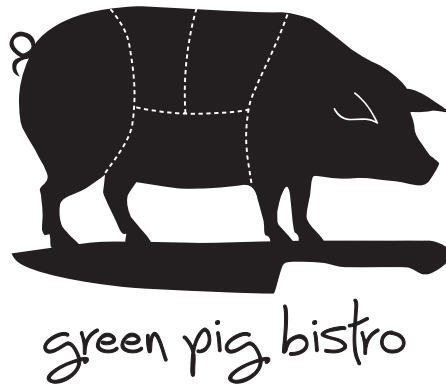


--- LUNCH ---
 Monday - Friday
 11:00 am - 2:30 pm

--- 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

SNACKS

- fried pimento cheese 8.
- snail, mushroom, bacon, 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.

DESSERT

- cheese plate 14.
- root beer float 6.
- pistachio creme brulee 10.
- seasonal tart 12.
- bread pudding 9.
- warm chocolate cake 10.
- pie of the day (for 2) 15.
- home made ice cream 4.
- home made sorbet 4.

APPETIZERS

- butternut squash soup, ginger, squash, pear, bacon, pumpkin seed, sour cream 7.
- *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, beef & pork bolognese, basil, whipped ricotta, 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

- *diver scallops, sweet potato puree, pork belly, sauteed kale, wild mushroom 26.
- *atlantic salmon, parsnip puree, brussels, red flannel hash, vierge sauce 27.
- free range sous vide chicken, bacon, peral onion, mushrooms, red wine, herb spaetzle 25.
- pork chop, fingerling potatoes, cabbage, turnips, apple butter, pork au jus 27.
- 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, hand cut fries 14.
- *black angus bacon cheeseburger, GPB sauce, hand cut fries 16.
- *lamb burger, arugula, goat cheese, spicy mayo, pickled shallots, hand cut fries 18.
- *hanger steak, chimichurri, hand cut fries, arugula salad 25.
- *petite filet, cauliflower puree, asparagus, globe carrots, bordelaise sauce 32.

Plats du jour	MONDAY	fried chicken	21.
	TUESDAY	meatloaf	21.
	WEDNESDAY	seafood paella	21.
	THURSDAY	lasagna	21.
	FRIDAY	fish & chips	21.
	SATURDAY	kare kare	21.
	SUNDAY	chicken fried steak	21.

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

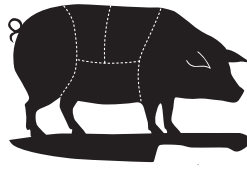
We reserve the right to charge 20% service charge to parties of 6 or more.

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.



THE TROUGH

GPB craft cocktails

SMOKING OLD FASHIONED 14.
house hickory-smoked old overholt rye, brown sugar, orange, bitters

KING OF THE FALL 14.
house infused apple, cinnamon, sage four roses bourbon, vermouth, star anise

HONEY IT'S THYME 14
beefeater gin, house infused thyme honey, lemon

BRIGHT EYED AND BUSHY TAILED 14.
remy v.s.o.p., amaro, frangelico, coffee, chocolate bitters

RUM PUNCH AU LAIT 14.
milk washed aged rum, cachaça, bourbon, absinthe, pineapple, chamomile tea, nutmeg

SO LAST SUMMER 14.
tito's vodka, st. germain, lemon, cranberry, prosecco

WINE NOT? 14
warm mulled red wine, apple cider, honey, cloves, cinnamon, anise, orange

MOSCOW MULE 12.
tito's vodka, house made ginger beer, lime

DARK & STORMY 12.
goslings black rum, house made ginger beer, lime

classic cocktails

NEGRONI 14.
beefeater gin, campari, sweet vermouth, orange

SAZERAC 14.
bulleit rye whiskey, absinthe, bitters

ROB ROY 14.
dewar's scotch whiskey, sweet vermouth, cherry

beer

Allagash White • ME • (5.2%) 7.

Austin Eastciders Blood Orange Cider • TX • (5%) 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 • (7.0%) 8.

Bold Rock Virginia Apple Cider • VA • (4.7%) 7.

