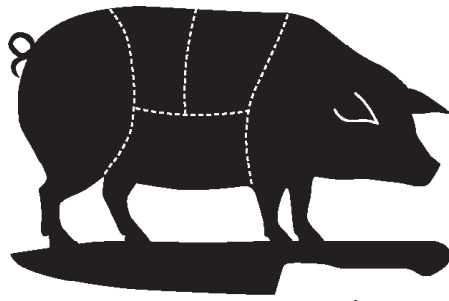


--- LUNCH ---

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



green pig bistro

--- BRUNCH ---

Saturday & Sunday
10:30 am - 2:30 pm

SNACKS

- fried pimento cheese 8.
- snail, mushroom, toast 11.
- fried shrimp, spicy mayo 10.
- steak tartare, toast* 13.
- pig tostada 14.
- bone marrow, toast* 10.

SIDES

- GPB house salad 8.
- brussels sprouts 7.
- collard greens 7.
- cornbread, maple butter 8.
- 2 biscuits, butter & honey 6.
- fries 5.
- macaroni & cheese 8.

DESSERT

- root beer float 5.
- banana split 11.
- caramel apple tart 11.
- bread pudding 10.
- warm chocolate cake 8.
- pie of the day (for 2) 15.

APPETIZERS

- gazpacho, tomato, cucumber, watermelon, pine nuts, basil 9.
- onion soup, crouton, emmental cheese 9.
- bibb, buttermilk dressing, walnuts, grapes, blue cheese 10.
- kale caesar, white anchovy, crispy shallot, crouton* 12.
- beet salad, goat cheese, candied walnut, pickled shallot 13.
- gnocchi, roasted corn, peas, heirloom tomatoes, ricotta salata 15.
- albacore, soy, sesame, avocado, green apple* 15.
- fried chicken biscuits with honey hot sauce 13.
- “buffalo” ribs, blue cheese dressing 14.

MAINS

- scallops, latke, summer squash, brussels leaves, apple cider glaze* 29.
- wild halibut, sicilian caponata, olives, capers, bell pepper coulis* 28.
- roasted 1/2 chicken, lemon & thyme, potato puree, asparagus, jus 25.
- bone in pork loin chop, bok choy, crushed potato, apple, mustard* 32.
- braised pork shank, tillamook cheddar grits, collard greens 32.
- pork & veal meatballs, parmigiano-reggiano polenta, marinara* 24.
- black angus cheeseburger, GPB sauce, fries* 14.
- black angus bacon cheeseburger, GPB sauce, fries* 16.
- hanger steak, chimichurri, fries, arugula salad* 26.

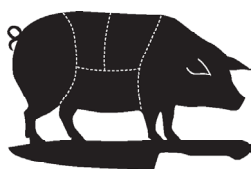
Plats du jour

MONDAY	fried chicken	21.
TUESDAY	bbq beef brisket	21.
WEDNESDAY	fish & chips	21.
THURSDAY	meat loaf	21.
FRIDAY	lasagna	21.
SATURDAY	mexican dinner	21.
SUNDAY	chicken fried steak	21.

*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.

Menu items may vary depending availability.



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, 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.
- 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.
- Wicked Weed Mango & Guava Gose • GA • (4.1%) 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 • '16 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.
- Merlot/Cabernet Sauvignon/Petit Verdot/Cab Franc • Clifton, VA • Paradise Springs Melange • '15 57.
- 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.