

--- 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

RAW BAR

- Oysters - 1/2 dozen 14.
- Oysters - dozen 26.

SNACKS

- fried pimento cheese 8.
- snail, mushroom, bacon, toast 10.
- fried shrimp, spicy mayo 10.
- *steak tartare, toast 13.
- pork sisig tostada 12.
- *bone marrow, toast 18.

SIDES

- GPB house salad 9.
- brussels sprouts 6.
- collard greens 6.
- cornbread, maple butter 12.
- 2 biscuits, butter & honey 6.
- hand cut fries 5.
- macaroni & cheese 6.

DESSERT

- cheese plate 15.
- root beer float 6.
- coffee cheesecake 10.
- seasonal tart 12.
- bread pudding 10.
- warm chocolate cake 10.
- pie of the day (for 2) 15.
- home made ice cream 4.
- home made sorbet 4.

APPETIZERS

- onion soup, crouton, emmental cheese 9.
- bibb lettuce, ranch dressing, bacon lardon, walnuts, tomatoes, grapes, blue cheese 10.
- *kale caesar, white anchovy, crispy shallot, crouton 11.
- beet salad, goat cheese, candied walnut, pickled shallot 13.
- fried chicken biscuits with honey and hot sauce 14.
- “buffalo” baby back pork ribs, blue cheese dressing 14.
- *albacore, soy, sesame, avocado, green apple 15.
- pork belly, coconut braised collard greens, chili peppers, fried shrimp chips 15.
- cavatelli, ricotta, sundried tomato pesto, pine nuts, arugula, spring peas, parmesan 16/23.
- *charcuterie & cheese plate, homemade marmalades, toast 25.

MAINS

- *diver scallops, avocado pesto, courgette noodles, corn, tomatoes, peas, prosciutto de parma 29.
- breadcrumb crusted rockfish, asparagus, tomato confit, fingerling potatoes 28.
- free range sous vide chicken, chicken mousse, sautéed broccolini, potato scallopini 26.
- pork chop, aged gouda mashed potatoes, french beans, spinach, mushroom gravy 27.
- braised pork shank, bean cassoulet, fried spinach, bacon lardon 32.
- pork & veal meatballs, spaghetti, marinara, parmigiano-reggiano cheese, fried basil 23.
- *black angus cheeseburger, GPB sauce, hand cut fries 14.
- *black angus bacon cheeseburger, GPB sauce, hand cut fries 16.
- *lamb burger, arugula, goat cheese, spicy mayo, pickled shallots, hand cut fries 18.
- *hanger steak, chimichurri, hand cut fries, arugula salad 25.
- *bone in veal chop, herbed mashed potatoes, brussel sprouts, blue cheese butter 32.

Plats du jour

MONDAY		fried chicken	21.
TUESDAY		meatloaf	21.
WEDNESDAY		seafood paella	28.
THURSDAY		lasagna	24.
FRIDAY		roibos tea spiced shrimp	26.
SATURDAY		kare kare	21.
SUNDAY		chicken fried steak	24.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

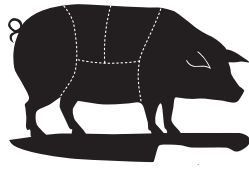
We reserve the right to charge 20% service charge to parties of 6 or more.

Substitution kindly refused.

Our ingredients, when possible, are sustainably produced and sourced locally.

Welcome to Green Pig Bistro — relax & enjoy.

Menu items may vary depending on availability.



THE TROUGH

GPB craft cocktails

- PEPINO FRESCO** 16.
hendrick's gin, cucumber juice, tarragon simple, lime juice, cucumber
- COLD-BLOODED** 15.
bulleit bourbon, blood orange juice, jalapeno & habanero simple, sparkling prosecco
- SPRING IN YOUR STEP** 14.
el jimador tequila, melon & strawberry simple, lemon juice, orange bitters, basil
- WHAT'S UP, DOC?** 14.
tito's vodka, carrot, ginger, honey simple, lemon juice, mint
- NEW MOON** 14.
belle isle grapefruit moonshine, sweet vanilla black tea simple, lemon
- SMOKING OLD FASHIONED** 14.
house hickory-smoked old overholt rye, brown sugar, orange, bitters
- ROSÉ SANGRIA** 12.
rosé, bacardi rum, st. germain, strawberries, lemon, blueberries, pineapple
- MOSCOW MULE** or **DARK & STORMY** 12.
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% 8.
- AIPA** • Blue Mountain Hopwork Orange • 7.0% 8.
- IPA** • Deschutes Fresh Squeezed OR • 6.4% 8.
- IPA** • Founders All Day Session • 4.7% 7.
- IPA** • Lagunitas Super Cluster • 8.0% 9.
- IPA** • Three Notch'd Minute Man • 7.0% 9.
- Kölsch** • Schlafly Kölsch • MO • 4.8% 8.
- Lager** • Brooklyn Lager • NY • 5.2 % 7.
- Lager** • Devils Backbone Vienna • 5.2% 8.
- Lager** • Von Trapp Helles Golden • 4.9% 7.
- Pale Ale** • Blue Mountain Full Nelson VA • 5.9% 8.
- Pale Ale** • DC Brau The Public • 6.0% 8.
- Pale Ale** • Lagunitas Sumpin' Easy Ale • 5.7% 8.
- Pilsner** • Oskar Blues Mama's Little Yella Pils • 4.7% 7.
- Pilsner** • Sixpoint The Crisp NY • 5.4% 8.
- Porter** • Deschutes Black Butte Porter • 5.2% 8.
- Stout** • Guinness Draught 14.9 fl oz • Ireland • 4.2 % 9.
- Stout** • Schlafly Oatmeal • 5.7% 8.
- Witbier** • Allagash White • 5.2% 7.
- Witbier** • Port City Optimal Wit • 5.0% 8.

