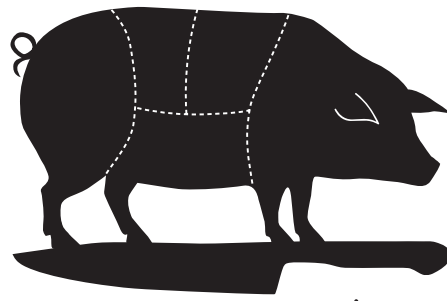


--- LUNCH ---  
 Monday - Friday  
 11:00 am - 2:30 pm

--- 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 10.
- fried shrimp, spicy mayo 10.
- \*steak tartare, toast 13.
- pig tostada 12.
- \*bone marrow, toast 18.

**SIDES**

- GPB house salad 8.
- brussels sprouts 6.
- collard greens 6.
- cornbread, maple butter 10.
- 2 biscuits, butter & honey 6.
- hand cut fries 5.
- macaroni & cheese 6.
- market greens 6.

**DESSERT**

- cheese plate 14.
- root beer float 6.
- pistachio creme brulee 10.
- peach mango tart 11.
- bread pudding 9.
- warm chocolate cake 10.
- pie of the day (for 2) 15.
- home made ice cream 4.
- home made sorbet 4.

**APPETIZERS**

- gaspacho, watermelon, sweet pepper, cucumber, basil 9.
- \*charcuterie & cheese plate, homemade marmalades, toast 21.
- onion soup, crouton, emmental cheese 9.
- bibb lettuce, buttermilk dressing, walnuts, grapes, blue cheese 9.
- \*kale caesar, white anchovy, crispy shallot, crouton 11.
- beet salad, goat cheese, candied walnut, pickled shallot 13.
- cavatelli, shrimp, alla vodka sauce, basil, tomato, pepper flakes 15/22.
- \*albacore, soy, sesame, avocado, green apple 15.
- fried chicken biscuits with honey and hot sauce 14.
- “buffalo” baby back pork ribs, blue cheese dressing 14.

**MAINS**

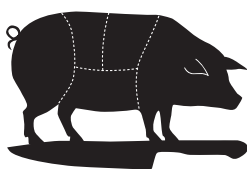
- \*seared diver scallops, vegetable succotash, pea & mint puree, chili oil 26.
- \*atlantic salmon, dumpling, bok choy, ginger-coconut broth, mango salsa 25.
- free range chicken, fingerling potato, spinach, asparagus, beurre blanc 23.
- pork milanese, parmesan potato confit, sauteed greens, tomato salad, pork jus 23.
- berkshire pork shank, saffron risotto, collard greens, papaya salad 32.
- pork & veal meatballs, parmigiano-reggiano polenta, marinara, pepper flakes 24.
- \*black angus cheeseburger, GPB sauce, fries 14.
- \*black angus bacon cheeseburger, GPB sauce, fries 16.
- \*hanger steak, chimichurri, fries, arugula salad 25.
- \*grilled ribeye, baked irish potato w/bacon & cheese, asian broccoli, demi glace 34.

<b>Plats du jour</b>	<b>MONDAY</b>	fried chicken	<b>21.</b>
	<b>TUESDAY</b>	bbq platter*	<b>21.</b>
	<b>WEDNESDAY</b>	seafood paella	<b>21.</b>
	<b>THURSDAY</b>	lasagna	<b>21.</b>
	<b>FRIDAY</b>	fish & chips	<b>21.</b>
	<b>SATURDAY</b>	shrimp tacos	<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 \*\*\*

*All of our ingredients are sustainably produced, and when possible, sourced locally.*

Welcome to Green Pig Bistro — relax & enjoy.  
 Menu items may vary depending on availability.



