

BRUNCH

SAT & SUN
9 AM - 3 PM



green pig bistro

DINNER
SUN-THURS: 3-9 PM
FRI & SAT: 3-10 PM

LUNCH
MON-FRI
11AM-3PM

BRUNCH

<p>BRIOCHE CINNAMON ROLLS 15 *pecans, caramel, cream cheese frosting</p> <p>BRUNCH SALAD 14 bacon lardons, poached egg</p> <p>BANANA BREAD 12 streusel</p> <p>HOUSE MADE BISCUIT 5 with mixed berry jam & honey</p> <p>DEVILED EGGS 12 Bacon, fresh dill</p> <p>GRANOLA & YOGURT 15 mixed berries, honey</p>	<p>FRENCH TOAST 18 brioche bread, mixed berries, maple syrup, whipped cream</p> <p>HAM & MUSHROOM TOAST 16 Scrambled eggs, spinach, parsley, hollandaise</p> <p>AVOCADO TOAST 18 House cured salmon, fresh avocado, pickled red onion, cherry tomato, red radish, cilantro, wheat bread, house salad</p> <p>FRENCH OMELETTE 17 spinach, mushrooms, cheddar & jack cheese, parsley, house salad</p> <p>BREAKFAST SANDWICH 19 House-made sausage, egg, cheese, Biscuit, mixed berry jelly, house salad</p> <p>AMERICAN BIG BREAKFAST 24 two eggs (your way), ham steak, bacon, sausage, toast, crispy potatoes, mixed berry jelly, butter</p> <p>STEAK & EGGS* 26 6 oz New York striploin, two eggs (your way), crispy potatoes, toast</p> <p>SHRIMP & GRITS 20 seared shrimp, cheddar grits with andouille sausage, crystal's spicy tomato sauce, topped with poached egg</p>	<p>CHICKEN & AVOCADO SANDWICH 18 chicken salad, tomato, arugula, lemon olive oil, wheat bread, house salad</p> <p>SAUSAGE & EGGS BENEDICT* 19 poached eggs, English muffin, bearnaise, house salad, arugula</p> <p>CHICKEN & WAFFLE 22 fried chicken, scrambled eggs, sausage bacon gravy, parmesan, chives</p> <p>SALMON BENEDICT* 21 house cured salmon, poached eggs, arugula, English muffin, hollandaise, house salad</p> <p>PORK & EGGS 22 pork medallion, two eggs (your way), hollandaise, hand cut fries</p>	<p>BLT 19 bacon, bibb lettuce, fresh tomato, wheat bread, fries</p> <p>EGG SANDWICH 17 bacon or sausage, folded egg, cheese, hand cut fries or house salad</p> <p>CHEESEBURGER* 20 black angus beef, house made brioche bun, American slice cheese, tomato, pickles, lettuce, slice seared onions, burger sauce, hand cut fries</p> <p>BACON CHEESEBURGER* 22 black angus beef, brioche bun, American sliced cheese, bacon strips, burger sauce, hand cut fries</p>
W A F F L E S		D E S S E R T S	
<p>GPB WAFFLE 18 mixed berries, whipped cream, maple syrup</p> <p>ORIGINAL STUFFED 22 stuffed with two eggs, bacon, cheddar cheese, sunny-side egg</p> <p>SWEET STUFFED 20 stuffed with apples & cream cheese, topped with pecan streusel, cornflakes, apple compote & whipped cream</p> <p>CROQUE MADAME 21 stuffed with two eggs, ham, gruyere cheese, mornay sauce, sunny-side egg</p>	<p>TOAST 3.5 Chef's Selections</p> <p>HOUSE MADE SAUSAGE 8</p> <p>BACON 6</p> <p>LOCAL HAM STEAK 8</p> <p>TWO EGGS 6</p> <p>HAND CUT FRIES 7</p>		

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses | We reserve the right to add 20% service fee to any party of six or more | Menu & prices subject to change | substitution kindly refused

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FRI & SAT: 3-10PM

LUNCH
MON-FRI
11AM-4PM

COFFEE | SODA

Americano 4.5

Cappuccino 6.5

Café Latte 6.5

Flat White 6.5

Café Au Lait 6.5

Café Mocha 7

Coke, Diet Coke, Sprite
(no refills) Cans | 4.5

Hibiscus & Ginger Fizz Soda
(no refills) | 6

Ginger Beer (no refills) | 5

Unsweetened Iced Tea | 4.5

Assorted hot teas | 4.5
chamomile, peppermint, Earl Grey, jasmine,
green tea & English breakfast

COCKTAILS

GPB spicy bloody mary 13
vodka, house made spicy bloody mix,bacon

Mimosa traditional 8

Mimosa hibiscus 8

Mimosa grapefruit 8

Cacao express 13
belle isle cold brew moonshine, bailey's, crème de cacao
iced coffee, woodford chocolate bitters

The Grapful dead 14
ketel one grapefruit rose botanical, fresh grapefruit
juice, lime juice, elderflower liqueur, peychaud's bitters

Aperol spritz 13
aperol, sparkling wine, club soda

Spa day 13
Ketel One vodka, simple syrup, lemon juice,
club soda, cucumber slice

CRAFTED COCKTAILS

Elderflower elixir 18
St. Germain, simple syrup, prosecco, hibiscus

The PPP 15
The bourbon, Amaro Nacino, passionfruit

Good vibes 16
Tequila, Cointreau, agave, mango puree

White | Red Sangria 14
Vodka, white wine, apple juice, liqueur

Maple & Rosemary Old fashioned 16
Boubon, charred rosemary, maple syrup

WINE | By the Glass

SPARKLING

Ramon canals | Cava, Italy | 12

Poggio costa | brut prosecco, italy | 13

Poggia costa | brut rosé, spain | 14

WHITE

The ned | sauvignon blanc, new zealand | 13

Cantina colterenzio | pinot grigio, italy | 12

El enemigo | chardonnay, argentina | 17

Chateau ste michelle | riesling, columbia valley | 16

Soave campagnola | Dry, Italy | 16

ROSÉ

Sabina Bieler Pere & Fils | Rosé, Providence | 17

RED

The prisoner wine company | Merlot, California | 25

Jezebel | Pinot Noir, Oregon | 15

Familia montaña | Tempranillo, Spain | 13

Catena vistas flores | Malbec, Argentina | 12

Il bacchanale | Super Tuscan, Italy | 15

The juggernaut | Cabernet Sauvignon, California | 19

BEER

BOTTLES & CANS

Lagers

Sam Adams Boston Lager | 8
Yuengling Traditional Lager | 8

Belgian white

Blue Moon | 8

Pilsners

Bud light Pilsner | 8

Ciders

Angry Orchard Hard Cider | 8

IPA

Goose IPA | 8

Stout

Guinness | 8

Non Alcoholic beer

Samuel Adams IPA | 8

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