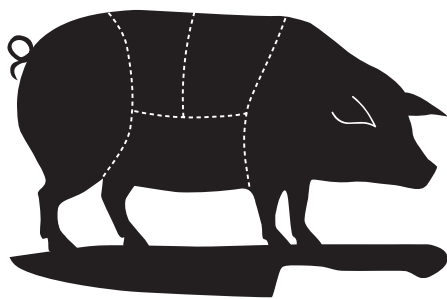


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- 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.

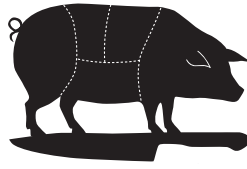
Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

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. || We reserve the right to charge a 20% service charge for parties 6 guest or more. ||

Welcome to Green Pig Bistro — relax & enjoy.



THE TROUGH

GPB craft cocktails

PEPINO FRESCO

hendrick's gin, cucumber juice, lime juice, tarragon simple, cumcumber

COLD-BLOODED

bulleit bourbon, blood orange juice, jalapeno & habanero simple, sparkling prosecco

SPRING IN YOUR STEP

el jimador tequila, melon & strawberry simple, lemon juice, orange bitters, basil

WHAT'S UP, DOC?

tito's vodka, carrot & ginger juice, honey simple, lemon juice, mint

NEW MOON

belle isle grapefruit moonshine, black tea simple, lemon juice, lemon

SMOKING OLD FASHIONED

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

ROSÉ SANGRIA

rosé, bacardi rum, st. germain, strawberries, lemon, blueberries, pineapple

MOSCOW MULE or DARK & STORMY

tito's vodka or goslings black rum, house made ginger beer, lime

OR ASK FOR A CLASSIC!

beer

Brown Ale • Smuttynose Old Brown Dog • 6.5%

AIPA • Blue Mountain Hopwork Orange • 7.0%

IPA • Deschutes Fresh Squeezed • 6.4%

IPA • Founders All Day Session • 4.7%

IPA • Lagunitas Super Cluster • 8.0%

IPA • Three Notch'd Minute Man • 7.0%

Kölsch • Schlafly Kölsch • 4.8%

Lager • Devils Backbone Vienna • 5.2%

Lager • Von Trapp Helles Golden • 4.9%

Pale Ale • Blue Mountain Full Nelson VA • 5.9%

Pale Ale • DC Brau The Public • 6.0%

Pale Ale • Lagunitas Little Sumpin' Ale • 6.0%

Pilsner • Oskar Blues Mama's Little Yella Pils • 4.7%

Pilsner • Sixpoint The Crisp • 5.4%

Porter • Deschutes Black Butte Porter • 5.2%

Stout • Guinness Draught 14.9 fl oz • 4.2 %

Witbier • Allagash White • 5.2%

Witbier • Port City Optimal Wit • 5.0%

cider | sour

Cider • Austin Eastciders Blood Orange • 5.0%

Cider • Graft Lost Tropic Hop Mimosa • 6.9%

Cider • Potter's Cherry Vanilla • 6.9%

Pale Sour • Ommegang Pale Sour Ale • 6.9%

Sour Gose • Dogfish Head SeaQuench Ale • 4.9%

Sour Gose • Two Roads Passion Fruit 16 oz. • CT • (4.8%) 9.

white | rosé

GL / BTL

16. **Pinot Grigio** • Veneto, Italy • *Bertani Velante* • '17 11/42.

Chardonnay • Columbia Valley, WA • *Merf* • '15 13/50.

Viognier Blend • Côtes Du Rhône, France • *le Perussier, Philippe Plantevin* • '17 14/54.

15. **Melon de Bourgogne** • Loire, France • *Chevalier le Domaine Clos de la Butte Muscadet* • '17 14/55.

Riesling • Mattituck, NY • *Influence* • '16 11/42.

14. **Rosé** • Rhone Valley, France • *Domaine La Rocalière Tavel* • '17 13.5/52.

Sauvignon Blanc • Marlborough, NZ • *Arona* • '18 10/38

14. **Pinot Gris** • Gaston, OR • *Antiquum Farm Daisy* • '16 50.

Sauvignon Blanc • Loire, France • *Bernard Fleuriot et Fils la Magie de Cailottes Sancerre* • '16 75.

champagne | sparkling

GL / BTL

Sparkling Barbera Rosé Brut • Piedmont, Italy • *Lovisolò* • NV 12.5/48.

14. **Sparkling Prosecco** • Italy • *Le Dolci Colline* • NV 10/38.

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.

Sparkling Cava • Spain • *Valldosera* • NV 42.

12. **Sparkling Pineapple Brut** • Hawaii • *Hula O Maui* • NV 62.

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

red

GL / BTL

8. **Cabernet Sauvignon** • Paso Robles, CA • *Force of Nature Mossfire Ranch* • '16 13/50.

8. **Côte-Du-Rhône** • Côte-Du-Rhône • *Delas Saint-Esprit* • '16 13/48.

7. **Malbec** • Mendoza, Argentina • *Aymara* • '17 10/38.

9. **Pinot Noir** • Willamette Valley, OR • *Whole Cluster* • '17 16/62.

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

8. **Beaujolais** • France • *Laurent Perrachon Beaujolais-Villages* • '16 40.

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

8. **Carmenère** • Valle del Maipo, Chile • *Viña Chocalan Origen Gran Reserva* • '15 50.

8. **Pinot Noir** • Napa, CA • *Etude Grace Benoist Ranch* • '16 92.

8. **Pinot Noir** • Sonoma County, CA • *Peay Sonoma Coast* • '15 145.

7. **Red Blend** (Merlot, Cabernet Sauvignon, Cabernet Franc) • Bordeaux, France • *Chateau Saint-Sulpice* • '15 48.

8. **Red Blend** (Merlot/Cab Franc/Petit Verdot/ Cabernet Sauvignon) • Clifton, VA • *Paradise Springs Meritage* • '14 58.

7. **Red Blend** (Corvina/Corvinone/Rondinella/Oseleta) • Italy • *Pra Morandina Valpolicella Ripasso* • '15 94.

8. **Zinfandel** • Sonoma County, CA • *Valravn* • '15 55.

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