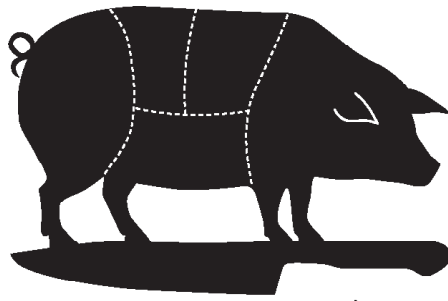


--- LUNCH ---

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

--- BRUNCH ---

Saturday & Sunday  
10:30 am - 2:30 pm

**SNACKS**

- fried pimento cheese 8.
- snail, mushroom, toast 11.
- fried shrimp, spicy mayo 10.
- steak tartare, toast\* 13.
- pig tostada 14.
- bone marrow, toast\* 15.

**SIDES**

- GPB house salad 8.
- brussels sprouts 7.
- collard greens 7.
- cornbread, maple butter 8.
- 2 biscuits, butter & honey 6.
- fries 5.
- macaroni & cheese 8.

**DESSERT**

- root beer float 5.
- pistachio creme brulee 11.
- caramel apple tart 11.
- bread pudding 10.
- warm chocolate cake 8.
- pie of the day (for 2) 15.

**APPETIZERS**

- gazpacho, tomato, cucumber, watermelon, pine nuts, basil 9.
- onion soup, crouton, emmental cheese 9.
- bibb, buttermilk dressing, walnuts, grapes, blue cheese 10.
- kale caesar, white anchovy, crispy shallot, crouton\* 12.
- beet salad, goat cheese, candied walnut, pickled shallot 13.
- gnocchi, roasted corn, peas, heirloom tomatoes, ricotta salata 15.
- albacore, soy, sesame, avocado, green apple\* 15.
- fried chicken biscuits with honey hot sauce 13.
- “buffalo” ribs, blue cheese dressing 14.

**MAINS**

- scallops, latke, summer squash, brussels leaves, apple cider glaze\* 29.
- wild halibut, sicilian caponata, olives, capers, bell pepper coulis\* 28.
- roasted 1/2 chicken, lemon & thyme, potato puree, asparagus, jus 25.
- bone in pork loin chop, bok choy, crushed potato, apple, mustard\* 32.
- braised pork shank, tillamook cheddar grits, collard greens 32.
- pork & veal meatballs, parmigiano-reggiano polenta, marinara\* 24.
- black angus cheeseburger, GPB sauce, fries\* 14.
- black angus bacon cheeseburger, GPB sauce, fries\* 16.
- hanger steak, chimichurri, fries, arugula salad\* 26.

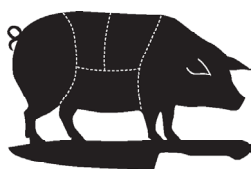
Plats du jour

<b>MONDAY</b>	fried chicken	<b>21.</b>
<b>TUESDAY</b>	bbq beef brisket	<b>21.</b>
<b>WEDNESDAY</b>	lasagna	<b>21.</b>
<b>THURSDAY</b>	meat loaf	<b>21.</b>
<b>FRIDAY</b>	fish & chips	<b>21.</b>
<b>SATURDAY</b>	chicken pot pie	<b>21.</b>
<b>SUNDAY</b>	chicken fried steak	<b>21.</b>

\*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

Welcome to Green Pig Bistro — relax & enjoy.

Menu items may vary depending availability.



# THE TROUGH

## GPB craft cocktails

SMOKING OLD FASHIONED	14.
house hickory-smoked old overholt rye, brown sugar, orange bitters	
LYCHEE ME	14.
tito's vodka, pamplemousse, lychee, lime, bitters	
NEGRONI PARADISI	14.
plymouth gin, grapefruit, vermouth, cinnamon	
GRAND ALOE-HA	14.
cruzan aged rum, grand marnier, kiwi, aloe, citrus	
BERRY SMOKED OUT	14.
vida mezcal, blackberry, lime, vanilla, bitters	
MOSCOW MULE	12.
titos vodka, house made ginger beer, lime	
DARK & STORMY	12.
gosslings black rum, house made ginger beer, lime	

## classic cocktails

SAZERAC	14.
bulliet rye whiskey, absinthe, bitters	
SIDECAR	14.
remy martin v.s.o.p., grand marnier, lemon	
MARGARITA	14.
don julio tequila, agave, cointreau, lime	

## 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 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.