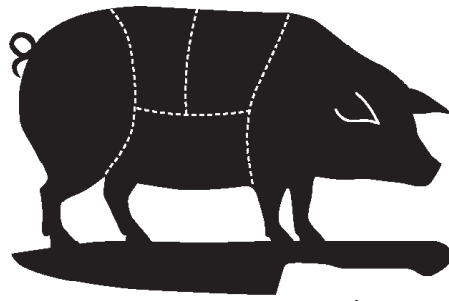


--- LUNCH ---  
Monday - Friday  
11:00 am - 2:30 pm

--- 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

gazpacho, tomato, cucumber, watermelon, pine nuts, basil \$8

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 meatballs\*, house made ricotta cavatelli, marinara \$16

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.

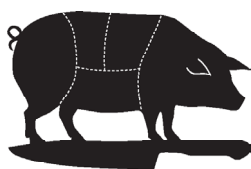
Orchard Farms OJ, Fresh Squeezed Grapefruit, 3/5.

#### COFFEE | ICED TEA | HOT TEA 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

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*Welcome to Green Pig Bistro — relax & enjoy.*  
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# THE TROUGH

## GPB craft cocktails

SMOKING OLD FASHIONED	14.
house hickory-smoked old overholt rye, brown sugar, orange bitters	
LYCHEE ME	14.
tito's vodka, pamplemousse, lychee, lime, bitters	
NEGRONI PARADISI	14.
plymouth gin, grapefruit, vermouth, cinnamon	
GRAND ALOE-HA	14.
cruzan aged rum, grand marnier, kiwi, aloe, citrus	
BERRY SMOKED OUT	14.
vida mezcal, blackberry, lime, honey, vanilla bitters	
MOSCOW MULE	12.
titos vodka, house made ginger beer, lime	
DARK & STORMY	12.
gosslings black rum, house made ginger beer, lime	

## classic cocktails

SAZERAC	14.
bulliet rye whiskey, absinthe, bitters	
SIDECAR	14.
hennessy v.s.o.p. privilege, grand marnier, lemon	
MARGARITA	14.
don julio tequila, agave, cointreau, lime	

## beer

Allagash White • ME • (5.1%)	7.
Avery Ellie's Brown Ale • CO • (5.5%)	7.
Ballast Point Grapefruit Sculpin AIPA • CA • (7.0%)	7.
Ballast Point Amber Ale • CA • (5.50%)	7.
Bell's Two-Hearted Ale AIPA • MI • (7.0%)	8.
Bold Rock Virginia Apple Cider • VA • (4.7%)	7.
Brothers Lil Hellion Lager • VA • (4.9%)	7.
DC Brau The Public Pale Ale • DC • (6.0%)	8.
Deschutes Black Butte Porter • OR • (5.2%)	8.
Deschutes Fresh Squeezed IPA • OR • (6.4%)	8.
Gaffel Kolsch • Germany • (4.8%)	7.
Guinness Rye Pale Ale • Ireland • (5%)	8.
Guinness Stout Pub Draught 14.9oz • Ireland • (4.2%)	9.
Lagunitas Little Sumpin' Ale • CA • (7.5%)	7.
Old Ox Saison d'Ox Farmhouse Ale • VA • (5.7%)	8.
Oskar Blues Mama's Little Yella Pilsner • NC • (5.3%)	7.
Oskar Blues Pinner Throwback IPA • NC • (4.9%)	7.
Otter Creek Steampipe CA style Common • VT • (6.0%)	7.
Port City Optimal Wit • VA • (5.0%)	8.
Smuttnose Old Brown Dog Brown Ale • NH • (6.5%)	8.
Terrapin Hopsecutionary AIPA • GA • (7.3%)	8.

## wines

### whites

GL / BTL

Gruner Veltliner • Austria • Paul D • '15	8/30.
Pinot Grigio • Moldova • Albastrele • '15	11/48.
Chardonnay • Edna Valley, CA • True Myth • '14	13/45.
Viogner/ Grenache/ Marsanne • Côtes Du Rhône, France •	
Le Perussier, Philippe Plantevin • '16	13/54.
Riesling Spatlese • Germany • Nollen Erben • '15	11/42.
Rosé • Paso Robles, California • Pink Pedals Rosé • '16	12/45.
Sauvignon Blanc • Loire, France • Touraine • '15/'16	12/42.
Sparkling Rosé • Catalonia, Spain • Mont Marcal • '13	12/40.
Sparkling Prosecco • Veneto, Italy • Tocco • NV	9/34.
Chardonnay • Pouilly-Fuisse • Terroirs de Vergisson •	
Domaine Chataigneraie-Laborier • '15	42.
Chardonnay • Napa Valley, CA • Black Stallion • '15	45.
Grenache Blanc • Terra Alta, Spain • White	
by Joseph Puig • '14	45.
Riesling • Australia • Pikes Hills & Valleys • '14	32.
Riesling • Willamette Valley, OR • Montinore Estate	
Almost Dry • '14	37.
Sparkling Cava • Spain • Valldosera • NV	36.
Champagne Blanc de Blanc • Champagne, France •	
Voirin-Jumel Grand Cru • NV	75.

### reds

GL / BTL

Cabernet Sauvignon • Sonoma, CA •	
Hans Fahden Mountain Cuvee • '09	16/60.
Feteasca Neagra • Moldova • Vinaria din Vale • '14	10/36.
Malbec • Mendoza, Argentina • Paulucci • '15	13/50.
Merlot • Sonoma, CA • Kenwood • '12	14/52.
Pinot Noir • Willamette Valley, OR • Whole Cluster • '15	16/62.
Syrah/Merlot/Petite Sirah/Zinfandel/Cabernet/	
Malbec/Grenache • CA • 7 Moons Red Blend	10/37.
Zinfandel • Paso Robles, CA • Adelaida • '14	15/60.
Cabernet Sauvignon • Paso Robles, CA •	
Force of Nature Mossfire Ranch • '14	47.
Cabernet Sauvignon/Merlot/Cab Franc •	
Napa, CA • The Dude • '14	85.
Feteasca Neagra/Cabernet Sauvignon • Moldova •	
et cetera Serendipity Calitate Matur • '13	47.
Grenache/ Syrah • Côtes Du Rhône Villages, France •	
Cairanne, Philippe Plantevin • '12	74.
Malbec • Mendoza, Argentina • Luca • '13	75.
Pinot Noir • Russian River Valley, CA • Ramey • '14	65.
Pinot Noir • Willamette Valley, OR •	
Brick House Evelyn's • '14	150.
Tempranillo • Ribera del Duero, Spain • Silvanus • '09	90.
Zinfandel • Napa Valley, CA • Peter Franus • '13	60.
Zinfandel • Paso Robles, CA • Ridge • '14	90.