

THE PINEMOOR

B A R AND G R I L L

BRUNCH MENU
\$5 BOTTLES OF CHAMPAGNE
WITH PURCHASE OF FOOD

APPETIZERS

PANCAKE BITES	10
silver dollar buttermilk pancakes, maple syrup	
FRENCH TOAST STICKS	10
Brioche bread, cinnamon vanilla custard, Panko coated, lightly fried	
BACON CHEDDAR DIP	12
cheese blend, chopped bacon, grilled flatbread crisp, house chips	
TRUFFLE PARMESAN FRIES	12
house cut potatoes, black truffle oil, grated Grana Padano, truffle aioli	
LOADED POTATO SKINS	13
cheddar, bacon, sour cream, scallions	
BUFFALO MEATBALLS	13
blue cheese stuffed chicken meatballs, ranch	
FRIED GOAT CHEESE	12
panko coated, lightly fried, jalapeño honey	

WINGS

MADE-TO-ORDER	15
buffalo hot or mild, honey sriracha, BBQ, Nashville hot	

FLATBREADS

TRUFFLE MUSHROOM	15
roasted mushrooms, confit garlic, goat cheese, arugula, shaved parmesan, black truffle	
BBQ CHICKEN	15
mozzarella, red onion, smokey BBQ	
MARGHERITA	15
mozzarella, marinara, sliced tomatoes, fresh basil, basil pesto	
AVOCADO	15
avocado cream cheese spread, cherry tomato salad, two sunny up eggs	

SOUPS & SALADS

ADD-ONS: CHICKEN 5 SHRIMP 5 STEAK* 8 SALMON* 8	
FRENCH ONION	10
lager-braised caramelized onions, beef & chicken broth, garlic crouton, gruyere cheese	
CHILI	15
ground beef, chiles, tomato, cheddar, sour cream, scallions	
HOUSE	14
mixed greens, cherry tomatoes, radish, cucumber, red onion, hearts of palm, balsamic vinaigrette	
KALE CAESAR	14
romaine, baby kale, garlic anchovy dressing, sourdough croutons, shaved Grana Padano	
BLACKENED CHICKEN	20
blackened chicken breast, cherry tomatoes, cucumbers, roasted corn, black beans, cheddar avocado, red onion, chipotle ranch	
STEAK & AVOCADO SALAD*	22
grilled filet tips, romaine, baby kale, avocado, blue cheese, cherry tomatoes, bacon, red onion, buttermilk herb dressing	

ENTRÉES

AMERICAN BREAKFAST*	14
choice of eggs, meat, toast, breakfast potatoes	
BOURBON APPLE FRENCH TOAST	16
local apples, bourbon, brown sugar, maple syrup	
EGGS BENEDICTS	14
canadian bacon, toasted English muffin, poached eggs, hollandaise	
BUTTERMILK PANCAKES	13
two pancakes, fresh seasonal berries, whipped cream, maple syrup	
CHICKEN & WAFFLES	18
maple chicken jus, Belgian waffle	
STEAK & EGGS*	30
7oz Seven Hills ribeye, 2 eggs, home fries, steak sauce	
SHRIMP & SMOKED GOUDA GRITS	16
creamy grits, smoked gouda cheese, sautéed d shrimp, smoked ham, onions, peppers, cajun gravy	

OMELETTES

CHEDDAR	13
sharp cheddar cheese, breakfast potatoes	
EGG WHITE	16
spinach, mushrooms, goat cheese, avocado salad	
WESTERN	15
diced ham, peppers, onions, sharp cheddar cheese	

SANDWICHES

BREAKFAST SANDWICH	13
fried egg, cheddar cheese, sausage, garlic aioli, brioche bun	
BACON CHEDDAR BURGER*	17
8oz burger, aged sharp cheddar, crispy bacon, red wine shallot aioli, toasted brioche bun	
PB & J BURGER*	17
8 oz burger, crunchy peanut butter, bacon, blackberry habanero jam	
PINEMOOR*	17
8 oz burger, Gruyere, caramelized balsamic onions, truffle aioli, crispy shallots, arugula	
SPICY CHICKEN	16
crispy batter, Nashville hot sauce, coleslaw, pickles, garlic aioli, buttered brioche bun	
VEGGIE BURGER	14
house made black bean patty, avocado, lettuce, tomato, red onion, chipotle aioli, toasted bun	
BLACKENED CHICKEN CAESAR WRAP	15
romaine, caesar dressing, tomato	

SIDES

PORK SAUSAGE	5
TURKEY SAUSAGE	5
BACON	5
CANADIAN BACON	5
GRITS	4
FRUIT CUP	4
WHEAT TOAST	4
BREAKFAST POTATOES	4
ENGLISH MUFFIN	4

consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness