

THE PINEMOOR

BAR MENU

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette

SOUPS & SALADS

LOBSTER BISQUE 12

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

FRENCH ONION SOUP 8

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

BABY KALE & CAESAR SALAD 14

garlic & anchovy dressing, sourdough croutons, parmesan

FARMER'S SALAD 14

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

ADD ONS: chicken 6 steak 8 shrimp 8 salmon 8 fried goat cheese 4

STARTERS

HOUSE FRITES 10

ketchup, truffle aioli

CALAMARI 14

pickled fresno peppers, sriracha aioli

FRIED GOAT CHEESE 14

lightly fried, panko bread crumbs

HERB ROASTED OYSTERS 12

garlic, green goddess butter

WAGYU MEATBALLS 14

lingonberry gravy

SHORT RIBS 12

apple parsnip puree, crispy parsnip chips

SANDWICHES

PINEMOOR BURGER* 16

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

WAGYU BURGER 22

8oz Ovoka Farms ground Wagyu, red wine balsamic onion jam,
gruyere cheese, crispy shallots, truffle aioli, toasted brioche

HOT CHICKEN 15

lightly breaded and fried, hot sauce, garlic
aioli, pickles, coleslaw, toasted brioche

VEGGIE BURGER 15

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