



# THE PINEMOOR



## OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette, lemon

### STARTERS

**SHORT RIBS** 12

apple parsnip puree, crispy parsnip chips

**OYSTERS ROCKEFELLER** 10

four oysters baked, pernod, spinach, shallot, garlic butter, toasted parmesan panko

**CRAB FRITTERS** 15

blue crab, cajun remoulade, corn relish

**FRIED GOAT CHEESE & JALAPEÑO HONEY** 14

four creamy goat cheese balls, lightly fried, panko crumbs, infused honey

**BAKED BRIE** 14

crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled french bread

**VENISON MEATBALLS** 14

lingonberry gravy, fresh corn shoots

**STEAK TARTARE\*** 12

diced beef tenderloin, mustard, cornichons, parmesan, shallots, capers, quail egg

**CALAMARI** 14

pickled fresno peppers, sriracha aioli

**FRIED GREEN TOMATOES** 11

thick sliced, cornmeal crusted, pimento cheese

### SOUPS & SALADS

add ons: **chicken** 6, **steak\***8, **shrimp** 8, **salmon** 8, **fried goat cheese** 4

**FRENCH ONION SOUP** 8

scotch ale braised caramelized onions, beef & chicken broth, garlic crouton, gruyere cheese

**VENISON CHILI** 10

ground venison, sour cream, cheddar cheese

**BABY KALE & ROMAINE CAESAR SALAD** 14

garlic & anchovy dressing, sourdough croutons, shaved parmesan

**FARMER'S SALAD** 15

roasted butternut squash, spicy toasted pepitas, watermelon radish, heirloom tomatoes, shaved red onion, green apples, blue cheese, balsamic vinaigrette

**SALMON SALAD\*** 20

pan seared atlantic salmon, candied walnuts, dried cranberries, goat cheese, avocado, maple mustard vinaigrette

**STEAK & BRUSSELS SALAD\*** 21

grilled filet tips, romaine, baby kale, bleu cheese, applewood bacon, heirloom tomatoes, crispy brussel leaves, red onion, house made buttermilk dressing

### SANDWICHES

**PULLED PORK BBQ** 15

house smoked pork shoulder, carolina bbq sauce, coleslaw, crispy onions, butter toasted brioche

**PINEMOOR BURGER\*** 16

8oz 1855 black angus beef, pimento cheese, applewood bacon, red wine shallot aioli, bibb lettuce

**NASHVILLE HOT CHICKEN** 15

8oz chicken breast, lightly breaded and fried, nashville hot sauce, garlic aioli, pickles, coleslaw, butter toasted brioche

**VEGGIE BURGER** 14

house made black bean patty, avocado, lettuce, tomato, red onion, chipotle aioli

### A LA CARTE

**FRIED CHICKEN** 22

buttermilk brined, breast, wing, thigh, leg, pickles, hot jalapeno honey, coleslaw

**BROWN ALE BUTTER CHICKEN** 25

roasted chicken breast, brown ale butter sauce

**DUCK TWO WAYS** 38

moultard duck breast, confit duck leg, vermouth poached pear, cherry port wine reduction

**ATLANTIC SALMON\*** 26

quinoa, grilled corn relish, roasted red pepper puree

**SEARED SCALLOPS** 31

pan seared diver scallops, butternut squash puree, crispy shaved brussels sprouts

**SWEET COD** 26

wild rice pilaf, jalapeño honey, beurre blanc sauce

**CRAB STUFFED FLOUNDER** 32

flounder filet, crab imperial, imperial sauce, grilled asparagus

**FILET MIGNON\*** 7oz 33 10oz 39

1855 angus beef filet, pan seared, bourbon green peppercorn sauce, house made beer mushrooms

**RIBEYE\*** 41

14 oz 1855 black ribeye, grilled, porcini butter, bordelaise sauce, house beer mushrooms

**GRILLED NY STRIP\*** 39

14oz 1855 strip, house steak seasoning, green goddess butter

**SHENANDOAH TOMAHAWK\*** 86

32oz aged bone in ribeye for two. fresh cracked pepper and sea salt crust, house steak sauce, herb oil baguette

### SHARED SIDES

**BRUSSEL SPROUTS** 12

applewood bacon, crispy shallots, maple-mustard vinaigrette

**SMOKED GOUDA MASHED POTATOES** 10

yukon and idaho potatoes, cream, garlic, smoked gouda cheese

**FIVE CHEESE TRUFFLE MAC** 14

five cheese blend, shaved black truffles, toasted garlic bread crumbs

**BEER BRAISED MUSHROOMS** 9

slow braised cremini mushrooms, house ale, butter, mixed herbs

**ROASTED PARMESAN BROCCOLI** 9

olive oil, grana padano

**MAPLE ROASTED BUTTERNUT SQUASH** 10

goat cheese, cranberries, spicy toasted pepitas

**CAULIFLOWER MASHED** 14

cream, garlic, parmesan

**HOUSE CUT PARSLEY FRITES** 8

ketchup & truffle aioli

*\*consuming raw or undercooked meat may increase your risk of foodborne illness*