cider | sour

- Cider** • Austin Eastciders Blood Orange • 5.0% 7.
- Cider** • Graft Lost Tropic Hop Mimosa • 6.9% 8.
- Cider** • Potter's Cherry Vanilla • 6.9% 8.
- Pale Sour** • Ommegang Pale Sour Ale • 6.9% 9.
- Sour Gose** • Dogfish Head SeaQuench Ale • 4.9% 7.
- Sour Gose** • Two Roads Passion Fruit 16 oz • 4.8 % 9.

wine

white | rosé

GL / BTL

- Pinot Grigio** • Veneto, Italy • *Bertani Velante* • '17 11/42.
- Chardonnay** • Columbia Valley, WA • *Merf* • '17 13/50.
- Viognier Blend** • Côtes Du Rhône, France • *le Perussier, Philippe Plantevin* • '17 14/54.
- Melon de Bourgogne** • Loire, France • *Chevalier le Domaine Clos de la Butte Muscadet* • '17 14/55.
- Riesling** • Mattituck, NY • *Influence* • '16 11/42.
- Rosé** • Rhone Valley, France • *Domaine La Rocalière Tavel* • '17 13.5/52.
- Sauvignon Blanc** • Marlborough, NZ • *Arona* • '18 10/38.
- Pinot Gris** • Gaston, OR • *Antiquum Farm Daisy* • '16 50.
- Sauvignon Blanc** • Loire, France • *Bernard Fleuriet et Fils la Magie de Cailottes Sancerre* • '17 75.

champagne | sparkling

GL / BTL

- Sparkling Barbera Rosé Brut** • Italy • *Lovisolo* • NV 12.5/48.
- Sparkling Prosecco** • Italy • *La Gioiosa* • NV 10/38.
- Champagne** • Champagne Brut, France • *Michel Arnould & Fils Grand Cru* • NV 95.
- Crémant De Bourgogne** • France • *L'être Magique Maison De Grand Esprit* • NV 48.
- Sparkling Cava** • Spain • *Valldosera* • NV 42.
- Sparkling Pineapple Brut** • Hawaii • *Hula O Maui* • NV 62.
- Sparkling Prosecco** • Veneto, Italy • *Tocco* • NV 36.

red

GL / BTL

- Cabernet Sauvignon** • Paso Robles, CA • *Force of Nature Mossfire Ranch* • '16 13/50.
- Côte-Du-Rhône** • Côte-Du-Rhône, France • *Delas Saint-Esprit* • '16 13/48.
- Malbec** • Mendoza, Argentina • *Aymara* • '18 10/38.
- Pinot Noir** • Willamette Valley, OR • *Whole Cluster* • '17 16/62.
- Montepulciano** • Abruzzo, Italy • *La Quercia* • '18 13/45.
- Beaujolais** • France • *Laurent Perrachon Beaujolais-Villages* • '16 40.
- Cabernet Sauvignon** • "The Burn" Columbia Valley, CA • *Borne of Fire* • '17 65.
- Carmenère** • Valle del Maipo, Chile • *Viña Chocalan Origen Gran Reserva* • '15 50.
- Pinot Noir** • Napa, CA • *Etude Grace Benoist Ranch* • '16 92.
- Pinot Noir** • Sonoma County, CA • *Peay Sonoma Coast* • '16 145.
- Red Blend** (Merlot, Cab Sauvignon, Cab Franc) • Bordeaux, France • *Chateau Saint-Sulpice* • '16 48.
- Red Blend** (Merlot, Cab Franc, Petit Verdot, Cabernet Sauvignon) • Clifton, VA • *Paradise Springs Meritage* • '14 58.
- Red Blend** (Corvina, Corvinone, Rondinella, Oseleta) • Italy • *Pra Valpolicella Ripasso* • '15 94.
- Zinfandel** • Sonoma County, CA • *Valravn* • '15 55.
- Zinfandel** • Mt. Veeder, Napa Valley, CA • *Peter Franus Brandlin Vineyard Zinfandel* • '14 130.