

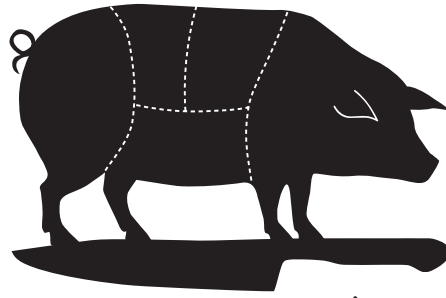
--- LUNCH ---

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.
 - cheddar grits 4.
 - sausage* 5.
 - bacon* 5.
 - eggs (2)* 4.
 - salad 4.
 - hand cut fries 5.
 - yogurt, granola, berries 7.
 - banana bread 6.
 - cinnamon rolls 7.
 - scones 6.
 - lemon curd 6.
 - biscuits, pepper jelly, cream cheese 5.
- dessert**
- root beer float 6.
 - seasonal tart 12.
 - bread pudding 10.
 - 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*, petite filet medallions, hand cut fries 20.
- fried cod* sandwich, hand cut fries, tartar sauce 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.

We reserve the right to charge 20% service charge to parties of 6 or more.

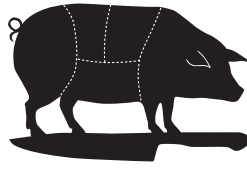
SODAS | JUICES | CIDER

- House Made Ginger Brew, Hibiscus Fizz 5.5
- Root Beer 12 oz bottle 5.
- orchard farms orange juice | fresh squeezed grapefruit 3/5.
- apple cider | apple juice | sparkling apple cider

COFFEE | ICED TEA | HOT TEA

- 4.
- earl grey, green, chamomile, english breakfast, peppermint

Welcome to Green Pig Bistro — relax & enjoy.



THE TROUGH

GPB craft cocktails

ROSÉ SANGRIA	12.
rosé, bacardi rum, st. germain, strawberries, lemon, blueberries, pineapple	
ICED MORNING MOONSHINE	10.
belle isle cold brew coffee moonshine, house made cold brew coffee, sweetened condensed milk	
NO PLACE LIKE HOME	10.
belle isle ruby red grapefruit moonshine, fresh squeezed grapefruit juice, cabernet, cava	
GREEN PIG BACON BLOODY MARY	10.
vodka, spicy bloody mix, old bay, citrus, bacon	
MIMOSAS	9.
traditional hibiscus apple cider grapefruit	
ORANGE JULIUS	9.
vodka, housemade vanilla cream soda, oj	

or ask for a classic!

beer

Brown Ale • Smuttynose Old Brown Dog • 6.5%	8.
AIPA • Blue Mountain Hopwork Orange • 7.0%	8.
IPA • Deschutes Fresh Squeezed • 6.4%	8.
IPA • Founders All Day Session • 4.7%	7.
IPA • Lagunitas Super Cluster • 8.0%	9.
IPA • Three Notch'd Minute Man • 7.0%	9.
Kölsch • Schlafly Kölsch • 4.8%	8.
Lager • Devils Backbone Vienna • 5.2%	7.
Lager • Von Trapp Helles Golden • 4.9%	7.
Pale Ale • Blue Mountain Full Nelson VA • 5.9%	8.
Pale Ale • DC Brau The Public • 6.0%	8.
Pale Ale • Lagunitas Sumpin' Easy Ale • 5.7%	8.
Pilsner • Oskar Blues Mama's Little Yella Pils • 4.7%	7.
Pilsner • Sixpoint The Crisp • 5.4%	8.
Porter • Deschutes Black Butte Porter • 5.2%	8.
Stout • Guinness Draught 14.9 fl oz • 4.2%	9.
Stout • Schlafly Oatmeal Stout • 5.7%	8.
Witbier • Allagash White • 5.2%	7.
Witbier • Port City Optimal • 5.0%	8.

