

OFFICIAL PASSPORT

\$5

DIG THE PIG

Arlington's
(217) 679-6235
210 Broadway, Springfield

Sliders (2)

1. Bourbon and brown sugar-glazed pork tenderloin with homemade peach and blueberry mustard.
2. Chipotle and cinnamon dry-rubbed pork tenderloin with fresh apple slaw with side of maple mustard.

Boones Saloon
(217) 679-3752
301 W. Edwards, Springfield

Jose's Loaded BBQ Nachos

Traditional tortilla chips with homemade cheese sauce, choice of white or yellow queso, BBQ pork, jalapenos, red onions and sour cream. Dig in and save the creamiest chip for last!

Café Moxo
(217) 788-8084
411 E. Adams St., Springfield

Moxo Rib Sandwich

Roasted BBQ country ribs glazed topped with blackberry poppyseed slaw on ciabatta.

D'arcy's Pint
(217) 492-8800
661 W. Stanford Ave., Springfield

Miss Piggy's Porky Pint

Layers of Texas Toast, French fries, grilled pork burger, thick diced honey ham, and strips of bacon - All drizzled with our homemade cheese sauce, garnished with chipotle sauce, French-fried onions, parsley and tomato.

Engrained Brewery and Restaurant
(217) 546-3054
1120 W. Lincolnshire Blvd., Springfield

El Porkador

Two street tacos filled with our slow-roasted and smoked in-house pulled pork and then tossed in our house made tangy BBQ sauce. Topped with crisp shredded lettuce and pickled red onion.

Fox Run Restaurant and Lounge
(217) 679-7249
1130 Legacy Pointe Dr., Springfield

Sweet and Smokey Pork

Smoked, sliced and glazed pork shoulder over a bed of veggie rice pilaf.



★ ★ 217 ★ ★
DIG THE PIG
★ ★ WEEK ★ ★

Globe Tavern
Located in President Abraham Lincoln Springfield
A Double Tree by Hilton Hotel

(217) 544-8800
701 E. Adams St., Springfield

The Piggy Brick

A roasted pork steak melt with a marmalade/jalapeno jam, Havarti cheese, red onion served on grilled Texas toast. Created especially for #217FoodWeek by Chef Jeffrey Davis.

Hy-Vee Market Grille
(217) 726-1011
2115 S. MacArthur Blvd., Springfield

Wurst Burger

Our Dig the Pig offering looks like a burger, tastes like a brat! We're featuring a brat patty burger, cooked to perfection, topped with Gouda cheese, Paulaner beer-caramelized onions and served with brown mustard on a pretzel bun. Wunderbar!

Long Bridge Golf Course
(217) 744-8311
1055 W. Camp Sangamo Rd., Springfield

Porkchops!

Slow cooked, hand shredded pork topped over fresh tortilla chips with white cheese sauce, tomato, onion, jalapenos and black olives drizzled with BBQ sauce and served with sour cream.

Obed & Isaac's Microbrewery & Eatery
(217) 670-0627
500 S. 6th St., Springfield

BBQ Pulled Pork Empanada

Our house-smoked pulled pork and pico de gallo wrapped in a sour cream empanada dough, deep fried then drizzled with BBQ sauce.

Peases's at BUNN Gourmet
(217) 793-1840
2941 Plaza Dr., Springfield

Pork n' Pickles

Two mojo-marinated pork shoulder sliders, topped with pickled red onion and homemade dill pickles.

Starship & The Enterprise Grill
(217) 585-8888
2301 Stevenson Dr., Springfield

North Carolina Pulled Pork Sandwich

North Carolina-style pulled pork sandwich topped with coleslaw and our special North Carolina vinegar sauce on a toasted bun served with fries. Enjoy Starship's take on a North Carolina original!

Trade Winds Pub and Eatery
(217) 679-5482
1700 Recreation Dr., Springfield

Three Pigs

Succulent pulled pork topped with mouthwatering smoked ham and bacon, served with hand-cut fries.

DON'T FORGET
to have your passport
stamped and enter the
contest below!

Please see
www.217FoodWeek.com
for restaurant hours
and for more details about
217 Dig The Pig Week.

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SOCIAL SHARING IS CARING

Post photos and Win

Illinois Times loves #217FoodWeek so much that we're celebrating with some awesome giveaways. It's a social affair and we'll reward notable social shares with restaurant gift cards. So check in at those restaurants, post photos of the yummy things you're trying, and follow and tag us for your chance to win!

Twitter: @217FoodWeek
Instagram: @217foodweek
Facebook: @217FoodWeek



TRAVEL WITH 217 DIG THE PIG PASSPORT & EAT TO WIN!

Try items from three or more participating restaurants, get your passport stamped and turn it in for your chance to win one of four \$100 gift cards to Magro's Meat & Produce.

See www.217FoodWeek.com for more details

NAME:

EMAIL:

AGE: ☐ 18-21 ☐ 21-34 ☐ 35-54 ☐ 55+

Submit your passport to any participating restaurant or Illinois Times by 5pm on Monday, October 1st.
Must be 18 to participate. Winner chosen at random.