHAR GRILLED TURKEY TIPS \$18

SMOKED CUBES OF TURKEY BREAST CHAR GRILLED  
SERVED WITH CRANBERRY PINEAPPLE SAUCE OVER HERBED ORZO

## MAMA LIZ'S BBQ GLAZED MEATLOAF \$16

GROUND BEEF, PORK & VEAL SEASONED AND BAKED ON TOP OF GARLIC MASHED POTATOES  
COVERED WITH JALAPENO CHEESE SAUCE

# MIND YOUR Ps & Qs

ADD OUR CHARRED FORK BELLY SCRAPS TO ANY MENU ITEM \$2

# THE PIT

WE SPEND HOURS SMOKING OUR MEATS DAILY TO ENSURE YOU ARE GETTING THE BEST POSSIBLE BBQ AROUND. THE DOWNSIDE TO THIS METHOD IS THAT ONCE WE RUN OUT OF A PIT ITEM, WE ARE OUT FOR THE DAY. WE TRULY BELIEVE THIS CREATES A BETTER BBQ THAN JUST REHEATING FOOD & SMOTHERING IT IN A BUNCH OF SAUCE.

## OUR PIT RULES ARE SIMPLE:

- ◆ USE THE BEST QUALITY MEATS & INGREDIENTS AROUND
- ◆ ADD SPICES TO BRING OUT THE BEST IN EACH PRODUCT
- ◆ LET THE MEAT TELL YOU WHEN IT'S READY; LOW & SLOW
- ◆ SAUCE SHOULD COMPLEMENT THE MEAT, NOT DROWN IT

## THE SMOKE RING

IS THE RED BADGE OF HONOR OF GREAT BBQ & WE'RE PROUD TO DISPLAY THE RED RING AROUND ALL OF OUR SMOKED MEATS

## MARKET PRICE!

### CHECK THE CHALK BOARDS

BABY BACK RIBS.....1/2 SLAB 'OR FULL'  
 ST LOUIS RIBS.....1/2 SLAB 'OR FULL'  
 BRISKET.....4OZ OR 8OZ  
 PULLED PORK.....4OZ OR 8OZ  
 CAJUN SAUSAGE.....PER PIECE  
 SMOKED TURKEY BREAST.....4OZ OR 8OZ

## ROYAL PLATTERS

KING HOG 4 MEATS 2 FIXINS  
 LORD FORKY 3 MEATS 2 FIXINS  
 PEASANT PIG 2 MEATS 1 FIXIN

# DESSERTS

## CRAZY UNCLE TOYO'S OLD BARN \$9

STACKED CARAMEL FILLED CHURROS, VANILLA ICE CREAM,  
TOPPED WITH SALTED CARAMEL SAUCE, CINNAMON SUGAR DUST

## ADULT ROOT BEER FLOAT \$9

(NOT FOR THE KIDDIES)

ABITA BOOTLEGGERS ROOT BEER, VANILLA ICE CREAM,  
MINT SPIKED CREAM

## {GRANNY PIE} \$8

WARM APPLES, TOFFEE & CARAMEL WITH A KISS OF BOURBON TOPPED WITH PECAN GOO  
& A SCOOP OF VANILLA ICE CREAM

## CHOCOLATE SUICIDE! \$8

SPOONFULS OF CHOCOLATE PUDDING BETWEEN LAYERS OF CHOCOLATE CAKE,  
TOPPED WITH WHITE CHOCOLATE CREAM, RASPBERRY-PINEAPPLE COULIS

