

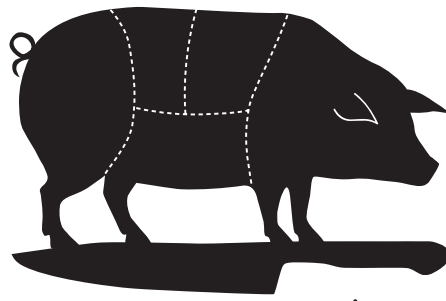
--- LUNCH ---

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 10.
 - scones 6.
 - lemon curd
 - biscuits, pepper jelly, cream cheese 5.
- dessert**
- root beer float 6.
 - peach cobbler 10.
 - bread pudding 10.
 - warm flourless 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* (add an egg \$2) 14.
- bacon cheeseburger, GPB sauce, hand cut fries* (add an egg \$2) 16.

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

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

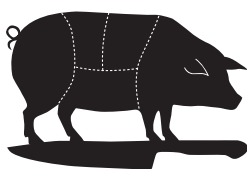
SODAS | JUICES | CIDER

- 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

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 14.
rosé, ketel one grapefruit and rosé, cranberry juice, lemon juice, strawberry simple, apple cider, apples, peaches, blueberries, strawberries & raspberries

SUNSHINE ON MY MIND 12.
aperol, sparkling rosé, grilled pineapple, strawberry simple, lime

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 • Ellie's Brown • 5.5% 8.
Brown Ale • Smuttynose Old Brown Dog • 6.5% 8.
IPA • Deschutes Fresh Squeezed • 6.4% 8.
IPA • Founders All Day Session • 4.7% 7.
IPA • Three Notch'd Minute Man • 7.0% 9.
Kölsch • Schlafly Kölsch • 4.8% 8.
Lager • Alewerks Weekend • 4.8% 8.
Lager • Devils Backbone Vienna • 5.2% 8.
Lager • Von Trapp Helles Golden • 4.9% 7.
Pale Ale • Blue Mountain Full Nelson VA • 5.9% 8.
Pale Ale • Lagunitas Sumpin' Easy Ale • 5.7% 8.
Pilsner • Peak Fresh Cut (Organic) • 4.6% 8.
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.
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.
Leipzig Gose • Union Old Pro • 4.2% 8.
Sour Gose • Dogfish Head SeaQuench Ale • 4.9% 7.

wines

whites

GL / BTL
Pinot Grigio • Veneto, Italy • *Bertani Velante* • '17 11/42.
Chardonnay • Sonoma, County, CA • *Lowry Hill* • '17 13/50.
Viognier Blend • Côtes Du Rhône, France •
le Perussier, Philippe Plantevin • '17 14/54.
Melon de Bourgogne • Loire, France • *Chevalier*
le Domaine Clos de la Butte Muscadet • '17 14/55.
Riesling • Mattituck, NY • *Influence* • '16 11/42.
Rosé • Rhone Valley, France • *Domaine La Rocalière Tavel* • '17 13.5/52.
Sauvignon Blanc • Marlborough, NZ • *Arona* • '18 10/38.
Rosé • Cornas, France • *Jean-Luc Colombo Cape Bleue* • '16 48.
Sauvignon Blanc • Loire, France • *Bernard Fleuriet et Fils*
la Magie de Cailottes Sancerre • '17 75.

champagne / sparkling

GL / BTL
Sparkling Barbera Rosé Brut • Italy • *Lovisol* • NV 11/42.
Sparkling Prosecco • Italy • *La Gioiosa* • NV 10/38.
Champagne • Champagne Brut, France • *Michel Arnould*
& Fils Grand Cru • NV 95.
Crémant De Bourgogne • France • *L'être Magique Maison*
De Grand Esprit • NV 48.
Sparkling Cava • Spain • *Valldosera* • NV 42.
Sparkling Pineapple Brut • Hawaii • *Hula O Maui* • NV 62.
Sparkling Rosé Brut • Hermann, MO • *Stone Hill* • NV 48.

reds

GL / BTL
Cabernet Sauvignon • Paso Robles, CA •
Rabble Mossfire Ranch • '16 13/50.
Grenache/Syrah/Mourvedre • High Plains, TX • *Windblown* • '17 12/46.
Malbec • Mendoza, Argentina • *Aymara* • '18 10/38.
Pinot Noir • Willamette Valley, OR • *Whole Cluster* • '17 16/62.
Montepulciano • Abruzzo, Italy • *La Quercia* • '18 13/45.
Beaujolais • France • *Laurent Perrachon Beaujolais-Villages* • '16 40.
Cabernet Sauvignon • "The Burn" Columbia Valley, CA •
Borne of Fire • '16 65.
Carmenère • Valle del Maipo, Chile • *Viña Chocalan Origen*
Gran Reserva • '15 50.
Pinot Noir • Napa, CA • *Etude Grace Benoist Ranch* • '15 92.
Pinot Noir • Sonoma County, CA • *Peay Sonoma Coast* • '15 145.
Merlot • Long Island, NY • *Haywater Cove* • '17 42.
Merlot/Cabernet • Bordeaux, France • *Chateau Saint-Sulpice* • '16 48.
Merlot/Cabernet • Clifton, VA • *Paradise Springs Meritage* • '14 58.
Sangiovese/Cabernet/Merlot • Conchise County, AZ •
Arizona Stronghold 'Mangus' • '14 10/38.
Valpolicella Ripasso • Italy • *Pra* • '15 95.
Zinfandel • Sonoma County, CA • *Valravn* • '17 55.
Zinfandel • Mt. Veeder, Napa Valley, CA •
Peter Franus Brandlin Vineyard Zinfandel • '14 130.