



THE PINEMOOR



VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette

STARTERS

CALAMARI 14

pickled Fresno peppers, sriracha aioli

BAKED BRIE 14

fig, apples, honeycomb, pear, toasted almonds

FRIED GOAT CHEESE & JALAPENO HONEY 14

lightly fried, panko bread crumbs

HERB-ROASTED OYSTERS 12

garlic, green goddess butter

SHORT RIBS 12

apple parsnip puree, crispy parsnip chips

BEEF TARTARE 13

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

WAGYU MEATBALLS 14

lingonberry gravy

BONE MARROW 18

slow-roasted beef marrow, garlic herb gremolata, toasted baguette

SOUPS & SALADS

ADD-ONS: chicken 8 steak 8 shrimp 8 salmon 8 fried goat cheese 4

LOBSTER BISQUE 12

Maine lobster, sherry, creme fraiche, buttery croutons, chives

FRENCH ONION SOUP 8

lager-braised caramelized onions, beef & chicken broth, garlic crouton, gruyere cheese

STEAK & BRUSSELS SALAD 23

grilled filet tips, romaine, baby kale, avocado, blue cheese, heirloom tomatoes, bacon, crispy Brussels, red onion, buttermilk herb dressing

BABY KALE & CAESAR SALAD 14

garlic & anchovy dressing, sourdough croutons, parmesan

TAVERN SALAD 14

True Farms mixed greens, heirloom cherry tomatoes, watermelon radish, cucumber, red onion, hearts of palm, herb truffle vinaigrette

WEDGE SALAD 15

bacon, heirloom cherry tomatoes, herb buttermilk dressing, smoked blue cheese, red onion

STEAKS

FILET MIGNON* 7oz 33 10oz 39

1855 Angus beef filet, pan seared, bourbon green peppercorn sauce, house beer butter mushrooms

WAGYU STRIP 69

7oz seared Australian grade 8 wagyu, garlic herb butter

RIBEYE 42

14oz Seven Hills Virginia beef, porter blue cheese butter, Bordelaise sauce, house beer butter mushrooms

TOMAHAWK 96

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

ENTREES

LOBSTER FETTUCCINE 38

6oz lobster tail, lobster Alfredo sauce

MUSSELS 35

chorizo, hard cider, shallot, garlic, cream, house frites

LAMB CHOPS 36

grilled Shenandoah lamb, garlic herb marinade, asparagus

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

SCALLOPS 36

pan-seared diver scallops, fettuccine, lemon butter sauce

ROCKFISH 32

roasted 8oz filet, lemon caper pan sauce, grilled asparagus

SALMON 28

grilled 8oz filet, roasted corn relish, quinoa pilaf, red pepper puree

SHARED SIDES

GRILLED ASPARAGUS 9

truffle aioli

HOUSE FRITES 10

truffle aioli, ketchup

BRUSSELS SPROUTS 12

applewood bacon, crispy shallots, maple mustard vinaigrette

TRUFFLE MAC AND CHEESE 14

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

BEER BUTTER MUSHROOMS 9

lager, butter

SMOKED GOUDA MASHED POTATOES 10

garlic, cream, smoked gouda cheese

DESSERTS

TRIPLE CHOCOLATE CAKE 9

chocolate, ganache, shaved dark chocolate

KEY LIME CHEESE CAKE 9

raspberry coulis, whipped cream

ICE CREAM FLIGHT 9

swiss chocolate, caramel bourbon brickle, cherry stracciatella

LIMONCELLO WHITE CHOCOLATE CAKE 9

raspberry coulis, white chocolate sauce, whipped cream

CHOCOLATE CHERRY BREAD PUDDING 9

vanilla custard, brioche, dark chocolate, bourbon vanilla cream anglaise