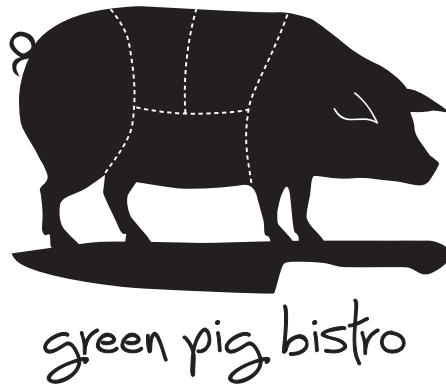


--- LUNCH ---  
Monday - Friday  
11:00 am - 2:30 pm

--- 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.  
peach cobbler 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

gazpacho, watermelon, tomato, pine nuts, cucumber, pesto 9.  
onion soup, crouton, emmental cheese 9.  
bibb lettuce, ranch dressing, bacon lardon, walnuts, tomatoes, grapes, blue cheese 10.  
\*kale caesar, white anchovy, crispy shallot, crouton 11.  
heirloom tomato salad, burrata, watermelon, arugula, balsamic glaze 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, polenta cake, braised collard greens, pork jus 15.  
cavatelli, ricotta, sundried tomato pesto, pine nuts, arugula, spring peas, parmesan 16/23.

## MAINS

\*diver scallops, pea purée, heirloom tomato salad, preserve lemon, prosciutto dust 32.  
grilled branzino, ratatouille, potato scallopini, fried basil 28.  
free range sous vide chicken, chicken mousse, english pea saffron risotto, asparagus 26.  
pork chop, roasted fingerling potatoes, brussels sprouts, red beets, charred peach, pork jus 27.  
braised/flash fried pork shank, orzo pasta, cream of spinach, mustard 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.  
\*12 oz. allen bros. rib eye steak, sautéed broccolini, baby carrots, fingerling potatoes 38.

Plats du jour

MONDAY		fried chicken	21.
TUESDAY		meatloaf	21.
WEDNESDAY		maine lobster roll	MP
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.

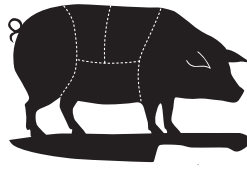
We reserve the right to add 20% service charge to parties of 6 guests or more.

**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.



# THE TROUGH

## GPB craft cocktails

- PEPINO FRESCO** 16.  
hendrick's gin, cucumber juice, tarragon simple, lime juice, cucumber
- SPRING IN YOUR STEP** 14.  
el jimador tequila, melon & strawberry simple, lemon juice, orange bitters, basil
- WHAT'S UP, DOC?** 14.  
tito's vodka, carrot, ginger, honey simple, lemon juice, mint
- NEW MOON** 14.  
belle isle grapefruit moonshine, sweet vanilla black tea simple, lemon
- SMOKING OLD FASHIONED** 14.  
house hickory-smoked old overholt rye, brown sugar, orange, bitters
- ROSÉ SANGRIA** 14.  
rosé, ketel one grapefruit and rosé, cranberry juice, lemon juice, strawberry simple, apple cider, apples, peaches, blueberries, strawberries & raspberries
- MOSCOW MULE** or **DARK & STORMY** 12.  
tito's vodka or goslings black rum, house made ginger beer, lime

### OR ASK FOR A CLASSIC!

## beer

- Brown Ale** • Ellie's Brown • 5.5% 8.
- Brown Ale** • Smuttynose Old Brown Dog • 6.5% 8.
- IPA** • Deschutes Fresh Squeezed • 6.4% 8.
- IPA** • Founders All Day Session • 4.7% 7.
- IPA** • Three Notch'd Minute Man • 7.0% 9.
- Kölsch** • Schlafly Kölsch • MO • 4.8% 8.
- Lager** • Alewerks Weekend • 4.8% 8.
- Lager** • Devils Backbone Vienna • 5.2% 8.
- Lager** • Von Trapp Helles Golden • 4.9% 7.
- Pale Ale** • Blue Mountain Full Nelson VA • 5.9% 8.
- Pale Ale** • Lagunitas Sumpin' Easy Ale • 5.7% 7.
- Pilsner** • Peak Fresh Cut (Organic) • 4.6% 8.
- Pilsner** • Sixpoint The Crisp • 5.4% 8.
- Porter** • Deschutes Black Butte Porter • 5.2% 8.
- Stout** • Guinness Draught 14.9 fl oz • 4.2 % 9.
- Witbier** • Allagash White • 5.2% 7.
- Witbier** • Port City Optimal Wit • 5.0% 8.

