

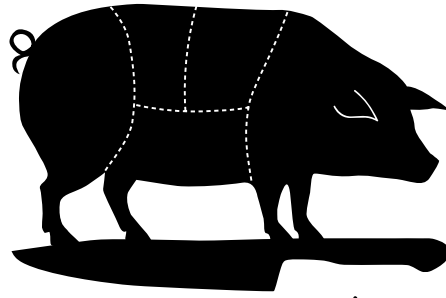
--- LUNCH ---

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

- waffle, 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 6.
- 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, GPB sauce, fries* 14.
- bacon cheeseburger, GPB sauce fries* 16.

*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

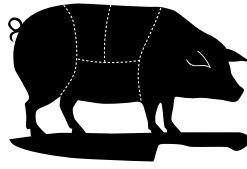
Old Dominion Root Beer 5.

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

COFFEE | ICED TEA | HOT TEA 4.

earl gray, green, chamomile, english breakfast

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, Cava	
MIMOSAS	9.
traditional	
hibiscus	
berry blend	
apple cider	
grapefruit	
ORANGE JULIUS	9.
Vodka, Housemade 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.
Blue Mountain Classic Lager • VA • (5.3%)	7.
Bold Rock Virginia Apple Cider • VA • (4.7%)	7.
Boulevard Tank 7 Farmhouse Ale • MO • (8.5%)	10.
DC Brau The Public Pale Ale • DC • (6.0%)	8.
Deschutes Fresh Squeezed IPA • OR • (6.4%)	8.
Deschutes Black Butte Porter • OR • (5.2%)	8.
Devils Backbone Vienna Lager • VA • (5.20%)	7.
Guinness Stout Pub Draught 14.9oz • Ireland • (4.2%)	9.
Lagunitas Little Sumpin' Ale • CA • (7.5%)	7.
Lagunitas Undercover Investigation Shut-Down Ale • CA • (9.7%)	10.
Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%)	7.
Oskar Blues Pinner Throwback IPA • NC • (4.9%)	7.
Port City Optimal Wit • VA • (5.0%)	8.
Schlafly Kolsch • MO • (4.8%)	8.
Smuttynose Old Brown Dog Brown Ale • NH • (6.5%)	8.
Terrapin Hopsecutioner AIPA • GA • (7.3%)	8.

whites

	GL / BTL
Gruner Veltliner • Wagram, Austria • Paul D • '15	8/30.
Pinot Grigio • Moldova • Taking Root • '16	10/40.
Chardonnay • Edna Valley, CA • True Myth • '14	13/45.
Viogner/ Grenache/ Marsanne • Côtes Du Rhône, France • le Perussier, Philippe Plantevin • '16	14/54.
Melon de Bourgogne • Loire, France • Chevalier le Domaine Clos de la Butte Muscadet • '16	14/55.
Riesling Spatlese • Germany • Nollen Erben • '15	11/42.
Rosé of Cabernet Sauvignon • Napa Valley, CA • Isabel Rosé • '17	10/40.
Sauvignon Blanc • Marlborough, NZ • Arona • '16	10/38.
Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16	12/40.
Sparkling Prosecco • Veneto, Italy • Tocco • NV	9/34.
Champagne • Champagne Brut, France • Michel Arnould & Fils Grand Cru • NV	95.
Chardonnay • D.O. Valle De Limari, Chile • Tabali Vetas Blancas • '15	45.
English Fizz • England • Hattingley Valley • NV	90.
Sauvignon Blanc • Loire, France • Bernard Fleuriet et Fils la Magie de Cailottes Sancerre • '16	75.
Sparkling Cava • Spain • Valldosera • NV	36.

reds

	GL / BTL
Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15	13/47.
Cabernet Franc/ Merlot/ Cabernet Sauvignon/ Norton • Williamsburg, VA • Virginia Claret • '15	13/52.
Malbec • Mendoza, Argentina • Aymara • '16	10/36.
Pinot Noir • Willamette Valley, OR • Whole Cluster • '16	16/62.
Sangiovese • Barboursville, VA • Reserve • '15	14/52.
Syrah/ Merlot/ Petite Sirah/ Zinfandel/ Cabernet/ Malbec/ Grenache • CA • 7 Moons Red Blend	10/37.
Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13	75.
Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16	65.
Merlot • Napa, CA • Peter Franus • '14	75.
Merlot • Sonoma, CA • Kenwood • '12	52.
Merlot/ Cabernet Sauvignon/ Petit Verdot/ Cab Franc • Clifton, VA • Paradise Springs Melange • '15	57.
Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16	45.
Pinot Noir • Cote de Nuits-Villages, Burgundy, France • Domaine Gachot-Monot • '15	90.
Pinot Noir • Willamette Valley, OR • Brick House Evelyn's • '14	150.
Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15	65.
Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14	130.
Zinfandel • Paso Robles, CA • Ridge • '14	90.