# THE TROUGH

## GPB craft cocktails

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

**PASSION OF THE MINT**  
tequila, passion fruit, mint, fernet branca, angostura bitters, mint garnish

**WINTER'S MEMOIR**  
plymouth gin, coconut water, frangelico, green chartreuse, chocolate bitters

**SANDIA DAYS**  
tito's vodka, cointreau, watermelon, thai basil, saline, himaylayan pink salt rim

**ROSE SANGRIA**  
rose, ketel one botanical grapefruit & rose, cranberry, strawberry, apple cider, fresh fruit

**GREEN LIGHTNING**  
belle isle moonshine, honeydew melon, habanero, paprika, cayenne salt rim

**MOSCOW MULE**  
tito's 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.
- Bell's Two-Hearted Ale AIPA • MI • (7.0%) 8.
- Blue Mountain Full Nelson VA Pale Ale • VA • (5.9%) 8.
- Blue Mountain Hopwork Orange AIPA • VA • (5.3%) 8.
- 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.
- Deschutes Black 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%) 8.
- Lagunitas Citusinensis Pale Ale • CA • (7.5%) 8.
- Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%) 7.
- Oskar Blues Pinner Throwback IPA • NC • (4.9%) 7.
- Peak Organic Sweet Tarts Blueberry Sour Ale • ME • (4.6%) 8.
- Port City Optimal Wit • VA • (5.0%) 8.
- Schlafly Kölsch • MO • (4.8%) 8.
- Smartmouth Sommer Fling Hefeweizen • VA • (5.0%) 8.
- Smuttynose Old Brown Dog Brown Ale • NH • (6.5%) 8.
- Terrapin Watermelon Gose • GA • (4.5%) 7.
- Troegs Perpetual IPA • PA • (7.5%) 8.

## wines

### whites

- |   | GL / BTL |
|---|----------|
| 14. Gruner Veltliner • Wagram, Austria • Paul D • '15   | 8/30.    |
| 14. Pinot Grigio • Italy • Punzi • '17  | 10/40.   |
| 14. Chardonnay • Edna Valley, CA • True Myth • '14  | 13/45.   |
| 14. Viognier/ Grenache/ Marsanne • Côtes Du Rhône, France • le Perussier, Philippe Plantevin • '16  | 14/54.   |
| 14. Melon de Bourgogne • Loire, France • Chevalier le Domaine Clos de la Butte Muscadet • '16       | 14/55.   |
| 14. Riesling Spätlese • Germany • Nollen Erben • '15  | 11/42.   |
| 14. Rosé blend • Touraine, France • Touraine Rosé • '17   | 9/36.    |
| 14. Sauvignon Blanc • Marlborough, NZ • Arona • '16   | 10/38.   |
| 14. Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16   | 12/40.   |
| 14. Sparkling Prosecco • Veneto, Italy • Le Dolci Colline • NV                                      | 9/34.    |
| 14. Sparkling Prosecco • Veneto, Italy • Tocco • NV   | 36.      |
| 14. Champagne • Champagne Brut, France • Michel Arnould & Fils Grand Cru • NV                       | 95.      |
| 14. Chardonnay • Graton, CA • Solitude • '14  | 45.      |
| 14. Chardonnay • D.O. Valle De Limari, Chile • Tabali Vetas Blancas • '15                           | 45.      |
| 14. 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 |
|---|----------|
| 14. Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15                           | 13/47.   |
| 14. Malbec • Mendoza, Argentina • Aymara • '16  | 10/36.   |
| 14. Merlot, Cabernet Sauvignon, Cabernet Franc • Bordeaux, France • Chateau Saint- Sulpice • '15          | 11/48.   |
| 14. Pinot Noir • Willamette Valley, OR • Whole Cluster • '17  | 16/62.   |
| 14. Merlot/Cab Franc/Petit Verdot/ Cabernet Sauvignon • Clifton, VA • Paradise Springs Meritage • '14     | 13/50.   |
| 14. Sangiovese • Barboursville, VA • Reserve • '15  | 14/52.   |
| 14. Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend                | 10/37.   |
| 14. Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16  | 13/45.   |
| 14. Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13                   | 75.      |
| 14. Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16                             | 65.      |
| 14. Cabernet Sauvignon • Pacines, California • Donati Family Vineyards Ezio • '14                         | 90.      |
| 14. Merlot • Napa, CA • Peter Franus • '14  | 75.      |
| 14. Merlot • Sonoma, CA • Kenwood • '12   | 52.      |
| 14. Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15       | 57.      |
| 14. Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15 | 65.      |
| 14. Tempranillo • Ribera del Duero, Spain • Viña Magna • '15  | 65.      |
| 14. Zinfandel • Sonoma County, CA • Valrav • '15  | 55.      |
| 14. Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14              | 130.     |