

## Boards



### Chef's Charcuterie Selection

local cheeses | cured meats | house pickles  
house-made crackers | mustard & jam 24

### French Fry

rosemary | parmesan garlic | sweet potato 13  
[sauces: spice mix | truffle aioli | chipotle]

### Slider Trio

lobster salad | fried oyster | short rib | 1 each 15

## Small Plates

### Warm Crab Dip

spinach | artichokes | blend of cheeses  
crispy crostini 16

### Crispy Cauliflower

herb cheese | lemon | V 12

### Wine & Thyme Baked Brie

apples | honey | house bread 14

### Mushroom Arancini

kenneth square mushrooms | pecorino | marinara  
basil 14

### Fresh Crispy Calamari

cherry peppers | arugula | marinara 13

### Steamed Mussels

pork belly | caramelized onions | bleu cheese  
wheat beer 15

### Deviled Eggs

pickled shrimp | chive 9

### Buffalo Shrimp

house-made ranch | fresh vegetables 15

### Fried Oysters

chesapeake horseradish sauce | cocktail | lemon 14

V=VEGETARIAN

## SALADS

{add: salmon 13 | shrimp 10 | chicken 8}

### Roasted Beets & Blood Orange

baby kale | whipped basil ricotta | pistachio  
simple vinaigrette 14

### Baby Greens

arugula | spinach | kale | lemon | shaved pecorino | toasted walnuts 12

### PINES Wedge

iceberg | cherry tomatoes | pickled onions | cucumber | egg  
bacon | bleu cheese crumbles | house-made ranch 13

### PINES Caesar

romaine lettuce | creamy caesar dressing  
lemon herb croutons | anchovies 13

## HOUSE-MADE SOUPS

### Cream of Crab

lump crab | sherry wine | herbs 13

### Soup of the Day

ask your server about our rotating selection 12

## SANDWICHES

{served with fries & house pickles | add: small baby greens 3}

### THE PINES Burger

8oz brisket and chuck blended patty  
white cheddar | caramelized onion | PINES sauce  
pickles | lettuce | bacon 18

### Lobster Roll

mayo | celery seed | celery | toasted brioche bun 22

### Butterbean Burger

butterbeans | wild rice | panko | crispy onions  
brioche bun | tzatziki sauce | V 16

### Buffalo Chicken Sandwich

cheddar | lettuce | pickles | house-made ranch | brioche 15

## SIDE DISHES

Onion Rings 10

Sweet Potato Fries 7

Goat Cheese Polenta 10

Dirty Brussel Sprouts 9

Seasonal Vegetables 8

## Large Plates

### PINES Bolognese

veal | pork | beef | pepperoni tomato sauce | rigatoni | basil ricotta 25

### Seared Day Boat Scallops

israeli couscous | apples | balsamic honey reduction  
sautéed brussels | pumpkin seeds | butternut squash purée 34

### Seared Local Rockfish

roasted beet and herb mashed potatoes | butter beans  
garlic roasted rainbow carrots | leek beurre blanc 31

### Seared Pork Porterhouse

roasted butternut squash | dirty brussels | apple bourbon sauce 32

### Roasted Atlantic Salmon "Oscar"

stuffed with crab, artichoke, spinach  
roasted old bay potatoes | green beans 34

### Seafood Stew

shrimp | crab | scallop | fresh fish  
mussels | tomato broth | grilled bread 31

### Braised Short Rib

goat cheese polenta | crispy kale | pickled onion  
pomegranate bbq sauce 28

### Wild Mushroom Risotto

wild mushrooms, parmesan | V 19  
{add: grilled chicken 8 | short rib 14 | grilled shrimp 10 | fish 13 | scallop 14}

### Farmer's Market Bowl

rotating selection of grains | local fresh vegetables | V 16

### Butcher's Cut

roasted garlic & herb whipped potatoes  
maitake mushrooms | crispy leeks | herb butter mkt

### Grilled Chicken Carbonara

pancetta | rapini | garlic cream sauce | penne 24

## SHARED PLATES

{allow 30-40 minutes for shared plates}

### 50oz. Tomahawk Steak

onion rings | seasonal vegetables 99

### Fried Chicken Dinner

sweet potato fries | dirty brussels  
half order 22 | whole order 45