



PORKCHOP



BBQ • WHISKY • OPEN LATE

941 W. Randolph Street
Chicago, IL 60607
PH 312-733-9333
www.chicagoporkchop.com

Mon-Thurs: 11:30 am - 12:00 am
Fri: 11:30 am - 2:00 am
Sat: 11:00 am - 3:00 am
Sun: 11:00 am - 12:00 am

For your next party or group event, ask us about our whole animal pig roasts! Five days advance notice required.



STARTERS

Elotes grilled corn on the cob topped with chipotle aioli and cotija cheese	5
Fried Pickles thick sliced pickles in a cornmeal batter served with green goddess dressing	5
Mac n Cheese elbow macaroni in a creamy cheddar cheese sauce / Add meat	8/11
The Wings slow smoked in special spices, and fried to order	9
Blackened Fish Tacos fresh tilapia, cabbage, cilantro and chipotle mayo on corn tortillas	9
Pulled Pork Tacos pulled pork served with onions, cilantro, and salsa verde on corn tortillas	9
BBQ Sliders your choice of pulled pork or pulled chicken	10
Shrimp and Sausage Skewers with tomato, onion and smoky paprika glaze	9
Sausage Lollipops two each of polish, Italian, and andouille sausages served with creole remoulade	9
Fried Ribs drizzled with BBQ sauce and served atop bacon horseradish smashed potatoes	9

SOUPS & SALADS

BBQ Chicken Salad mixed greens, tomatoes, cucumbers, and tortilla strips, topped with pulled BBQ chicken and served with ranch dressing	12
Grilled Veggie Salad grilled red and yellow bell peppers, carrots, mushrooms, green beans, seasonal squash on crisp mixed greens	12
Beet & Apple Salad crisp mixed greens tossed with diced beets, apples, parmesan croutons, and candied pecans, served with a honey lemon vinaigrette	12
The Wedge iceberg lettuce wedge with chopped bacon, cherry tomatoes, red onions, and crumbled bleu cheese served with bleu cheese dressing	12
Chicken and Andouille Gumbo simmered with red and green peppers, served with rice	5
Soup of the day ask your server for today's selection	5

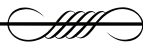
BURGERS

All burgers are served with house made fries and cole slaw

House Burger half pound beef burger served with your choice of cheese	9
BBQ Burger half pound beef burger with swiss cheese, mushrooms, bacon, and BBQ sauce	11
Black and Blue Burger half pound beef burger, blackened, with bleu cheese and caramelized onions	11
Porkchop Burger half pound beef and pork burger, topped with pepper jack cheese and BBQ sauce	12
Veggie Burger veggie patty with pepper jack cheese, lettuce, onion, tomato, and jalapeno mayo	10

Meat not your thing? Ask us about our vegetarian options, including our pasta of the day!
Also, please alert your server regarding any allergen concerns in your party.





BBQ PLATTER

All the Good Stuff! - 26

1/4 rack of ribs with your choice of Damn Good or Chipotle Bourbon BBQ sauce,
1/2 smoked BBQ chicken, and a mountain of pulled pork. Served with buttered
corn on the cob and home made cole slaw

PORK

- Marinated Grilled Pork Chop on Macque Choux** marinated 8 oz. pork chop grilled to perfection and served on a bed of southern macque choux 17
- Chicken Fried Chop** our juicy pork chop battered and fried, served with Dijon herb smashed potatoes and sautéed green beans 17
- Pulled Pork Sandwich** our pulled pork topped with chipotle bourbon BBQ sauce and onions 10
- Damn Good Baby Back Ribs** served with house made fries and cole slaw Full slab/Half slab 16/24
- Chipotle Bourbon BBQ Baby Back Ribs** served with house made fries and cole slaw Full slab/Half slab 16/24

CHICKEN

- Our Famous Southern Fried Chicken** double dipped in a buttermilk batter and deep fried, served with Dijon herb smashed potatoes and sautéed green beans 14
- Slow Smoked BBQ Chicken** half chicken brushed with our chipotle bourbon BBQ sauce, served with house made fries and cole slaw 13
- Blackened Chicken** blackened chicken breast with voodoo BBQ glaze, served atop grilled vegetable jambalaya 14
- Chicken & Waffles** our famous southern fried chicken served atop a Belgian waffle with ancho chile infused maple syrup 16
- Pulled Chicken Sandwich** our pulled chicken topped with BBQ sauce 10

FISH

- Pan Seared Catfish** topped with old bay seasoned butter and served with sautéed spinach and cole slaw 14
- Fried Catfish** battered and fried, served with house made fries, cole slaw, and tartar sauce 14

