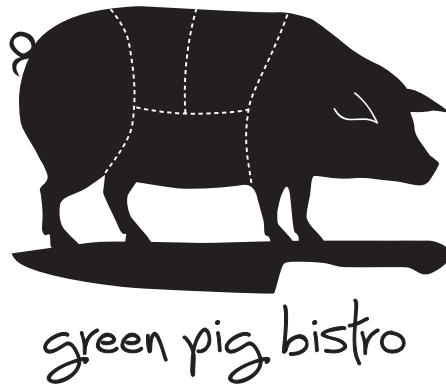


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- DINNER ---
Sunday - Tuesday
5:30 pm - 9:30 pm
Wednesday - Saturday
5:30 pm - 10:00 pm



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

RAW BAR

- Oysters - 1/2 dozen * 14.
- Oysters - dozen * 26.

SNACKS

- fried pimiento cheese 8.
- snail, mushroom, bacon, toast 10.
- fried shrimp, spicy mayo 10.
- steak tartare, toast * 13.
- pork sisig tostada * 12.
- bone marrow, toast * 18.

SIDES

- GPB house salad 9.
- brussels sprouts 8.
- collard greens 6.
- cornbread, maple butter 12.
- 2 biscuits, butter & honey 6.
- hand cut fries 5.
- macaroni & cheese 6.

DESSERT

- cheese plate 15.
- root beer float 6.
- coffee cheesecake 10.
- bread pudding 10.
- warm chocolate cake 10.
- pie of the day (for 2) 15.
- home made ice cream 4.
- home made sorbet 4.

APPETIZERS

- butternut squash soup, bacon, pumpkin, spice, crème fraîche, chickpeas 8.
- onion soup, crouton, emmental cheese 9.
- bibb lettuce, ranch dressing, bacon lardon, walnuts, tomatoes, grapes, blue cheese 10.
- kale caesar, white anchovies, crispy shallot, croutons * 11.
- quinoa salad, roasted sweet potato, chickpeas, kale, pumpkin seeds, honey vinaigrette 12.
- beet salad, goat cheese, candied walnut, pickled shallot 13.
- fried chicken biscuits with honey and hot sauce 14.
- “buffalo” baby back pork ribs, blue cheese dressing 14.
- albacore, soy, sesame, avocado, green apple * 15.
- braised pork belly, creamy polenta, roasted gala apples, apple cider glaze 15.
- cavatelli, shrimp, ricotta, bacon, peas, arugula, chili, carbonara sauce 16/24.

MAINS

- pumpkin risotto, arborio rice, roasted pumpkin, shitake mushroom, crème fraîche 24.
- diver scallops, ginger, parsnip, apple purée, brussel sprouts, pomegrante seeds, orange * 30.
- pan seared vermillion snapper, cannellini beans, clam stew, sautéed spinach, breadcrumb 28.
- free range sous vide chicken, prosciutto, wild rice, butternut squash, mushroom, chicken jus 26.
- 12 oz. pork chop, roasted new potatoes, braised red cabbage, pork jus * 27.
- braised pork shank, sweet potato purée, braised kale, roasted fennel, pork jus 32.
- pork & veal meatballs, spaghetti, marinara, parmigiano-reggiano cheese, fried basil 23.
- black angus cheeseburger, GPB sauce, hand cut fries (add an egg \$2) * 14.
- black angus bacon cheeseburger, GPB sauce, hand cut fries (add an egg \$2) * 16.
- lamb burger, arugula, goat cheese, spicy mayo, pickled shallots, hand cut fries * 18.
- hanger steak, chimichurri, hand cut fries, arugula salad * 25.
- allen bros. braised short ribs, roquefort mashed potatoes, piopini mushrooms, shallots, red wine 30.
- braised lamb shank, braised chickpeas, baby carrots, pomegrante lamb jus 32.
- 12 oz. allen bros. new york strip, yorkshire pudding, fingerling potatoes, baby carrots * 38.

Plats du jour	MONDAY	fried chicken	21.
	TUESDAY	meatloaf	21.
	WEDNESDAY	greek meat pie	24.
	THURSDAY	lasagna	24.
	FRIDAY	shrimp salad	26.
	SATURDAY	kare kare	21.
	SUNDAY	chicken fried steak	24.

* Consuming raw or undercooked meats, 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 guests or more.

Substitution kindly refused.

Our ingredients, when possible, are sustainably produced and sourced locally.

Welcome to Green Pig Bistro — relax & enjoy.

Menu items may vary depending on availability.