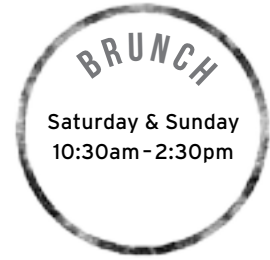
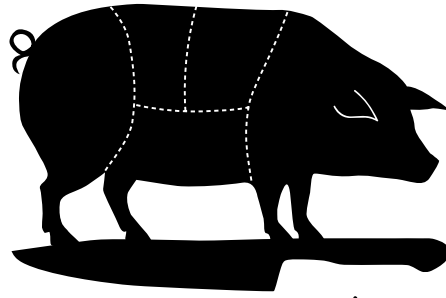


--- DINNER ---
 Wednesday - Saturday
 5:30 pm - 10:00 pm
 Sunday & Monday
 5:30 pm - 9:30 pm



green pig bistro

sides

- toast
- grits
- sausage
- bacon
- eggs (2)*
- salad
- fries
- yogurt, granola, berries
- banana walnut bread
- cinnamon rolls
- scones, vanilla bean, lemon curd, cream
- biscuits, pepper jelly,

DESSERT

- root beer float
- chocolate mousse
- caramel pot de creme
- tres leches
- bread pudding
- warm chocolate cake
- pie of the day (for 2)

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

20% service charge added to parties of 8 or more

breakfast

- 3. french toast, berry compote, whipped cream 14.
- 4. shrimp, andouille sausage, grits, poached egg* 15.
- 5. egg sandwich*, bacon or sausage 14.
- 5. pork belly sandwich, fried egg*, collard greens 15.
- 4. huevos rancheros*, pulled pork 15.
- 4. coddled eggs*, merguez sausage, tomato 15.
- 5. corned beef hash, eggs* 14.
- 7. traditional american breakfast* 14.

lunch

- fried cod sandwich, fries, tartar 14.
- angry bird (fried chicken, waffle, onion jam, sausage gravy) 15.
- BLT, fries 14.
- meatball sandwich, marinara, fries 15.
- cheeseburger, fries* 14.
- bacon cheeseburger, fries* 16.

"SODAS" | JUICES

Hibiscus-Citrus Fizz, House Made Ginger Brew, Shirley Temple 5.5

Lost Rhino Root Beer, Coke/Diet 3.

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

COFFEE | ICED TEA | HOT TEA

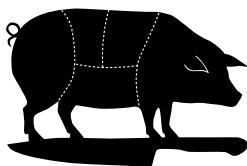
earl gray, green, chamomile, english breakfast 3.

Welcome to Green Pig Bistro — relax & enjoy.

SCOT HARLAN chef & owner | **PIERRE SAUSSY** executive chef

Menu items will depend greatly on seasonal availability.

All of our ingredients are sustainably produced, and when possible, sourced locally.



THE TROUGH

cocktails

BRUNCH COCKTAIL

Ask your server. 9.

GREEN PIG BACON BLOODY MARY

Vodka, Spicy Bloody Mix, Old Bay, Citrus, Bacon 9.

APPLE CIDER MIMOSA

Cava, Spiced Apple Cider, Bitters 9.

Orange Julius

Vanilla Vodka, Housemade Orange-Vanilla Cream Soda, Fresh OJ 9.

