

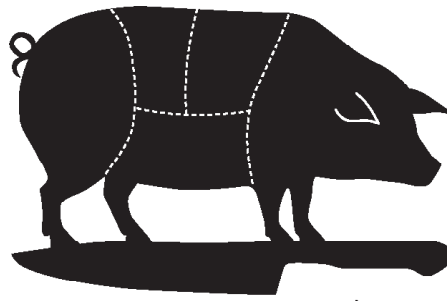
--- LUNCH ---

Monday - Friday
11:00 am - 2:30 pm

--- DINNER ---

Sunday - Tuesday
5:30 pm - 9:30 pm

Wednesday - Saturday
5:30 pm - 10:00 pm



green pig bistro



sides

- toast 3.
- grits 4.
- sausage* 5.
- bacon* 5.
- eggs (2)* 4.
- salad 4.
- fries 5.
- yogurt, granola, berries 7.
- banana walnut bread 6.
- cinnamon rolls 7.
- scones 6.
- lemon curd
- biscuits, pepper jelly, 5.

dessert

- root beer float 5.
- caramel pot de creme 12.
- bread pudding 10.
- warm chocolate cake 8.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

20% service charge added to parties of 8 or more

brunch

- gazpacho, tomato, cucumber, watermelon, pine nuts 9.
- french toast, berry compote, maple syrup 14.
- shrimp, andouille sausage, grits, poached egg* 15.
- egg sandwich*, bacon or sausage 14.
- pork belly sandwich, fried egg*, collard greens 15.
- huevos rancheros*, pulled pork 15.
- coddled eggs*, merguez sausage, white beans, tomato 15.
- corned beef hash, eggs* 14.
- smoked salmon benedict, poached eggs, hollandaise* 16.
- traditional american breakfast* 14.
- 2 eggs any style*, tillamook cheddar grits, homemade sausage patty or bacon, sauteed mushrooms, hashbrown, white, wheat or cinnamon-raisin toas
- fried cod* sandwich, fries, tartar 14.
- fried chicken, waffle, onion jam, sausage gravy 15.
- blt, fries 14.
- meatball* sandwich, marinara, fries 15.
- cheeseburger, fries* 14.
- bacon cheeseburger, fries* 16.

SODAS | JUICES

Hibiscus-Citrus Fizz, House Made Ginger Brew 5.5

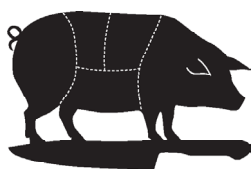
Old Dominion Root Beer 5.

Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

COFFEE | ICED TEA | HOT TEA 4.

earl gray, green, chamomile, english breakfast

Welcome to Green Pig Bistro — relax & enjoy.



THE TROUGH

GPB craft cocktails

GREEN PIG BACON BLOODY MARY	10.
Vodka, Spicy Bloody Mix, Old Bay, Citrus, Bacon.	
ICED MORNING MOONSHINE	10.
Belle Isle Cold Brew Coffee Premium Moonshine	
House made Cold Brew Coffee, Sweetened	
Condensed Milk	
NO PLACE LIKE HOME	10.
Belle Isle Ruby Red Grapefruit Premium Moonshine	
Grapefruit Juice, Cabernet Reduction, Cava	
MIMOSAS	9.
traditional	
hibiscus	
apple cider	
grapefruit	
ORANGE JULIUS	9.
Vodka, Housemade Orange-Vanilla Cream Soda, Fresh OJ	

