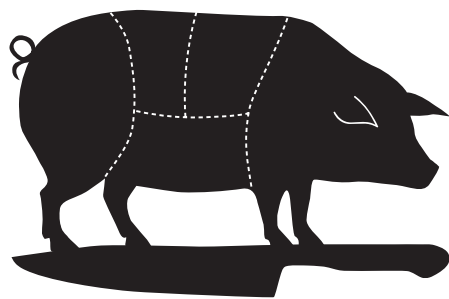


--- LUNCH ---  
Monday - Friday  
11:00 am - 2:30 pm

--- 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

onion soup, crouton, emmental cheese \$9

GPB house salad \$8

“buffalo” baby back pork ribs, bleu cheese dressing, celery ribbons \$12

### MAINS

schnitzel sandwich, kimchi, fried egg, basil mayo \$16

chicken paillard salad, mixed greens, vinaigrette \$14

pan seared salmon\*, saffron risotto, herb beurre blanc \$16

pork & veal meatball\* sandwich, marinara, house made gouda, swiss, cheddar blend \$16

black forest ham panini, arugula, tomato, emmental cheese \$14

spicy chicken sandwich, lettuce, tomato, bacon, spicy mayo, house made brioche bun \$16

fish sandwich, fried cod, lettuce, tartar sauce \$15

portabello sandwich, grilled portabello, spicy broccoli rabe, caramelized onion,  
goat cheese, balsamic glaze \$15

black angus cheeseburger\*, GPB sauce, hand cut fries \$14

black angus bacon cheeseburger\*, GPB sauce, hand cut fries \$16

#### SODAS | JUICES

Hibiscus-Citrus Fizz, House Made Ginger Brew 5.5

Old Dominion Root Beer 5.

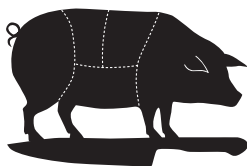
Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

#### COFFEE | ICED TEA | HOT TEA 4.

earl gray, green, chamomile, english breakfast

\* 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 6 or more ||

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*Welcome to Green Pig Bistro — relax & enjoy.*  
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# THE TROUGH

## GPB craft cocktails

### SMOKING OLD FASHIONED

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

### KING OF THE FALL

house infused apple, cinnamon, sage four roses bourbon, vermouth, star anise

### HONEY IT'S THYME

beefeater gin, house infused thyme honey, lemon

### BRIGHT EYED AND BUSHY TAILED

remy v.s.o.p., amaro, frangelico, coffee, chocolate bitters

### RUM PUNCH AU LAIT

milk washed aged rum, cachaça, bourbon, absinthe, pineapple, chamomile tea, nutmeg

### SO LAST SUMMER

tito's vodka, st. germain, lemon, cranberry, prosecco

### MOSCOW MULE

tito's vodka, house made ginger beer, lime

### DARK & STORMY

goslings black rum, house made ginger beer, lime

## classic cocktails

### NEGRONI

beefeater gin, campari, sweet vermouth, orange

### SAZERAC

bulleit rye whiskey, absinthe, bitters

### ROB ROY

dewar's scotch whiskey, sweet vermouth, cherry

## beer

Allagash White • ME • (5.2%)

Austin Eastciders Blood Orange Cider • TX • (5%)

Bell's Two-Hearted Ale AIPA • MI • (7.0%)

Blue Mountain Full Nelson VA Pale Ale • VA • (5.9%)

Blue Mountain Hopwork Orange AIPA • VA • (7.0%)

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

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

Brooklyn Lager • NY • (5.2%)

DC Brau The Public Pale Ale • DC • (6.0%)

Deschutes Fresh Squeezed IPA • OR • (6.4%)

Deschutes Black Butte Porter • OR • (5.2%)

Devils Backbone Vienna Lager • VA • (5.20%)

Guinness Draught Stout 14.9 fl oz • Ireland • (4.2%)

Lagunitas Czech Pilsner • CA • (7.5%)

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

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

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

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

Port City Optimal Wit • VA • (5.0%)

Schlafly Kölsch • MO • (4.8%)

Schlafly Pumpkin Ale • MO • (8.0%)

Sixpoint The Crisp Pilsner • NY • (5.4%)

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

Terrapin Hopsecutioner IPA • GA • (7.3%)

## beer (continued)

14. Troegs Perpetual IPA • PA • (7.5%) 8.  
Two Roads Passion Fruit Gose 16 oz • CT • (4.8%) 9.

## whites

GL / BTL

14. Gruner Veltliner • Wagram, Austria • Paul D • '15 8/30.  
Pinot Grigio • Veneto, Italy • Bertani Velante • '17 11/42.  
14. Chardonnay • Columbia Valley, WA • Merf • '15 13/50.  
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.  
Riesling Spätlese • Germany • Nollen Erben • '15 1/42.  
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.  
14. Torrontés • Mendoza, Argentina • Gouguenheim • '16 8/30.  
Champagne • Champagne Brut, France • Michel Arnould  
& Fils Grand Cru • NV 95.  
12. 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.  
14. Sauvignon Blanc • Loire, France • Bernard Fleuriet et Fils  
la Magie de Cailottes Sancerre • '16 75.  
14. Sparkling Prosecco • Veneto, Italy • Tocco • NV 36.  
Rosé • Rhone Valley, France • Domaine La Rocalière • '17 52.

## reds

GL / BTL

7. Cabernet Sauvignon • Paso Robles, CA •  
Force of Nature Mossfire Ranch • '15 13/50.  
7. Malbec • Mendoza, Argentina • Aymara • '17 10/38.  
8. Pinot Noir • Willamette Valley, OR • Whole Cluster • '17 16/62.  
8. Merlot/Cab Franc/Petit Verdot/ Cabernet Sauvignon •  
Clifton, VA • Paradise Springs Meritage • '14 13/50.  
10. Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/  
Malbec/Grenache • CA • 7 Moons Red Blend 10/37.  
7. Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16 13/45.  
8. Beaujolais • France • Laurent Perrachon Beaujolais-Villages • '16 40.  
8. Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16 65.  
8. Cabernet Sauvignon • Santa Barbara, CA • Union Sacré • '16 70.  
7. Carmenère • Valle del Maipo, Chile • Viña Chocalan Origen Gran Reserva • '15 50.  
9. Merlot, Cabernet Sauvignon, Cabernet Franc • Bordeaux, France • Chateau  
Saint-Sulpice • '15 48.  
8. Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc •  
Clifton, VA • Paradise Springs Melange • '15 57.  
7. Pinot Noir • Napa, CA • Etude Grace Benoist Ranch • '15 92.  
7. Pinot Noir • Sonoma County, CA • Peay Sonoma Coast • '15 145.  
8. Ripasso • Italy • Pra Morandina Valpolicella Ripasso • '15 94.  
8. Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend •  
Santa Barbara County, CA • Tenshen • '15 65.  
8. Zinfandel • Sonoma County, CA • Valravn • '15 55.  
8. Zinfandel • Mt. Veeder, Napa Valley, CA •  
Peter Franus Brandlin Vineyard Zinfandel • '14 130.