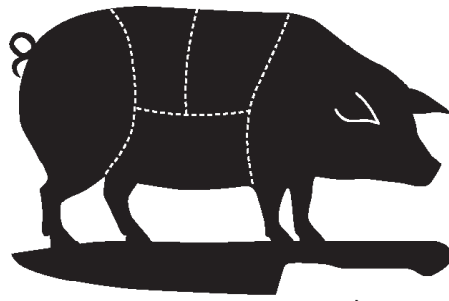


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- 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

green pig bistro

LUNCH

APPETIZERS

- fried, homemade pimento cheese, red pepper jelly \$8
- mushroom soup, porcini powder, toast, creme fraiche \$9
- onion soup, crouton, emmental cheese \$9
- GPB house salad \$8
- “buffalo” ribs, bleu cheese dressing \$12

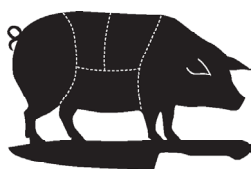
MAINS

- chicken paillard salad, mixed greens, vinaigrette \$14
- pan seared salmon*, saffron risotto, herb beurre blanc \$16
- black forrest ham panini, arugala, tomato, emmental, fries \$14
- pork & veal meatball* sandwich, marinara, house made gouda, fries \$15
- black angus cheeseburger*, GPB sauce, fries \$14
- black angus bacon cheeseburger*, GPB sauce, fries \$16

SODAS JUICES	
Hibiscus-Citrus Fizz, House Made Ginger Brew	5.5
Old Dominion Root Beer	5.
Orchard Farms OJ, Fresh Squeezed Grapefruit,	3/5.
COFFEE ICED TEA HOT TEA	
earl gray, green, chamomile, english breakfast	4.

*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.



THE TROUGH

GPB craft cocktails

- SMOKING OLD FASHIONED 14.
house hickory-smoked old overholt rye, brown sugar, orange, bitters
- FALL FOR YOU 14.
sweet potato infused Belle Isle Moonshine, averna, lemon, grand marnier, bacon salt chip
- LA PATRONA 14.
patron, lime, berry blend, agostura, rose water
- SPICE IT UP 14.
light & dark rum, grapefruit, ginger beer, velvet falernum
- CHILL BILL 14.
vodka, lime, lavender, jalapeno, hellfire habenero bitters, lavender salt
- GRAND THEFT AUTUMN 14.
beefeater, dry vermouthe, pear, cinamon, grand mariner, saint germain
- MOSCOW MULE 12.
titos vodka, house made ginger beer, lime
- DARK & STORMY 12.
gosslings black rum, house made ginger beer, lime

classic cocktails

- SAZERAC 14.
bulliet rye whiskey, absinthe, bitters
- SIDECAR 14.
remy martin v.s.o.p., grand marnier, lemon
- BOULEVARDIER 14.
templeton rye, campari, sweet vermouthe, 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.
- 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.
- 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.
- Smuttynose Old Brown Dog Brown Ale • NH • (6.5%) 8.
- Terrapin Hopsecutioner AIPA • GA • (7.3%) 8.

wines

whites

GL / BTL

- Gruner Veltliner • Austria • Paul D • '15 8/30.
- Pinot Grigio • Cricova, Moldova • Cricova Prestige • '15 11/48.
- Chardonnay • Edna Valley, CA • True Myth • '14 13/45.
- Viogner/ Grenache/ Marsanne • Côtes Du Rhône, France • Le Perussier, Philippe Plantevin • '16 13/54.
- Riesling Spatlese • Germany • Nollen Erben • '15 11/42.
- Rosé • Paso Robles, California • Pink Pedals Rosé • '16 12/45.
- Sauvignon Blanc • Marlborough, NZ • Arona • '16 10/38.
- Sauvignon Blanc • Loire, France • Touraine • '15/'16 12/42.
- Sparkling Rosé • Catalonia, Spain • Mont Marcal • '13 12/40.
- Sparkling Prosecco • Veneto, Italy • Tocco • NV 9/34.
- Chardonnay • Pouilly-Fuisse • Terroirs de Vergisson • Domaine Chataigneraie-Laborier • '15 42.
- Chardonnay • Napa Valley, CA • Black Stallion • '15 45.
- Grenache Blanc • Terra Alta, Spain • White by Joseph Puig • '14 45.
- Riesling • Australia • Pikes Hills & Valleys • '14 32.
- Riesling • Willamette Valley, OR • Montinore Estate Almost Dry • '14 37.
- Sparkling Cava • Spain • Valldosera • NV 36.
- Champagne Blanc de Blanc • Champagne, France • Voirin-Jumel Grand Cru • NV 75.

reds

GL / BTL

- Cabernet Sauvignon • Sonoma, CA • Hans Fahden Mountain Cuvee • '09 16/60.
- Malbec • Mendoza, Argentina • Aymara • '16 10/36.
- Merlot • Sonoma, CA • Kenwood • '12 14/52.
- Pinot Noir • Willamette Valley, OR • Whole Cluster • '16 16/62.
- Sangiovese • Barboursville, VA • Sangiovese Reserve • '15 14/52.
- Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/Malbec/Grenache • CA • 7 Moons Red Blend 10/37.
- Zinfandel • Paso Robles, CA • Adelaida • '14 15/60.
- Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '14 47.
- Feteasca Neagra/Cabernet Sauvignon • Moldova • et cetera Serendipity Calitate Matur • '13 47.
- Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15 57.
- Pinot Noir • Willamette Valley, OR • Brick House Evelyn's • '14 150.
- Tempranillo • Ribera del Duero, Spain • Silvanus • '09 90.
- Zinfandel • Napa Valley, CA • Peter Franus • '13 60.
- Zinfandel • Paso Robles, CA • Ridge • '14 90.