beer

- Anderson Valley Oatmeal Stout • CA • (5.8%) 7.
- Atlas Rowdy Rye • DC • (6.2%) 7.
- Bells Two Hearted Ale • MI • (7.0%) 8.
- Blue Mountain Full Nelson Pale Ale • VA • (5.9%) 6.
- Devils Backbone Schwartz Bier Black Lager • VA • (5.1%) 7.
- Deschutes Black Butte Porter • OR • (5.2%) 7.
- Firestone Pale 31 • CA • (4.9%) 7.
- Flying Dog Naughty Egg Nog Ale • MD • (8.4%) 7.
- Flying Dog Nice Holiday Milk Stout • MD • (7.2%) 7.
- Founders Mosaic Promise • MI • (5.5%) 7.
- Guinness Antwerpen Stout • Ireland • (8%) 8.
- Guinness Rye Pale Ale • Ireland • (5%) 8.
- Jailbreak Scoville Jalapeno IPA • MD • (6.9%) 6.
- Lost Rhino Rhino Chasers Pilsner • VA • (5.6%) 6.
- Long Trail Amber Ale • VT • (5.0%) 6.
- North Coast Puck Petite Saison • CA • (4.0%) 7.
- Oskar Blues Mama's Little Yella Pilsner • CO • (5.3%) 6.
- Otter Creek Steam Pipe Lager • VT • (6.0%) 7.
- Schlafly Tasmanian IPA • MO • (7.2%) 8.
- Terrapin Hopsecutioner • GA • (7.3%) 8.

wines

WHITES

GL / BTL

- Albarino • Rias Baixas, Spain • Veiga Serantes • '13 13/49.
- Chardonnay • Pouilly-Fuisse • "Terroirs de Vergisson" • Domaine Chataigneraie-Laborier • '15 12/42.
- Chardonnay • Napa Valley, CA • Textbook • '14 11/39.
- Gruner Veltliner • Carnuntum, Austria • "Netzl" • '14 11/33.
- Gruner Veltliner • Austria • Paul D • '15 8/30.
- Pinot Gris • Willamette Valley, OR • Elk Cove • '15 10/36.
- Riesling • Ontario, Canada • Cave Springs • '13 11/33.
- Rose of Barbera • Piedmont, Italy • Bricco dei Tati • '15 10/30.
- Sauvignon Blanc • Napa Valley, CA • Peter Franus • '14 10/32.
- Sparkling Nebbiolo Rose • Piedmont, Italy • Lovisolo • 9/34.
- Sparkling Prosecco • Veneto, Italy • Tocco • NV 9/34.
- Sparkling Cava • Spain • Valldosera • 10/36.

REDS

GL / BTL

- Cabernet Sauvignon • Paso Robles, CA • Force of Nature "Mossfire Ranch" • '14 13/45.
- Grenache Syrah • Cotes Du Rhone, France • Le Perussier Domaine Philippe Plantevin • '14 12/42.
- Malbec • Mendoza, Argentina • Paulucci • '14 13/50.
- Pinot Noir • Languedoc, France • Beau Chene • '14/15 12/42.
- Syrah • St. Joseph, France • "Sylvain" Gauthier • '13 13/45.
- Syrah/Merlot • California • Fess Parker "Frontier Red" 8/30.
- Tempranillo • Paso Robles, CA • Force of Nature "Mossfire Ranch" • '15 15/55.
- Zinfandel • Sonoma Valley • David Noyes • '12 12/42.
- Cabernet Sauvignon • Napa, CA • Rutherford Ranch • '14 42.
- Grenache Syrah • Cotes Du Rhone, France • Domaine De Grange De Payan • '14 39.
- Malbec • Mendoza, Argentina • Luca • '13 75.
- Malbec • Rogue Valley, OR • Silvan Ridge • '12 52.
- Pinot Noir • Santa Cruz Mountains • Windy Oaks "Terra Narro" • 60.
- Pinot Noir • Willamette Valley, OR • Coates and Whitney • '09/11 75.
- Syrah/Cabernet • Priorat, Spain • Celler Cecilio Negre • '11 45.
- Syrah/Grenache • Coteaux du Languedoc, France • St. Martin de la Garrigue "Bronzine" • '12 52.
- Syrah • Rhone • Domaine Courbis • '13 44.
- Syrah • Snake River Valley, Idaho • Sawtooth • '12 33.
- Syrah/Petite Sirah • Santa Barbara, CA • Fess Parker "The Big Easy" • '13 45.
- Tempranillo • Rioja - Spain • Puerta Vieja • '13 42.
- Zinfandel • Napa Valley, CA • Peter Franus • '13 60.
- Zinfandel • Paso Robles, CA • Ridge • '14 90.