BEEF

- Grilled 14 oz. Ribeye** served on a bed of loaded smashed potatoes, topped with tobasco, onion, and balsamic bleu cheese sauce 23
- Sliced Brisket** served with house made fries and slaw 16

ADD MEAT - \$3

Pulled Pork | Applewood Smoked Bacon
Smoked Chicken | Shrimp (\$5)

SIDES - \$4

Fresh Cut Fries | Sweet Potato Fries
Sautéed Green Beans | Bourbon Mushrooms
Homemade Slaw | Corn bread w/honey butter
Sautéed Spinach | Side Salad



LUNCH

STARTERS

Elotes grilled corn slathered with chipotle aioli, cojita	3
Fried Pickles with green goddess dressing	4
The Wings smoked in special spices, fried, then grilled to perfection	7
Blackened Fish tacos chipotle mayo, cabbage and cilantro	7
Shrimp and Sausage Skewers tomato, onion, smoky paprika glaze	7

SOUPS & SALADS

BBQ Chicken Salad mixed greens, tomatoes, cucumbers, and tortilla strips, topped with pulled BBQ chicken and served with ranch dressing	8
Grilled Veggie Salad grilled red and yellow bell peppers, carrots, mushrooms, green beans, seasonal squash on crisp mixed greens	8
Beet & Apple Salad crisp mixed greens tossed with diced beets, apples, parmesan croutons, and candied pecans, served with a honey lemon vinaigrette	8
The Wedge iceberg lettuce wedge with chopped bacon, cherry tomatoes, red onions, and crumbled bleu cheese served with bleu cheese dressing	8
Chicken and Andouille Gumbo simmered with red and green peppers, served with rice	5
Soup of the day ask your server for today's selection	5

SANDWICHES

All sandwiches are served with homemade chips. Add a cup of soup for \$3

Brisket Sandwich served on texas toast	8
Burger half pound burger with choice of cheddar,swiss,blue cheese,provolone or pepperjack	8
BBQ Burger half pound burger with swiss mushrooms bacon and bbq sauce	10
Black and Blue Burger half pound burger blackened with blue cheese and caramelized onions	10
Grilled Cheese tomato, thick cut bacon, fried egg	7
Pulled Pork onion, chipotle bbq sauce	8
Chicken Sandwich fried or grilled, cheese, onion, lettuce, tomato	7
Veggie Burger pepper jack cheese, onion, lettuce, tomato, jalapeño mayo	8

ENTREES

Mac & Cheese add pulled pork, rib meat, applewood smoked bacon or pulled chicken	8
Grilled Pork Chop redskin potatoes and apple sauce	11
Southern Fried Chicken smashed redskin potatoes green beans with a southern style gravy	10
Pan Seared Catfish with old bay butter and sautéed spinach	10
Smoked and BBQ Grilled Chicken 1/2 chicken with our chipotle BBQ sauce, fries, and slaw	10
Brisket Plate served with fries and slaw	10



BRUNCH

ENTREES

- Southern Benedict** two buttermilk biscuits topped with country ham or bacon and poached eggs, smothered in andouille gravy and served with a side of roasted potatoes, red onions, and green peppers 11
- Pulled Pork Benedict** our homemade roasted pulled pork on English muffins, topped with poached eggs and hollandaise sauce, and served with roasted potatoes, red onions, and green peppers 11
- Pulled Pork Sandwich** our homemade roasted pulled pork with grilled tomato and a fried egg on a pretzel roll, served with roasted potatoes, red onions, and green peppers 9
- House Omelet** hash browns, peppers, onions, mushrooms, tomatoes, bacon, and cheddar cheese folded into an omelet and served with your choice of biscuit, toast, or English muffin 9
- The Hammy Omelet** diced ham, onions, spinach, tomatoes, and swiss cheese folded into an omelet and served with a side of roasted potatoes, red onions, and green peppers 8
- Chilaquiles** warm corn tortillas with smoked chicken, grilled corn, black beans, and scrambled eggs, topped with pico de gallo and guacamole 9
- Shrimp & Grits** cajun dusted shrimp and cheddar grits with bacon, mushrooms, scallions, and red eye gravy 9
- Chicken & Waffles** our famous southern fried chicken served atop a Belgian waffle with ancho chile infused maple syrup 12
- Cornmeal Pancakes** three fluffy cornmeal pancakes... just like mom used to make 7
- Banana Walnut Pancakes** three pancakes served with banana compote, warm maple syrup, and whipped butter 9
- Strawberry French Toast** thick-cut traditional French toast served with homemade strawberry butter, maple syrup, and fresh strawberries 9
- Apple Cinnamon French Toast** thick-cut traditional French toast served with diced apples, apple butter, and warm maple syrup 10
- Steel-Cut Oatmeal** a breakfast staple, steel-cut oatmeal topped with toasted almonds, cranberries, and drizzled with fresh cream and sweet honey 7

SIDES

- \$3 - Bacon | Sausage | Chicken Sausage | Roasted Potatoes
\$2 - Shortstack | Egg | Toast | English Muffin

Regular menu items are available during brunch too, just as your server!



