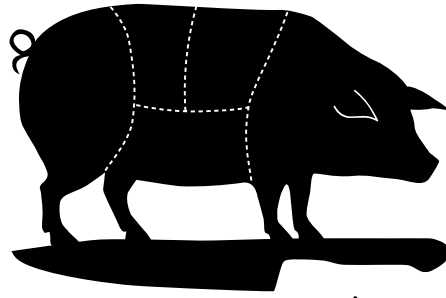


--- LUNCH ---

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
- snail, mushroom, toast
- fried shrimp, spicy mayo
- *steak tartare, toast
- pig tostada
- *bone marrow, toast

SIDES

- GPB house salad
- brussels sprouts
- collard greens
- cornbread, maple butter
- 2 biscuits, butter & honey
- fries
- macaroni & cheese

DESSERT

- cheese plate
- root beer float
- pistachio creme brulee
- caramel apple tart
- bread pudding
- warm chocolate cake
- pie of the day (for 2)

APPETIZERS

- *charcuterie & cheese plate, homemade marmalades, toast 22.
- 8. onion soup, crouton, emmental cheese 9.
- 11. mushroom soup, porcini powder, toast, creme fraiche 9.
- 10. bibb lettuce, buttermilk dressing, walnuts, grapes, blue cheese 10.
- 13. *kale caesar, white anchovy, crispy shallot, crouton 12.
- 14. beet salad, goat cheese, candied walnut, pickled shallot 13.
- 15. roman gnocchi, pork & bacon ragu, mushrooms, marinara 15.
- *albacore, soy, sesame, avocado, green apple 15.
- fried chicken biscuits with honey and hot sauce 13.
- 8. "buffalo" baby back pork ribs, blue cheese dressing 14.

MAINS

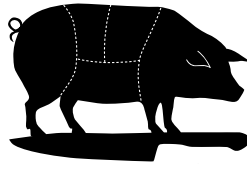
- 8. *seared scallops, sweet potato puree, bacon, butternut squash, cider glaze 29.
- 6. *grilled branzino, bell pepper puree, fingerlings, cauliflower, capers 28.
- 5. free range chicken breast, yam & potato puree, asparagus, brussels, jus 25.
- 8. pork schnitzel, potato puree, sauerkraut, pickled shallot, mustard jus 29.
- braised pork shank, tillamook cheddar grits, collard greens 32.
- pork & veal meatballs, parmigiano-reggiano polenta, marinara 24.
- 15. *black angus cheeseburger, GPB sauce, fries 14.
- 5. *black angus bacon cheeseburger, GPB sauce, fries 16.
- 11. *hanger steak, chimichurri, fries, arugula salad 26.
- *grilled ribeye, duck fat potatoes, creamed spinach gratin, foie gras butter 36.

Plats du jour	MONDAY	fried chicken	21.
	TUESDAY	bbq beef brisket*	21.
	WEDNESDAY	lasagna	21.
	THURSDAY	meat loaf	21.
	FRIDAY	fish & chips	21.
	SATURDAY	chicken pot pie	21.
	SUNDAY	chicken fried steak	21.

*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
house hickory-smoked old overholt rye, brown sugar, orange, bitters

THE FIRST WORD
Belle Isle Moonshine, Luxardo, Lemon Aztec Chocolate Bitters

THE BITTER APPLE
pecan calvados, sweet vermouth, apple cider, averna, walnut bitters

CHACHACHA!
cachaca, domaine de canton, all spice dram, lime

BLOOD IN BLOOD OUT
civic vodka, lime, blood orange, agave, angostura, orange blossom water

THE RED HORSEMEN
dewars, cranberry, ginger, angostura, sweet vermouth

MOSCOW MULE
titos vodka, house made ginger beer, lime

DARK & STORMY
goslings black rum, house made ginger beer, lime

classic cocktails

SAZERAC
bulleit rye whiskey, absinthe, bitters

SIDECAR
remy martin v.s.o.p., grand marnier, lemon

BOULEVARDIER
templeton rye, campari, sweet vermouth, orange

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 Fresh Squeezed IPA • OR • (6.4%) 8.
- DeschutesBlack Butte Porter • OR • (5.2%) 8.
- Devils Backbone Vienna Lager • VA • (5.20%) 7.
- Guinness Stout Pub Draught 14.9oz • Ireland • (4.2%) 9.
- Lagunitas Little Sumpin' Ale • CA • (7.5%) 7.
- Lagunitas Undercover Investigation Shut-Down Ale • CA • (9.7%) 10.
- Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%) 7.
- Oskar Blues Pinner Throwback IPA • NC • (4.9%) 7.
- Port City Optimal Wit • VA • (5.0%) 8.
- Schlafly Kolsch • MO • (4.8%) 8.
- Smuttnose Old Brown Dog Brown Ale • NH • (6.5%) 8.
- Terrapin Hopsecutioner AIPA • GA • (7.3%) 8.

wines

- | | | GL / BTL |
|-----|---|----------|
| 14. | whites | |
| | Gruner Veltliner • Wagram, Austria • Paul D • '15 | 8/30. |
| | Pinot Grigio • Moldova • Taking Root • '16 | 10/40. |
| | Chardonnay • Edna Valley, CA • True Myth • '14 | 13/45. |
| 14. | 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. |
| 14. | Riesling Spatlese • Germany • Nollen Erben • '15 | 11/42. |
| | Rosé of Cabernet Sauvignon • Napa Valley, CA • Isabel Rosé • '17 | 10/40. |
| 14. | Sauvignon Blanc • Marlborough, NZ • Arona • '16 | 10/38. |
| | Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16 | 12/40. |
| 14. | Sparkling Prosecco • Veneto, Italy • Tocco • NV | 9/34. |

- | | | |
|-----|---|-----|
| | Champagne • Champagne Brut, France • Michel Arnould & Fils Grand Cru • NV | 95. |
| 14. | Chardonnay • D.O. Valle De Limari, Chile • Tabali Vetas Blancas • '15 | 45. |
| | English Fizz • England • Hattingley Valley • NV | 90. |
| 12. | Sauvignon Blanc • Loire, France • Bernard Fleuriet et Fils la Magie de Cailottes Sancerre • '16 | 75. |
| 12. | Sparkling Cava • Spain • Valldosera • NV | 36. |

reds

- | | | GL / BTL |
|-----|---|----------|
| | Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15 | 13/47. |
| 14. | Cabernet Franc/ Merlot/Cabernet Sauvignon/Norton • Williamsburg, VA • Virginia Claret • '15 | 13/52. |
| 14. | Malbec • Mendoza, Argentina • Aymara • '16 | 10/36 |
| | Pinot Noir • Willamette Valley, OR • Whole Cluster • '16 | 16/62. |
| 14. | Sangiovese • Barboursville, VA • Reserve • '15 | 14/52. |
| | Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend | 10/37. |

- | | | |
|--|---|------|
| | Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13 | 75. |
| | Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16 | 65. |
| | 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. |
| | Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16 | 45. |
| | Pinot Noir • Cote de Nuits-Villages, Burgundy, France • Domaine Gachot-Monot • '15 | 90. |
| | Pinot Noir • Willamette Valley, OR • Brick House Evelyn's • '14 | 150. |
| | Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15 | 65. |
| | Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14 | 130. |
| | Zinfandel • Paso Robles, CA • Ridge • '14 | 90. |