

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