

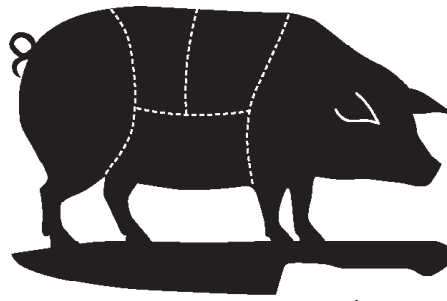
--- LUNCH ---

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, cream cheese 5.
- dessert**
- root beer float 5.
  - caramel apple tart 11.
  - bread pudding 10.
  - warm chocolate cake 8.

**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.
- corned beef hash, eggs\* 14.
- smoked salmon eggs benedict, 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 toast
- steak & eggs\*, 6oz teres major, fries 20.
- 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.

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\*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

**SODAS | JUICES**

House Made Ginger Brew, Hibiscus Fizz 5.5

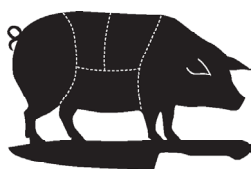
Old Dominion Root Beer 5.

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

**COFFEE | ICED TEA | HOT TEA 4.**

earl gray, green, chamomile, english breakfast

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**Welcome to Green Pig Bistro — relax & enjoy.**  
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# 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	
blackberry	
apple cider	
grapefruit	
ORANGE JULIUS	9.
Vodka, Housemade Orange-Vanilla Cream Soda, Fresh OJ	

## beer

Allagash White • ME • (5.1%)	7.
Ballast Point Grapefruit Sculpin AIPA • CA • (7.0%)	7.
Bell's Two-Hearted Ale AIPA • MI • (7.0%)	8.
Bold Rock Virginia Apple Cider • VA • (4.7%)	7.
Boulevard Tank 7 Farmhouse Ale • MO • (8.5%)	10.
Blue Mountain Classic Lager • VA • (5.3%)	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.
Devils Backbone Vienna Lager • VA • (5.20%)	7.
Gaffel Kolsch • Germany • (4.8%)	7.
Guinness Stout Pub Draught 14.9oz • Ireland • (4.2%)	9.
Lagunitas Little Sumpin' Ale • CA • (7.5%)	7.
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.
Smuttnose Old Brown Dog Brown Ale • NH • (6.5%)	8.
Terrapin Hopsecutioner AIPA • GA • (7.3%)	8.
Three Notch'd Pomegranate Gose • VA • (5.1&%)	8.

## wines

### whites

GL / BTL

Gruner Veltliner • Austria • Paul D • '15	8/30.
Pinot Grigio • Cricova, Moldova • Cricova Prestige • '15	11/48.
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 • Paso Robles, California • Pink Pedals Rosé • '16	12/45.
Sauvignon Blanc • Marlborough, NZ • Arona • '16	10/38.
Sauvignon Blanc • Loire, France • Touraine • '15/'16	12/42.
Sparkling Rosé • 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.
Malbec • Mendoza, Argentina • Aymara • '16	10/36
Merlot • Sonoma, CA • Kenwood • '12	14/52.
Pinot Noir • Sonoma, CA • Sivas-Sonoma • '15	15/60.
Sangiovese • Barboursville, VA • Sangiovese Reserve • '15	14/52.
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 • Paso Robles, CA • Force of Nature Mossfire Ranch • '14	47.
Cabernet Sauvignon/Merlot/Cab Franc • Napa, CA • The Dude • '14	85.
Feteasca Neagra/Cabernet Sauvignon • Moldova • et cetera Serendipity Calitate Matur • '13	47.
Malbec • Mendoza, Argentina • Luca • '13	75.
Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15	57.
Pinot Noir • Russian River Valley, CA • Ramey • '14	65.
Pinot Noir • Willamette Valley, OR • Brick House Evelyn's • '14	150.
Tempranillo • Ribera del Duero, Spain • Silvanus • '09	90.
Zinfandel • Napa Valley, CA • Peter Franus • '13	60.
Zinfandel • Paso Robles, CA • Ridge • '14	90.