



THE PINEMOOR



BRUNCH

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette

STARTERS

AVOCADO CROSTINIS 15

heirloom tomato, scrambled eggs, feta, chives

FRUIT & YOGURT 8

granola, honey, mixed berries

HAM & GRUYERE BITES 13

grand cru gruyere, Virginia ham, mixed greens

FRIED GOAT CHEESE & JALAPENO HONEY 14

lightly fried, panko bread crumbs

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

BAKED BRIE 14

fig, apples, honeycomb, pear, toasted almonds

HERB ROASTED OYSTERS 12

garlic, green butter sauce

SOUPS & SALADS

ADD ONS: chicken 6 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

scotch ale braised caramelized onions, beef & chicken broth,

garlic crouton, gruyere cheese

TAVERN SALAD 14

True Farms mixed greens, heirloom cherry tomatoes, watermelon

radish, cucumber, red onion, hearts of palm, herb-truffle vinaigrette

STEAK & BRUSSELS SALAD 23

grilled filet tips, romaine, baby kale, blue cheese, bacon,

heirloom tomatoes, crispy brussels, red onion, avocado,

buttermilk herb dressing

SANDWICHES

BREAKFAST SANDWICH 13

fried egg, cheddar cheese, sausage, garlic aioli, brioche bun

WAGYU BURGER* 22

ground Wagyu, red wine balsamic onion jam, gruyere cheese,

crispy shallots, truffle aioli, toasted brioche

PINEMOOR BURGER 16

pimento cheese, crispy bacon, red wine shallot aioli

SHORT RIB GRILLED CHEESE 17

ancho chili rub, grand cru gruyere, cheddar cheese, arugula,

caramelized onions

HOT CHICKEN SANDWICH 15

lightly breaded and fried, Nashville hot sauce, garlic aioli, pickles,

coleslaw, brioche

SIDES

WHEAT TOAST

SMOKED GOUDA GRITS

BREAKFAST POTATOES

TWO EGGS

FRUIT CUP

MEATS

BACON

SAUSAGE

CANADIAN BACON

TURKEY SAUSAGE

OMELETTES

STEAK

filet, caramelized onions, peppers

EGG WHITE 14

spinach, mushrooms, gruyere

WESTERN 15

ham, onions, bell pepper, cheddar cheese

BENEDICTS

LOBSTER 25

cold water lobster, poached eggs, tarragon hollandaise

TRADITIONAL 14

canadian bacon, hollandaise

TOMATO & AVOCADO

grilled tomato, avocado mash, poached eggs, chive hollandaise

FILET 22

grilled filet medallions, poached eggs, tarragon hollandaise

FAVORITES

RED VELVET PANCAKES 14

maple cream cheese glaze

BOURBON APPLE FRENCH TOAST 16

local apples, bourbon, brown sugar, maple syrup

STEAK & EGGS 31

7oz Seven Hills ribeye, 2 eggs, homefries, steak sauce

AMERICAN BREAKFAST 14

choice of eggs, meat, toast, breakfast potatoes

CHICKEN & WAFFLES 18

maple chicken jus, Belgian waffle

BRUNCH COCKTAILS

ORANGE SHERBET MIMOSA 8

three scoops of sherbet, St. Vincent Brut, sparkling wine

JERKY BLOODY MARY 11

house mix, vodka, bbq rim, beef jerky, cornichon, cheese

TRADITIONAL BLOODY MARY 9

house mix, lemon, lime, celery

ICED VIRGINIAN 9

coffee, Kopper Kettle Virginia whiskey, coffee liqueur, cream

PEAR BELLINI 9

house pear reduction, bubbles, lime twist

RYES & SHINE 12

butterscotch Virginia moonshine, bulleit rye, coffee syrup, cream

APPLE CIDER BELLINI 9

apple cider reduction, bubbles, caramel, lemon twist

ST GERMAIN MIMOSA 11

elderberry flower liqueur, cold pressed orange juice, bubbles

CLASSIC MIMOSA 7

cold pressed orange juice, bubbles

PIPER SONOMA BRUT ROSE 11