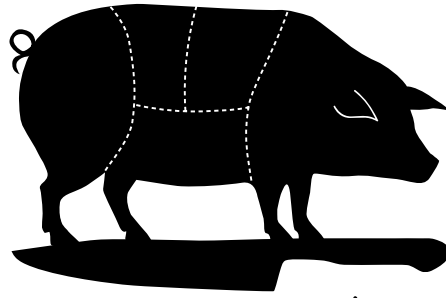


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- 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

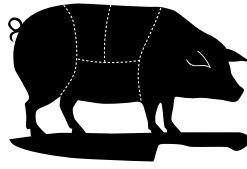
MAINS

- 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**
house hickory-smoked old overholt rye, brown sugar, orange, bitters
- THE FIRST WORD**
Belle Isle Moonshine, Luxardo, Lemon Aztec Chocolate Bitters
- THE BITTER APPLE**
pecan calvados, sweet vermouth, apple cider, averna, walnut bitters
- CHACHACHA!**
cachaca, domaine de canton, all spice dram, lime
- BLOOD IN BLOOD OUT**
civic vodka, lime, blood orange, agave, angostura, orange blossom water
- THE RED HORSEMEN**
dewars, cranberry, ginger, angostura, sweet vermouth
- MOSCOW MULE**
titos 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.
- 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.
- DeschutesBlack 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%) 7.
- Lagunitas Undercover Investigation Shut-Down Ale • CA • (9.7%) 10.
- 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.
- Schlafly Kolsch • MO • (4.8%) 8.
- Smuttynose Old Brown Dog Brown Ale • NH • (6.5%) 8.

wines

- whites** GL / BTL
14. Gruner Veltliner • Wagram, Austria • Paul D • '15 8/30.
- Pinot Grigio • Moldova • Taking Root • '16 10/40.
14. Chardonnay • Edna Valley, CA • True Myth • '14 13/45.
- Viogner/ 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 Spatlese • Germany • Nollen Erben • '15 11/42.
- Rosé of Cabernet Sauvignon • Napa Valley, CA • Isabel Rosé • '17 10/40.
14. Sauvignon Blanc • Marlborough, NZ • Arona • '16 10/38.
- Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16 12/40.
14. Sparkling Prosecco • Veneto, Italy • Tocco • NV 9/34.
- Champagne • Champagne Brut, France • Michel Arnould & Fils Grand Cru • NV 95.
14. Chardonnay • D.O. Valle De Limari, Chile • Tabali Vetas Blancas • '15 45.
- 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
- Cabernet Sauvignon • Paso Robles, CA • Force of Nature Mossfire Ranch • '15 13/47.
14. Cabernet Franc/ Merlot/Cabernet Sauvignon/Norton • Williamsburg, VA • Virginia Claret • '15 13/52.
14. Malbec • Mendoza, Argentina • Aymara • '16 10/36.
- Pinot Noir • Willamette Valley, OR • Whole Cluster • '16 16/62.
14. Sangiovese • Barboursville, VA • Reserve • '15 14/52.
- Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend 10/37.
- Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13 75.
- Cabernet Sauvignon • "The Burn" Columbia Valley, CA • Borne of Fire • '16 65.
- Merlot • Napa, CA • Peter Franus • '14 75.
- Merlot • Sonoma, CA • Kenwood • '12 52.
- Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15 57.
- Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16 45.
- Pinot Noir • Cote de Nuits-Villages, Burgundy, France • Domaine Gachot-Monot • '15 90.
- Pinot Noir • Willamette Valley, OR • Brick House Evelyn's • '14 150.
- Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend • Santa Barbara County, CA • Tenshen • '15 65.
- Zinfandel • Mt. Veeder, Napa Valley, CA • Peter Franus Brandlin Vineyard Zinfandel • '14 130.
- Zinfandel • Paso Robles, CA • Ridge • '14 90.