



THE PINEMOOR



OYSTERS

HALF DOZEN 18 | DOZEN 34

cocktail sauce, fresh horseradish, mignonette, lemon

STARTERS

SHORT RIBS 12

apple parsnip puree, crispy parsnip chips

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

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

MUSSELS 15

chorizo, hard cider, shallot, garlic, cream, baguette

VENISON MEATBALLS 14

lingonberry gravy

CRAB DEVILED EGGS 16

farm fresh local eggs, blue crab, candied maple bacon

FRIED GREEN TOMATOES 11

thick sliced, cornmeal crusted, pimento cheese

BAKED BRIE 14

crispy phyllo dough, cranberry compote, toasted almonds, apples, grapes, honeycomb, poached pears, toasted almonds, baguette

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

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

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, applewood bacon, heirloom tomatoes, crispy brussel leaves, red onion, house made buttermilk ranch dressing

SANDWICHES

PINEMOOR BURGER* 16

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

WAGYU BURGER 22

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

PULLED PORK BBQ 15

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

NASHVILLE HOT CHICKEN 15

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

BALT 15

bacon, avocado, lettuce, fried green tomato, smoked chipotle aioli, wheat

VEGGIE BURGER 15

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

A LA CARTE

BUTTERMILK FRIED CHICKEN 22

brined breast, wing, thigh, leg, pickles, hot jalapeño honey, coleslaw

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

ATLANTIC SALMON* 26

quinoa, grilled corn relish, roasted three pepper puree

SEARED SCALLOPS 36

pan seared diver scallops, lemon butter sauce

HALIBUT 32

pan seared, garlic herb crusted, grilled local corn succotash, white wine butter sauce

DUCK TWO WAYS 38

seared breast, leg confit, potato gnocchi, port wine cherry sauce

PORK CHOP 31

14oz double cut duroc pork, apple chutney, espagnole sauce

STEAKS

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

VIRGINA WAGYU 48

12oz grilled, Ovoka Farms beef, drunken whiskey marinade, garlic herb oil

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

FALL SQUASH 14

oven roasted, maple and cider glazed, dry cranberries, crumbled goat cheese, spiced pepitas

ROASTED PARMESAN BROCCOLI 9

olive oil, grana padano

HOUSE CUT PARSLEY FRITES 8

ketchup & truffle aioli