



## Hey Hung Out in the Barn ...

**FRIED CHICKEN** Drizzled with “Big Island Honey Co.” Mac-nut Honey and served with Fresh Biscuits and Pork Gravy. **29.**

*Chef Ippy Suggests:* CLEAN SLATE, RIESLING

**LOCAL FRESH CATCH** Seared and served with “Waipio Valley” Hoi’o Fern Shoot Salad and Crispy Okinawa Purple Potatoes. **31.**

*Chef Ippy Suggests:* AYINGER, BRAU WEISSE

**SAIMIN** Hilo’s “Maebo” Noodles with Shrimp Dumplings, Crispy House Cured Pancetta, Kimchee, Peas Shoots, Grated Daikon and Shrimp Chili Dust served in our House Broth. **25.**

*Chef Ippy Suggests:* HITACHINO, RED RICE ALE

**BBQ BABY BACK RIBS** Aside Kale Sautéed with House Cured Pancetta and Pickled Jalapenos. Served with Fried 3FP Bread & Butter Pickles. **29.**

*Chef Ippy Suggests:* MICHAEL DAVID, PETIT PETITE

**DOUBLE CUT PORK CHOP** Lemon & Orange Brined Chop, served with Guinness Mustard and an Apple, Caramelized Onion & Blue Cheese Tart. **39.**

*Chef Ippy Suggests:* ALTA VISTA, MALBEC

**PORK SHANK** Thyme & Rosemary Shank served with Roasted Garlic and Pickled Jalapeno Mashed Potatoes with Pork Gravy. **34.**

*Chef Ippy Suggests:* MAUI BREW, BIKINI BLONDE

**16 OZ . NEW YORK STEAK** Bone-in Kansas City Cut served with Fried Brussel Sprouts, Pickled Onions and Smoked “Kiawe” Sea Salt. **49.**

*Chef Ippy Suggests:* HESS, CABERNET SAUVIGNON

**ACORN SQUASH** Whole Roasted and Stuffed with Sautéed Local Root Vegetables, Sesame, Ginger White Beans and Quinoa. Served with Curried Coconut Gravy & Shaved Coconut. **26.**

*Chef Ippy Suggests:* ACE, PINEAPPLE CIDER

**PUB BURGER** 1 /2 Pound Burger Topped with “Nakamoto Farm ” Lettuce, Roasted Tomatoes, Caramelized Onion Jam, Cheddar, Bacon, House Bread & Butter Pickle & House Aioli with Crispy Onions on a “Mamane Bakery” Sweet Bun. Served with Hand-Cut Garlic Fries. **21.**

*Chef Ippy Suggests:* LAMARCA, PROSECCO

**LAMB PORTERHOUSE** 12 oz. Sweet Cabernet Brined with Pickled Beet Puree, Basil Pesto and served with Crispy Hand-Cut Sugar Rosemary Fries. **31.**

*Chef Ippy Suggests:* SPELLBOUND, MERLOT

**3FP “BREAKFAST”** Crispy House Pork Belly, Creamy Polenta, Honey–Lemon Arugula, Sweet Roasted Apple/Tomato Conserves and a 63° Egg. **25.**

*Chef Ippy Suggests:* WESTMALLE TRAPPEST, TRIPEL



nd they lived happily ever after as **Three Fat Pigs...**

**KONA COFFEE POT DE CRÈME** *with Hazelnut Whipped Cream & Candied Bacon.* **9.**

**PAVLOVA** *with Warm Pineapple Caramel Sauce, Whipped Cream and Strawberry Coulis.* **12.**

**3FP Parfait** *Layered with Sweet , Spiced Yogurt, House Baked “Hilo Honey Company” Macnut Honey Granola, Kiwi, Citrus and Chocolate Mousse.* **12.**

**HOMEMADE ICE CREAM SANDWICH** *Chef’s Choice (of course).* **11.**

**LAPPERT’S HAWAIIAN PREMIUM ICE CREAM** *Hawaiian Vanilla, Chocolate or Caramel Turtle.* **8.**

**LAPPERT’S HAWAIIAN ISLAND SORBET** *Lilikoi (Passion Fruit).* **7.**