



THE PINEMOOR



OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette, lemon

STARTERS

SHORT RIBS 12

apple parsnip puree, crispy parsnip chips

OYSTERS ROCKEFELLER 10

four oysters baked, pernod, spinach, shallot, garlic butter, toasted parmesan panko

CRAB FRITTERS 15

blue crab, cajun remoulade, corn relish

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

four creamy goat cheese balls, lightly fried, panko crumbs, infused honey

BAKED BRIE 14

crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled french bread

VENISON MEATBALLS 14

lingonberry gravy, fresh corn shoots

STEAK TARTARE* 12

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

CALAMARI 14

pickled fresno peppers, sriracha aioli

FRIED GREEN TOMATOES 11

thick sliced, cornmeal crusted, pimento cheese

SOUPS & SALADS

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

FRENCH ONION SOUP 8

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

VENISON CHILI 10

ground venison, sour cream, cheddar cheese

BABY KALE & ROMAINE CAESAR SALAD 14

garlic & anchovy dressing, sourdough croutons, shaved parmesan

FARMER'S SALAD 15

roasted butternut squash, spicy toasted pepitas, watermelon radish, heirloom tomatoes, shaved red onion, green apples, blue cheese, balsamic vinaigrette

SALMON SALAD* 20

pan seared atlantic salmon, candied walnuts, dried cranberries, goat cheese, avocado, maple mustard vinaigrette

STEAK & BRUSSELS SALAD* 21

grilled filet tips, romaine, baby kale, bleu cheese, applewood bacon, heirloom tomatoes, crispy brussel leaves, red onion, house made buttermilk dressing

SANDWICHES

PULLED PORK BBQ 15

house smoked pork shoulder, carolina bbq sauce, coleslaw, crispy onions, butter toasted brioche

PINEMOOR BURGER* 16

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

NASHVILLE HOT CHICKEN 15

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

VEGGIE BURGER 14

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

A LA CARTE

FRIED CHICKEN 22

buttermilk brined, breast, wing, thigh, leg, pickles, hot jalepeno honey, coleslaw

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

DUCK TWO WAYS 38

moultard duck breast, confit duck leg, vermouth poached pear, cherry port wine reduction

ATLANTIC SALMON* 26

quinoa, grilled corn relish, roasted red pepper puree

SEARED SCALLOPS 31

pan seared diver scallops, butternut squash puree, crispy shaved brussels sprouts

SWEET COD 26

wild rice pilaf, jalapeño honey, beurre blanc sauce

CRAB STUFFED FLOUNDER 32

flounder filet, crab imperial, imperial sauce, grilled asparagus

FILET MIGNON* 7oz 33 10oz 39

1855 angus beef filet, pan seared, bourbon green peppercorn sauce, house made beer mushrooms

RIBEYE* 41

14 oz 1855 black ribeye, grilled, porcini butter, bordelaise sauce, house beer mushrooms

GRILLED NY STRIP* 39

14oz 1855 strip, house steak seasoning, green goddess butter

SHENANDOAH TOMAHAWK* 86

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

SHARED SIDES

BRUSSEL SPROUTS 12

applewood bacon, crispy shallots, maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 10

yukon and idaho potatoes, cream, garlic, smoked gouda cheese

FIVE CHEESE TRUFFLE MAC 14

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

BEER BRAISED MUSHROOMS 9

slow braised cremini mushrooms, house ale, butter, mixed herbs

ROASTED PARMESAN BROCCOLI 9

olive oil, grana padano

HOUSE CUT CHIPS 8

ketchup & truffle aioli

CAULIFLOWER MASHED 14

cream, garlic, parmesan

HOUSE CUT PARSLEY FRITES 8

ketchup & truffle aioli

**consuming raw or undercooked meat may increase your risk of foodborne illness*