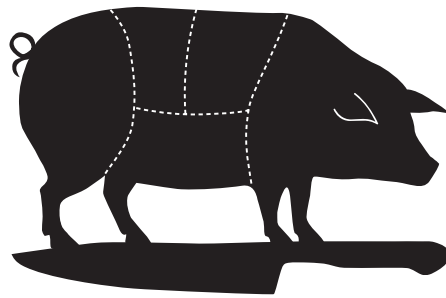


--- LUNCH ---
Monday - Friday
11:00 am - 2:30 pm

--- 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 house-made pimento cheese, red pepper jelly \$10

onion soup, crouton, emmental cheese \$10

butternut squash soup, bacon, pumpkin, spices, crème fraîche, chickpeas \$9

GPB house salad, mixed greens, onions, radishes, carrots, fennel, house vinaigrette \$9

“buffalo” baby back pork ribs, house blue cheese dressing \$14

MAINS

schnitzel sandwich, kimchi, fried egg, basil mayo, house-made brioche bun \$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 forrest ham panini, arugula, tomato, emmental cheese, hand cut fries \$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, house-made brioche bun, hand cut fries \$14

black angus bacon cheeseburger*, GPB sauce, house-made brioche bun, 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.

Welcome to Green Pig Bistro — relax & enjoy.
