



THE PINEMOOR



BRUNCH

OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette, lemon

STARTERS

AVOCADO TOAST 12

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes

FRUIT & YOGURT 8

granola and honey

CRAB DEVILED EGGS 16

farm fresh eggs, blue crab, candied maple bacon

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, jalapeño infused honey

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

FEATURES

PUMPKIN PANCAKES 14

whipped cream, pumpkin spice, vanilla rum maple syrup

COUNTRY BREAKFAST 14

choice of eggs, meat, toast, breakfast potatoes

SHRIMP & SMOKED GOUDA GRITS 16

creamy grits, smoked gouda cheese, sauteed shrimp, smoked ham, onions, peppers, cajun gravy

FRIED CHICKEN & WAFFLES 18

maple chicken jus, Belgian waffle

BOURBON PEACH FRENCH TOAST 16

grilled local peaches, bourbon, brown sugar, maple, thick sliced challah bread

BISCUITS & GRAVY 14

house-made biscuits, creamy sausage gravy

STEAK & EGGS 19

filet tips, choice of eggs, potatoes, red wine sauce

BENEDICTS

SHORT RIB 16

ancho chili braised short rib, hollandaise

TRADITIONAL 14

canadian bacon, hollandaise

CRAB CAKE 18

blue crab, hollandaise

FRIED GREEN TOMATO 15

thick sliced tomato, corn-meal crusted, basil aioli, poached egg, hollandaise

OMELETTES

WESTERN OMELET 15

ham, onions, bell pepper, cheddar cheese

EGG WHITE OMELET 14

spinach, mushrooms, gruyere

CHEESE OMELET 13

cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 16

avocado, goat cheese, sun dried tomatoes

SIDES & MEATS 5.5

WHEAT TOAST

SMOKED GOUDA GRITS

BREAKFAST POTATOES

TWO EGGS

FRUIT CUP

BACON

SAUSAGE

CANADIAN BACON

TURKEY SAUSAGE

SANDWICHES

THE PINEMOOR BREAKFAST SANDWICH 13
brioche, fried egg, cheddar cheese, sausage,
garlic aioli

BALT 15
bacon, avocado, fried green tomato, smoked chipotle
aioli, wheat bread

SOUTHERN COUNTRY BURRITO 15
egg, chorizo, black beans, cilantro, pico de gallo,
pepper jack

PULLED PORK BBQ 15
house smoked pork shoulder, carolina bbq sauce,
coleslaw, crispy onions, butter toasted brioche

PINEMOOR BURGER* 16
8oz burger, pimento cheese, crisp bacon & red wine
shallot aioli

WAGYU BURGER* 22
8oz Ovoka Farms ground Wagyu, red wine balsamic onion
jam, gruyere cheese, crispy shallots, truffle aioli,
toasted brioche

NASHVILLE HOT CHICKEN 15
8oz chicken breast, lightly breaded and fried, nashville hot
sauce, garlic aioli, pickles, coleslaw, butter toasted brioche

SLOW BRAISED SHORT RIB GRILLED CHEESE 17
buttered brioche, ancho chili short ribs, grand cru gruyere,
aged cheddar cheese, arugula, caramelized onions

SOUPS & SALADS

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

FRENCH ONION SOUP 8
scotch ale braised onions, beef and chicken broth,
garlic croutons, gruyere cheese

BABY KALE & ROMAINE CAESAR SALAD* 14
creamy roasted garlic caesar dressing, sourdough croutons,
grana padana, baked parmesan crisp

FARMERS SALAD 14
local mixed greens, roasted fall squash, toasted spiced
pepitas, crispy chickpeas, radish, shaved red onion,
dried cranberries, house-made herb farmers cheese,
cider vinaigrette

VENISON CHILI 10
ground venison, sour cream, cheddar cheese

SALMON SALAD* 20
baby spinach, local arugula, grilled Atlantic salmon,
poached pear, candied walnuts, crumbled goat cheese,
champagne pear vinaigrette

STEAK & BRUSSELS SALAD* 21
grilled filet tips, romaine, baby kale, bleu cheese, chopped
bacon, cherry tomatoes, crispy brussels, red onion, herbed
buttermilk dressing



DRINKS



ORANGE SHERBERT MIMOSA 8
three small scoops of orange shebert, St. Vincent Brut sparkling wine

BEEF JERKY BLOODY MARY 11
house mix, vodka, garnished with bbq
rim, homemade beef jerky, spicy pickle, cheese

TRADITIONAL BLOODY MARY 9
house mix, garnished with lemon, lime and celery

ICED VIRGINIAN 12
organic 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, fresh squeezed orange
juice, bubbles

CLASSIC MIMOSA 7
fresh squeezed orange juice, bubbles

PIPER SONOMA BRUT ROSE 11