cider | sour

Cider • Austin Eastciders Blood Orange • 5%	7.
Cider • Graft Lost Tropic Hop Mimosa • 6.9%	8.
Cider • Potter's Cherry Vanilla • 6.9%	8.
Pale Sour • Ommegang Pale Sour Ale • 6.9%	9.
Sour Gose • Dogfish Head SeaQuench Ale • 4.9%	7.
Sour Gose • Two Roads Passion Fruit 16 oz. • 4.8%	9.

wines

whites

	GL / BTL
Pinot Grigio • Veneto, Italy • <i>Bertani Velante</i> • '17	11/42.
Chardonnay • Colombia Valley, WA • <i>Merf</i> • '17	13/50.
Viognier Blend • Côtes Du Rhône, France • <i>le Perussier, Philippe Plantevin</i> • '17	14/54.
Melon de Bourgogne • Loire, France • <i>Chevalier</i> <i>le Domaine Clos de la Butte Muscadet</i> • '17	14/55.
Riesling • Mattituck, NY • <i>Influence</i> • '16	11/42.
Rosé • Rhone Valley, France • <i>Domaine La Rocalière Tavel</i> • '17	13.5/52.
Sauvignon Blanc • Marlborough, NZ • <i>Arona</i> • '18	10/38.
Pinot Gris • Gaston, OR • <i>Antiquum Farm Daisy</i> • '16	50.
Sauvignon Blanc • Loire, France • <i>Bernard Fleuriet et Fils</i> <i>la Magie de Cailottes Sancerre</i> • '17	75.

champagne / sparkling

	GL / BTL
Sparkling Barbera Rosé Brut • Italy • <i>Lovisol</i> • NV	12.5/48.
Sparkling Prosecco • Italy • <i>La Gioiosa</i> • NV	10/38.
Champagne • Champagne Brut, France • <i>Michel Arnould</i> <i>& Fils Grand Cru</i> • NV	95.
Crémant De Bourgogne • France • <i>L'être Magique Maison</i> <i>De Grand Esprit</i> • NV	48.
Sparkling Cava • Spain • <i>Valldosera</i> • NV	42.
Sparkling Pineapple Brut • Hawaii • <i>Hula O Maui</i> • NV	62.
Sparkling Prosecco • Veneto, Italy • <i>Tocco</i> • NV	36.

reds

	GL / BTL
Cabernet Sauvignon • Paso Robles, CA • <i>Force of Nature Mossfire Ranch</i> • '16	13/50.
Côte-Du-Rhône • Côte-Du-Rhône, France • <i>Delas Saint-Esprit</i> • '16	13/48.
Malbec • Mendoza, Argentina • <i>Aymara</i> • '17	10/38.
Pinot Noir • Willamette Valley, OR • <i>Whole Cluster</i> • '17	16/62.
Montepulciano • Abruzzo, Italy • <i>La Quercia</i> • '16	13/45.
Beaujolais • France • <i>Laurent Perrachon Beaujolais-Villages</i> • '16	40.
Cabernet Sauvignon • "The Burn" Columbia Valley, CA • <i>Borne of Fire</i> • '16	65.
Carmenère • Valle del Maipo, Chile • <i>Viña Chocalan Origen</i> <i>Gran Reserva</i> • '15	50.
Pinot Noir • Napa, CA • <i>Etude Grace Benoist Ranch</i> • '15	92.
Pinot Noir • Sonoma County, CA • <i>Peay Sonoma Coast</i> • '15	145.
Red Blend (Merlot, Cab Sauvignon, Cab Franc) • Bordeaux, France • <i>Chateau Saint-Sulpice</i> • '15	48.
Red Blend (Merlot, Cab Franc, Petit Verdot, Cab Sauvignon) • Clifton, VA • <i>Paradise Springs Meritage</i> • '14	58.
Red Blend (Corvina, Corvione, Rondinella, Oseleta) • Italy • <i>Pra Valpolicella Ripasso</i> • '15	94.
Zinfandel • Sonoma County, CA • <i>Valrav</i> • '15	55.
Zinfandel • Mt. Veeder, Napa Valley, CA • <i>Peter Franus Brandlin Vineyard Zinfandel</i> • '14	130.