



Menuing Information

Restaurants consistently deliver tender, juicy pork chops, and the word is out. Brines are showing up prominently on menus across the country. From citrus and sweet tea to balsamic honey bourbon, chefs are exploring creative brine ingredients to add unique and innovative flavors to pork. Check out the menuing report to learn more about this chef's secret weapon.

Sweet Peaches Add Flavor To Chops

- Tommy Bahama offers a maple brined pork chop, 12 oz bone-in with peach chutney, and rainbow Swiss chard. (13 units, HQ in Seattle, WA)



- Whiskey Cake Kitchen & Bar menus a spit roasted, peach bone-in pork chop; a slow roasted pork chop with fire roasted poblano and Texas corn grits, mesquite grilled okra and a Fairfield peach bourbon glaze. (1 location in Plano, TX)

Apples & Chops Are A Natural Pairing



- Metrovino offers a grilled maple brined pork chop with gorgonzola creamed kale, pecans, roasted carrots, apples and mustard seed. (1 location in Portland, OR)
- Silver Diner added Cajun Pork Chops & Local Apples, topped with onions and cinnamon apples, scallions, fresh veggies, mashed potatoes, gravy, corn, cranberry orange ginger sauce (17 units, HQ in Rockville, MD)
- Bistro 921 features a grilled Carlton Farm pork chop marinated in a brown sugar brine with apple and pear chutney. (1 location in Portland, OR)
- Grand Street Café's Brunch Menu features a brined and marinated chop, apple-pecan compote, green beans, herb

- whipped potatoes, and ham hock sauce. (1 location in Kansas City, MO)
- Nectar offers a grilled pork chop with peppercorn brine, braised red cabbage, apple compote and calvados sauce. (1 location in Santa Rosa, CA)

Teas Provide Unique Brining Flavors

- Benjy's features a sweet tea brined pork chop with creamed corn and apricot cardamom chutney. (1 location in Houston, TX)
- Stoney River Legendary Steaks offers a double cut pork chop with an orange pekoe tea brine, char-grilled and basted in a brown sugar and apple cider glaze. Served with steamed broccoli and three-cheese mac. (10 locations, HQ in Nashville, TN)
- O Yea menus tea brined fried pork ribs. (1 location in Boston, MA)

Menus Belly Up To Beer-Brined Pork

- Karl Strauss features beer brined pork chops. Two grilled 8 oz. bone-in chops brined in Red Trolley Ale. Served with garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce. (1 location in San Diego, CA)
- Vellos Brick Street Grill offers a Southern pecan pork chop; beer brined pork chop, bleu cheese mashed potatoes, apple pecan slaw. (1 location in Gainesville, FL)
- Bridgid's offers a beer brined pork chop; a massive chop slowly marinated and cooked in beer and spices, so its extra tender. Served over a delicious bed of sweet potato ravioli. (1 location in Philadelphia, PA)
- Meritage menus a wild-raspberry ale brined pork rib chop with organic white mascarpone grits, house-made raspberry barbecue sauce and green tomato relish. (Restaurant for the Omni Hotel chain)

Pork Brined With Alcohol Sizzles!



- Mermaid Oyster Bar features a cider brined pork chop with an escarole and mustard maple glaze. (1 location in New York, NY)
- Alchemy Café features a bourbon brined pork chop grilled with thyme, apple, ginger, cherry and balsamic honey. (1 location in Madison, WI)
- Not Your Average Joe's is menuing a red wine-braised pork shank over creamy polenta with a lemon herb gremolta LTO. (15 units, HQ in Middleboro, MA)

Honey Brined Pork Is The Bee's Knees

- Galanga offers a honey brine marinated pork chop with roasted rice powder dipping sauce and sticky rice. (1 location in New York, NY)
- Lavender Bistro features a roasted honey brined pork chop. (1 location in La Quinta, CA)
- Anthony's Bar offers honey and chile brined pork chop with a mustard sauce, warmed potato salad and braised Swiss chard. (1 location in St. Louis, MO)

Brined Ribs Are Fall-Off-The-Bone Fabulous

- The Charcoal Grill and Rotisserie proudly menus Baby Back Pork Ribs that are slow cooked fresh daily in a hickory smoked brine recipe, then brushed with BBQ sauce, and finished off on the grill. (8 locations, HQ in New Berlin, WI)
- Hogs N' The Road BBQ truck offers ribs that are brined and smoked. (Located in Kansas City, KS)

Brining Takes Bacon To The Next Level



- Karl Strauss offers Piggy Bank Mac 'n Cheese: made with beer brined bacon, black forest ham, and andouille sausage. (1 location in San Diego, CA)
- Green Land Café features cider brined bacon. (1 location in Salem, MA)

Pork On Other Notable Menus

- The Greene Turtle Sports Bar & Grille is offering a Bacon & Cheddar Stuffed Burger LTO. (26 units, HQ in Edgewater, MD)



- Firehouse Subs introduced the King's Hawaiian Pork & Slaw sandwich at select locations through March 4. The sandwich features smoked pork, Sargento pepper Jack cheese and house-made Hawaiian coleslaw on a King's Hawaiian sweet sandwich bun. (401 units, HQ in Jacksonville, FL)
- O'Charley's is now offering NY Pizza Pasta, which is penne pasta with pepperoni, sausage, onions, peppers, red marinara sauce and lots of Mozzarella cheese. (230 units, HQ in Nashville, TN)
- Perkins is offering a Bacon 'n Cheddar Potato Flip Platter LTO: A flavorful potato flip, stuffed with two large scrambled eggs, smoked bacon and Cheddar cheese. (463 units, HQ in Memphis, TN)
- Olive Garden is now offering a three-course Italian dinner where one of the main entrée options is an Asiago and Roasted Garlic Tortellini with Grilled Sausage. (729 units, HQ in Orlando, FL)
- Marie Callender's is featuring BBQ Glazed Pork Shanks: Tender, Braised Pork Shanks glazed with tangy BBQ sauce nestled atop crispy onion straws. (126 units, HQ in Mission Viejo, CA)