# BEVERAGES

\$3

COCA COLA  
DIET COKE  
SPRITE  
GINGER ALE  
DR PEPPER

ROOT BEER BOTTLED  
ORANGE SODA  
LEMONADE  
SWEET TEA  
COFFEE

\$3 PER GLASS

ORANGE JUICE  
CRANBERRY JUICE  
APPLE JUICE

PINEAPPLE JUICE  
GRAPEFRUIT JUICE  
MILK



# BEER

## BOTTLES

MILLER HIGH LIFE  
MILLER LITE  
MILLER 64  
SHINER BOCK

CORONA  
CORONA LIGHT  
BLUE MOON

FAT TIRE  
DUVEL  
GULDEN DRAAK  
ABITA HOOT BEER

## DRAUGHT

### BREWERY/BEER/STYLE

P&Q PILS/PILSNER

ABITA/TURBO DOG/ENGLISH BROWN

BOULDER BEER/SHAKE/CHOCOLATE PORTER

ALLTECH LEXINGTON/KENTUCKY BOURBON ALE/ENGLISH STRONG

BALLAST POINT/SCULPIN/IPA

SWEETWATER/HOP SESSION/IPA

AUSTIN EAST CIDERS/TEXAS HONEY/CIDER

WEIHENSTEPHANER/KRISTALL WEISSBIER/KRISTALWEIZEN

BARRIER BREWING/BREWER'S CHOICE

BARRAGE BREWING/BREWER'S CHOICE

BROOKLYN/SEASONAL

FRUIT BEER SEASONAL

# & WINE

\$9 GLASS/ \$30 BOTTLE

### WHITES

MASSEY DACTA SAUVIGNON BLANC

MAX FERD RICHTER ZEPPELIN RIESLING

DREAMBIRD PINOT GRIGIO

BREAD & BUTTER CHARDONNAY

### REDS

PEIRANO ESTATES SIX-CLONES MERLOT

ESSER CABERNET SAUVIGNON

TUSSOCK JUMPER PINOT NOIR

REUNION MALBEC

# COCKTAILS

## RED WINE PUNCH \$9

RED WINE, BRANDY, TRIPLE SEC, ROSE SIMPLE SYRUP,  
CRANBERRY JUICE & OJ

## WHITE WINE PUNCH \$9

WHITE WINE, BRANDY, TRIPLE SEC, WHITE GRAPE SIMPLE SYRUP,  
PINEAPPLE JUICE & OJ

## ADULT ROOT BEER FLOAT \$9

(NOT FOR THE KIDDIES)

ABITA BOOTLEGGERS ROOT BEER, VANILLA ICE CREAM,  
MINT SPIKED WHIP CREAM

## GEORGIA ON MY MARTINI \$11

PEACH & VANILLA INFUSED VODKA, SOUR MIX & SPICED PECANS

## QUEEN B \$9

WHITE WINE, ELDERFLOWER LIQUOR, CLUB SODA, THYME SPRIG

## NORTHERN APPLE TINI \$11

AMERICAN FRUITS APPLE LIQUOR, BLACK DIRT APPLE JACK,  
GINGER SIMPLE SYRUP, LEMON SQUEEZE

## BLOODY PIG \$8

HOUSE BLOODY MARY MIX, ABSOLUT PEPPAR, BACON SALT RIM

## KENTUCKY MULE \$9

BOURBON, GINGER BEER, LIME WEDGE

## THE GOODS \$9

BOURBON, MINT INFUSED HONEY, LEMON JUICE, SPLASH CLUB SODA

## P&Q OLD FASHIONED \$9

RYE, ORANGE CREAM BITTERS, CHERRY SIMPLE SYRUP,  
MUDDLED ORANGE & CHERRIES

## COLD "HARD" BREW \$8

ICED COFFEE, IRISH CRÈME, CHOCOLATE LIQUOR

## C.I.T. \$9

(COUNTRY ICED TEA)

RASPBERRY VODKA, GIN, RUM, TEQUILA, TRIPLE SEC,  
SOUR MIX, SPLASH OF COKE

# BOURBON'S

2oz POURS \$12

## BAKER'S

CORN SWEETNESS, OAK, RYE ON THE FINISH

## BASIL HAYDEN'S

HINTS OF VANILLA, RYE NOTES, TEA LEAVES

## BLANTON'S

SLIGHT BURN, STRONG VANILLA NOTES

## BOOKER'S

BIG OAK, FRUIT & LONG INTENSE FINISH

## BUFFALO TRACE

TOASTED NUTS, BROWN SPICE, BUTTERY CARAMEL

## BULLIET

HONEYCOMB WITH OAKY FINISH

## ELIJAH CRAIG BARREL

HUGE FLAVORS ON THE NOSE, CARAMEL & TOFFEE

## FOUR ROSES

MELLOW, LIGHT OAK & CARAMEL

## LARCENY

TOBACCO, CHERRY FLAVORS, ALMOND FINISH

## MAKER'S MARK CASK STRENGTH

MOLASSES UPFRONT, FIERY FINISH

## MICHTER'S

SWEET CORN, TOUCH SYRUPY

## OLD FORESTER

BIG CORN & OAK FLAVORS

## WOODFORD

QUITE WOODY, DARK CHOCOLATE, SWEET FINISH

## WILD TURKEY RARE BREED

TOFFEE, CANDY CORN, VANILLA, HINT OF SPICE

# THE PIG & Queen

## THE P&Q EVENTS

IN THE COMING MONTHS THE P&Q WILL ADD THE  
FOLLOWING EVENTS

SUNDAY SOUTHERN BLUES BRUNCH

BOURBON TASTINGS

HELL NIGHT

FOOD SO SPICY, THE DEVIL WOULD SWEAT  
(BRING YOUR OWN WATER)