Boulevard Tank 7 Farmhouse Ale • MO • (8.5%) 10.

Brooklyn Lager • NY • (5.2 %) 7.

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 Draught Stout 14.9 fl oz • Ireland • (4.2 %) 9.

Lagunitas Czech Pilsner • CA • (7.5%) 8.

Lagunitas Sumpin' Easy Ale • CA • (5.7%) 8.

Lagunitas Little Sumpin' Ale • CA • (6.0%) 8.

Oskar Blues Mama's Little Yella Pils • NC • (4.7%) 7.

Oskar Blues Pinner Throwback IPA • NC • (4.9%) 7.

Port City Optimal Wit • VA • (5.0%) 8.

Schlafly Kolsch • MO • (4.8%) 8.

Schlafly Pumpkin Ale • MO • (8.0%) 9.

Sixpoint The Crisp Pilsner • NY • (5.4%) 8.

Smuttynose Old Brown Dog Brown Ale • NH • (6.5%) 8.

Terrapin Hopsecutioner IPA • GA • (7.3 %) 8.

Troegs Pertpetual IPA • PA • (7.5%) 8.

Two Roads Passion Fruit Gose 16 oz • CT • (4.8 %) 9.

wines

whites

14. GL / BTL

Gruner Veltliner • Wagram, Austria • Paul D • '15 8/30.

14. Pinot Grigio • Veneto, Italy • Bertani Velante • '17 11/42.

Chardonnay • Columbia Valley, WA • Merf • '15 13/50.

Viognier/ 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 Spätlese • Germany • Nollen Erben • '15 11/42.

Bobal Rosé • Spain • Garduño • '17 9/34.

Sauvignon Blanc • Marlborough, NZ • Arona • '16 10/38.

Sparkling Cava • Spain • Valldosera • NV 11/42.

Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16 12/46.

Sparkling Rosé Extra Dry • Veneto, Italy • Riondo • NV 12/46.

Sparkling Prosecco • Veneto, Italy • Le Dolci Colline • NV 9/34.

Torrontés • Mendoza, Argentina • Gouguenheim • '16 8/30.

Champagne • Champagne Brut, France • Michel Arnould & Fils Grand Cru • NV 95.

Crémant De Bourgogne • France • L'être Magique Maison De Grand Esprit • NV 48.

English Fizz • England • Hattingley Valley • NV 90.

Pinot Gris • Gaston, OR • Antiquum Farm Daisy • '16 50.

Sauvignon Blanc • Loire, France • Bernard Fleuriot et Fils

la Magie de Cailottes Sancerre • '16 75.

Sparkling Prosecco • Veneto, Italy • Tocco • NV 36.

Rosé • Rhone Valley, France • Domaine La Rocalière Tavel • '17 52.

reds

GL / BTL

Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15 13/50.

Malbec • Mendoza, Argentina • Aymara • '17 10/38.

Pinot Noir • Willamette Valley, OR • Whole Cluster • '17 16/62.

Merlot/Cab Franc/Petit Verdot/ Cabernet Sauvignon • Clifton, VA • Paradise Springs Meritage • '14 13/50.

Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend 10/38.

Montepulciano • Abruzzo, Italy • La Quercia • '16 13/45.

Beaujolais • France • Laurent Perrachon Beaujolais-Villages • '16 40.

Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16 65.

Cabernet Sauvignon • Santa Barbara, CA • Union Sacré • '16 70.

Carmenère • Valle del Maipo, Chile • Viña Chocalan Origen Gran Reserva • '15 50.

Côte-Du-Rhône • Côte-Du-Rhône, France • Delas Saint- Esprit • '16 48.

Merlot, Cabernet Sauvignon, Cabernet Franc • Bordeaux, France • Chateau Saint-Sulpice • '15 48.

Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15 57.

Pinot Noir • Napa, CA • Etude Grace Benoist Ranch • '15 92.

Pinot Noir • Sonoma County, CA • Peay Sonoma Coast • '15 145.

Ripasso • Italy • Pra Morandina Valpolicella Ripasso • '15 94.

Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15 65.

Zinfandel • Sonoma County, CA • Valrav • '15 55.

Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14 130.