beer

Allagash White • ME • (5.1%)	7.
Avery Ellie's Brown Ale • CO • (5.5%)	7.
Ballast Point Grapefruit Sculpin AIPA • CA • (7.0%)	7.
Ballast Point Amber Ale • CA • (5.50%)	7.
Bell's Two-Hearted Ale AIPA • MI • (7.0%)	8.
Bold Rock Virginia Apple Cider • VA • (4.7%)	7.
Brothers Lil Hellion Lager • VA • (4.9%)	7.
DC Brau The Public Pale Ale • DC • (6.0%)	8.
Deschutes Black Butte Porter • OR • (5.2%)	8.
Deschutes Fresh Squeezed IPA • OR • (6.4%)	8.
Gaffel Kolsch • Germany • (4.8%)	7.
Guinness Rye Pale Ale • Ireland • (5%)	8.
Guinness Stout Pub Draught 14.9oz • Ireland • (4.2%)	9.
Lagunitas Little Sumpin' Ale • CA • (7.5%)	7.
Old Ox Saison d'Ox Farmhouse Ale • VA • (5.7%)	8.
Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%)	7.
Oskar Blues Pinner Throwback IPA • NC • (4.9%)	7.
Otter Creek Steampipe CA style Common • VT • (6.0%)	7.
Port City Optimal Wit • VA • (5.0%)	8.
Smuttynose Old Brown Dog Brown Ale • NH • (6.5%)	8.
Terrapin Hopsecutionary AIPA • GA • (7.3%)	8.

wines

whites

GL / BTL

Gruner Veltliner • Austria • Paul D • '15	8/30.
Pinot Grigio • Cricova, Moldova • Orasul Subteran • '15	9/35.
Chardonnay • Edna Valley, CA • True Myth • '14	13/45.
Viogner/ Grenache/ Marsanne • Côtes Du Rhône, France •	
Le Perussier, Philippe Plantevin • '16	13/54.
Riesling Spatlese • Germany • Nollen Erben • '15	11/42.
Rosé • Navarra, Spain • Gooseneck Grenache Rosé • '16	12/45.
Sauvignon Blanc • Loire, France • Touraine • '15	12/42.
Sauvignon Blanc • S. Africa • Paul Cluver Elgin • '14	12/35.
Sparkling Rose • Catalonia, Spain • Mont Marcal • '13	12/40.
Sparkling Prosecco • Veneto, Italy • Tocco • NV	9/34.
Chardonnay • Pouilly-Fuisse • Terroirs de Vergisson •	
Domaine Chataigneraie-Laborier • '15	42.
Chardonnay • Napa Valley, CA • Black Stallion • '15	45.
Grenache Blanc • Terra Alta, Spain • White	
by Joseph Puig • '14	45.
Riesling • Australia • Pikes Hills & Valleys • '14	32.
Riesling • Willamette Valley, OR • Montinore Estate	
Almost Dry • '14	37.
Sparkling Cava • Spain • Valldosera • NV	36.
Champagne Blanc de Blanc • Champagne, France •	
Voirin-Jumel Grand Cru • NV	75.

reds

GL / BTL

Cabernet Sauvignon • Sonoma, CA •	
Hans Fahden Mountain Cuvee • '09	16/60.
Cabernet Sauvignon • Paso Robles, CA •	
Force of Nature Mossfire Ranch • '14	13/45.
Malbec • Mendoza, Argentina • Paulucci • '15	13/50.
Merlot • Sonoma, CA • Kenwood • '12	14/52.
Pinot Noir • Willamette Valley, OR • Whole Cluster • '15	16/62.
Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend	10/37.
Zinfandel • Paso Robles, CA • Adelaida • '14	15/60.
Cabernet Sauvignon/Merlot/Cab Franc •	
Napa, CA • The Dude • '14	85.
Grenache/ Syrah • Côtes Du Rhône Villages, France •	
Cairanne, Philippe Plantevin • '12	74.
Malbec • Mendoza, Argentina • Luca • '13	75.
Pinot Noir • Russian River Valley, CA • Ramey • '14	65.
Pinot Noir • Willamette Valley, OR •	
Brick House Evelyn's • '14	150.
Pinot Noir • Russian River Valley, CA • Ramey • '14	65.
Syrah/Cabernet • Priorat, Spain •	
Celler Cecilio Negre • '11	45.
Tempranillo • Ribera del Duero, Spain •	
Manso Silvanus • '09	90.
Zinfandel • Napa Valley, CA • Peter Franus • '13	60.
Zinfandel • Paso Robles, CA • Ridge • '14	90.