## cider | sour

- Cider** • Austin Eastciders Blood Orange • 5.0% 7.
- Cider** • Graft Lost Tropic Hop Mimosa • 6.9% 8.
- Leipzig Gose** • Union Old Pro • 4.2 % 8.
- Sour Gose** • Dogfish Head SeaQuench Ale • 4.9% 7.

## wine

### white | rosé

GL / BTL

- Pinot Grigio** • Veneto, Italy • *Bertani Velante* • '17 11/42.
- Chardonnay** • Sonoma County, CA • *Lowry Hill* • '17 13/50.
- Viognier Blend** • Côtes Du Rhône, France • *le Perussier, Philippe Plantevin* • '17 14/54.
- Melon de Bourgogne** • Loire, France • *Chevalier le Domaine Clos de la Butte Muscadet* • '17 14/55.
- Riesling** • Mattituck, NY • *Influence* • '16 11/42.
- Rosé** • Rhone Valley, France • *Domaine La Rocalière Tavel* • '17 13.5/52.
- Sauvignon Blanc** • Marlborough, NZ • *Arona* • '18 10/38.
- Rosé** • Cornas, France • *Jean-Luc Colombo Cape Bleue* • '18 48.
- Sauvignon Blanc** • Loire, France • *Bernard Fleuriet et Fils la Magie de Cailottes Sancerre* • '17 75.

### champagne | sparkling

GL / BTL

- Sparkling Barbera Rosé Brut** • Italy • *Lovisolo* • NV 11/42.
- Sparkling Prosecco** • Italy • *La Gioiosa* • NV 10/38.
- Champagne** • Champagne Brut, France • *Michel Arnould & Fils Grand Cru* • NV 95.
- Crémant De Bourgogne** • France • *L'être Magique Maison De Grand Esprit* • NV 48.
- Sparkling Cava** • Spain • *Valldosera* • NV 42.
- Sparkling Pineapple Brut** • Hawaii • *Hula O Maui* • NV 62.
- Sparkling Rose Brut** • Hermann, MO • *Stone Hill* • NV 48.

### red

GL / BTL

- Cabernet Sauvignon** • Paso Robles, CA • *Rabble Mossfire Ranch* • '16 13/50.
- Grenache/Syrah/Mourvedre** • High Plains, TX • *Windblown* • '17 12/46.
- Malbec** • Mendoza, Argentina • *Aymara* • '18 10/38.
- Pinot Noir** • Willamette Valley, OR • *Whole Cluster* • '17 16/62.
- Montepulciano** • Abruzzo, Italy • *La Quercia* • '18 13/45.
- Beaujolais** • France • *Laurent Perrachon Beaujolais-Villages* • '16 40.
- Cabernet Sauvignon** • "The Burn" Columbia Valley, CA • *Borne of Fire* • '17 65.
- Carmenère** • Valle del Maipo, Chile • *Viña Chocalan Origen Gran Reserva* • '15 50.
- Pinot Noir** • Napa, CA • *Etude Grace Benoist Ranch* • '16 92.
- Pinot Noir** • Sonoma County, CA • *Peay Sonoma Coast* • '16 145.
- Merlot** • Long Island, NY • *Haywater Cove* • '17 42.
- Merlot/Cabernet** • Bordeaux, France • *Chateau Saint-Sulpice* • '16 48.
- Merlot/Cabernet** • Clifton, VA • *Paradise Springs Meritage* • '14 58.
- Sangiovese/Cabernet/Merlot** • Conchise County, AZ • *Arizona Stronghold 'Mangus'* • '14 47.
- Valpolicella Ripasso** • Italy • *Pra* • '15 95.
- Zinfandel** • Sonoma County, CA • *Valravn* • '15 55.
- Zinfandel** • Mt. Veeder, Napa Valley, CA • *Peter Franus Brandlin Vineyard Zinfandel* • '14 130.