

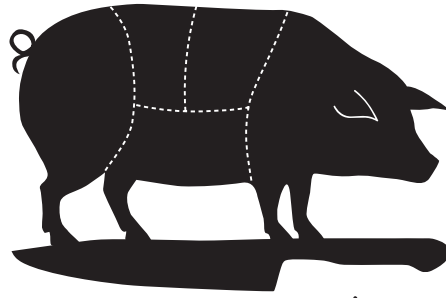
--- LUNCH ---

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.
 - house made sausage* 5.
 - bacon* 5.
 - eggs (2)* 4.
 - salad 4.
 - hand cut 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 6.
 - peach mango tart 11.
 - bread pudding 9.
 - warm chocolate cake 10.

brunch

- waffle, berry compote, maple syrup 14.
- shrimp, house made 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*, filet medallions, hand cut fries 20.
- fried cod* sandwich, fries, tartar 14.
- fried chicken, waffle, onion jam, sausage gravy 15.
- blt (bacon, lettuce, tomato) sandwich, hand cut fries 14.
- meatball* sandwich, marinara, hand cut fries 15.
- cheeseburger*, GPB sauce, hand cut fries 14.
- bacon cheeseburger*, GPB sauce, hand cut fries 16.

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

Substitution kindly refused.

20% service charge will be added to parties of 8 or more.

SODAS | JUICES

House Made Ginger Brew, Hibiscus Fizz 5.5

Old Dominion Root Beer 5.

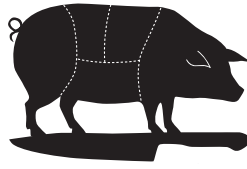
Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

COFFEE | ICED TEA | HOT TEA 4.

earl gray, green, chamomile, english breakfast

All of our ingredients are sustainably produced, and when possible, sourced locally.

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 apple cider grapefruit	
ORANGE JULIUS	9.
Vodka, Housemade Vanilla Cream Soda, Fresh OJ	

beer

Allagash White • ME • (5.1%)	7.
Bell's Two-Hearted Ale AIPA • MI • (7.0%)	8.
Blue Mountain Full Nelson VA Pale Ale • VA • (5.9%)	8.
Blue Mountain Hopwork Orange AIPA • VA • (5.3%)	8.
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.
Lagunitas Little Sumpin' Ale • CA • (7.5%)	8.
Lagunitas Citusinensis Pale Ale • CA • (7.5%)	8.
Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%)	7.
Oskar Blues Pinner Throwback IPA • NC • (4.9%)	7.
Peak Organic Sweet Tarts Blueberry Sour Ale • ME • (4.6%)	8.
Port City Optimal Wit • VA • (5.0%)	8.
Schlafly Kolsch • MO • (4.8%)	8.
Smartmouth Sommer Fling Hefeweizen • VA • (5.0%)	8.
Smuttynose Old Brown Dog Brown Ale • NH • (6.5%)	8.
Terrapin Watermelon Gose • GA • (4.5 %)	7.
Troegs Pertpetual IPA • PA • (7.5%)	8.

wines

whites	GL / BTL
Gruner Veltliner • Wagram, Austria • Paul D • '15	8/30.
Pinot Grigio • Italy • Punzi • '17	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 blend • Touraine, France • Touraine Rosé • '17	9/36.
Sauvignon Blanc • Marlborough, NZ • Arona • '16	10/38.
Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16	12/40.
Sparkling Procecco • Veneto, Italy • Le Dolci Colline • NV	9/34.
Sparkling Prosecco • Veneto, Italy • Tocco • NV	36.
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

reds	GL / BTL
Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15	13/47.
Malbec • Mendoza, Argentina • Aymara • '16	10/36.
Merlot, Cabernet Sauvignon, Cabernet Franc • Bordeaux, France • Chateau Saint- Sulpice • '15	11/48.
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.
Montepulciano • Italy • Mutepulciano d'Abruzzo • '16	13/45.
Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13	75.
Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16	65.
Cabernet Sauvignon • Pacines, CA • Donati Family Vineyards Ezio • '14	90.
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.
Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15	65.
Tempranillo • Ribera del Duero, Spain • Viña Magna • '15	65.
Zinfandel • Sonoma County, CA • Valravv • '15	55.
Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14	130.