BEER LIST

Ask your server about today's draft selections

AMERICAN BOTTLES & CANS

Arrogant Bastard Ale (22 oz) - 10

7.2% ABV - Stone Brewing Co., Escondido, CA

Bell's Oberon - 6

5.8% ABV - Bell's Brewery, Kalamazoo, MI

Bell's Two Hearted - 6

7.0% ABV - Bell's Brewery, Kalamazoo, MI

Brooklyn Lager - 5

5.2% ABV - Brooklyn Brewery, Brooklyn, NY

Brooklyn Summer - 5

5.0% ABV - Brooklyn Brewery, Brooklyn, NY

Brother Thelonious - 8

9.3% ABV - North Coast Brewing, Fort Bragg, CA

Cane & Ebel - 6

7.0% ABV - Two Brothers Brewing Co., Warrenville, IL

Dogfish Head 90 Minute IPA - 8

9.0% ABV - Dogfish Head Craft Brewery, Milton, DE

Elliot Ness - 6

6.2% ABV - Great Lakes Brewery, Cleveland, OH

Goose Island Matilda - 7

7.0% ABV - Goose Island Beer Co., Chicago, IL

Goose Island 312 - 5

4.2% ABV - Goose Island Beer Co., Chicago, IL

Lagunitas Little Sumpin' Sumpin' Ale - 6

7.5% ABV - Lagunitas Brewing Co., Petaluma, CA

Lagunitas Pils - 6

6.2% ABV - Lagunitas Brewing Co., Petaluma, CA

Left Hand Milk Stout - 6

6.0% ABV - Left Hand Brewing Co., Longmont, CO

Left Hand Blackjack Porter - 6

6.8% ABV - Left Hand Brewing Co., Longmont, CO

Miller Lite - 4

4.2% ABV - Miller Brewing Co., Milwaukee, WI

Miller High Life - 4

4.7% ABV - Miller Brewing Co., Milwaukee, WI

Moose Drool - 5

5.3% ABV - Big Sky Brewing Co., Missoula, MT

Old Rasputin Russian Imperial Stout - 7

9.0% ABV - North Coast Brewing, Fort Bragg, CA

Pabst Blue Ribbon - 4

4.7% ABV - Pabst Brewing Co., Milwaukee, WI

Pranqster - 7

6% ABV - North Coast Brewing, Fort Bragg, CA

Rogue Dead Guy Ale - 5

6.5% ABV - Rogue Ales, Newport, OR

Schlitz - 4

4.6% ABV - Jos. Schlitz Brewing Co., Milwaukee, WI

Three Floyds Pick of the Month

Ask your server for details, Three Floyds Brewing Co., Munster, IN

Trout Slayer - 5

4.7% ABV - Big Sky Brewing Co., Missoula, MT

Wildeman Farmhouse IPA - 6

7.5% ABV - Flying Dog Brewery, Frederick, MD

IMPORTED BOTTLES & CANS

Amstel Light - 4

3.5% ABV - Amstel Brouwerij, Netherlands

Blanche de Chambly - 6

5.0% ABV - Unibroue, Quebec, Canada

Corona - 5

5.0% ABV - Modelo Brewing Co., Mexico

Delirium Tremens - 9

8.5% ABV - Brouwerij Huyghe, Belgium

Duvel - 8

8.5% ABV - Brouwerij Duvel Moortgat, Belgium

Ephemere - 7

5.5% ABV - Unibroue, Quebec, Canada

Heineken - 5

5.0% ABV - Heineken Nederland BV, Netherlands

Hoegaarden - 7

4.9% ABV - Brewery Hoegaarden, Belgium

La Fin du Monde - 8

9% ABV - Unibroue, Quebec, Canada

Lindeman's Framboise - 12

2.5% ABV - Brouwerij Lindemans, Belgium

Saison DuPont - 8

6.5% ABV - Brasserie Dupont, Belgium

Stella Artois - 5

5.0% ABV - Stella Artois, Belgium

Stiegl Radler Zitronen - 6

2.5% ABV - Stieglbrauerei Salzburg, Austria

Wittekerke - 7

5.0% ABV - Brouwerij Bavik, Belgium

