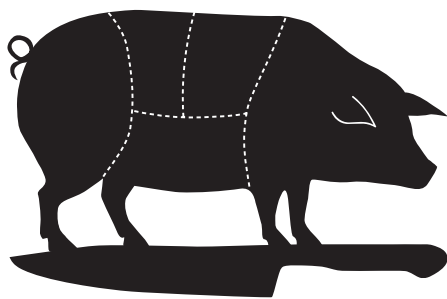


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- 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

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.

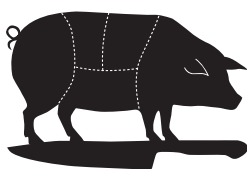
Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

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 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

PASSION OF THE MINT 14.
don julio tequila, passion fruit, mint, fernet branca, angostura bitters

WINTER'S MEMOIR 14.
plymouth gin, coconut water, frangelico, green chartreuse, chocolate bitters

SANDIA DAYS 14.
tito's vodka, cointreau, watermelon, thai basil, saline, himaylayan pink salt rim

ROSÉ SANGRIA 14.
rosé, ketel one botanical grapefruit & rose, cranberry, strawberry, apple cider, fresh fruit

GREEN LIGHTNING 14.
belle isle moonshine, honeydew melon, ginger habanero, paprika, cayenne, salt rim

MOSCOW MULE 12.
titos vodka, house made ginger beer, lime

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

classic cocktails

SAZERAC 14.
bulleit 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.

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 • (5.3%) 8.

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.

Deschutes Black 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 Citusinensis Pale Ale • CA • (7.5%) 8.

Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%) 7.

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

Peak Organic Sweet Tarts Blueberry Sour Ale • ME • (4.6%) 8.

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

Schlafly Kölsh • MO • (4.8%) 8.

Smartmouth Sommer Fling Hefeweizen • VA • (5.0%) 8.

whites

GL / BTL

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

Pinot Grigio • Italy • Punzi • '17 10/40.

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.

Riesling Spatlese • Germany • Nollen Erben • '15 11/42.

Rosé blend • Touraine, France • Touraine Rosé • '17 9/36.

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

Sparkling Rosé • Catalonia, Spain • Mont Marcal • '16 12/40.

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

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

Chardonnay • Graton, CA • Solitude • '14 45.

Chardonnay • D.O. Valle De Limari, Chile • Tabali Vetas Blancas • '15 45.

English Fizz • England • Hattingley Valley • NV 90.

Sauvignon Blanc • Loire, France • Bernard Fleuriet et Fils

la Magie de Cailottes Sancerre • '16 75.

Sparkling Cava • Spain • Valldosera • NV 36.

reds

GL / BTL

Cabernet Sauvignon • Paso Robles, CA •

Force of Nature Mossfire Ranch • '15 13/47.

Malbec • Mendoza, Argentina • Aymara • '16 10/36.

Merlot, Cabernet Sauvignon, Cabernet Franc • Bordeaux, France • Chateau Saint- Sulpice • '15 11/48.

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.

Sangiovese • Barboursville, VA • Reserve • '15 14/52.

Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/ Malbec/Grenache • CA • 7 Moons Red Blend 10/37.

Montepulciano • Abruzzo, Italy • Montepulciano d'Abruzzo • '16 13/45.

Cabernet Sauvignon • Bordeaux, France • Chateau Aney Haut-Medoc Cru Bourgeois • '13 75.

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

Cabernet Sauvignon • Pacines, California • Donati Family Vineyards Ezio • '14 90.

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.

Syrah, Grenache Petit Sirah, Mouvedre, Merlot, Rhone Blend •

Santa Barbara County, CA • Tenshen • '15 65.

Tempranillo • Ribera del Duero, Spain • Viña Magna • '15 65.

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

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