



Boards

French Fry Board

rosemary | parmesan garlic | old bay | V 12
[sauces: spice mix | truffle aioli | pines chesapeake]

Snack Board

marinated olives | fresh burrata & basil pesto
grilled artichoke hearts | house pickles | V 15

Small Plates

Hummus

house-made hummus | spicy whipped feta
marinated olives | evoo | warm pita
fresh vegetables | V 13

Crispy Calamari

crispy onions | house pickles | spicy aioli 13

Veggie Spring Rolls

miso soy | creamy mustard | V 9

Deviled Eggs

candied jalapeño and crab 8

Warm Crab Dip

spinach | artichokes | blend of cheeses
crispy crostini 14

Tuna Poke

sesame | red chili | cucumber
edamame | soy | wonton chips 16

Fried Green Tomatoes

cornmeal fried green tomatoes | herbed cheese
ripe heirloom tomatoes | micro greens | V 10

Crispy Cauliflower

herbed cheese | lemon | V 11

Buffalo Shrimp

house-made ranch | fresh vegetables 14

v=vegetarian

SALADS

{add fish 12 | grilled shrimp 10 | crab cake 15 | grilled chicken 8}

Heirloom Tomatoes

burrata | shaved red onion
sea salt | cracked pepper | evoo | balsamic glaze 13

Wedge Salad

iceberg | bacon | red onions | cherry tomatoes
cucumbers | blue cheese | house-made ranch 13

PINES Caesar

romaine lettuce | creamy caesar dressing | lemon
herb croutons | parmesan crisps | anchovies 11

Roasted Beets & Watermelon

goat cheese | fresh herbs | arugula | toasted walnuts
simple vinaigrette 11

BURGERS

{served with chips & coleslaw; add fries +2}

THE PINES Burger

8oz brisket and chuck blended patty | lettuce
house-made pimento cheese | caramelized onions
pickles | black pepper and garlic sauce
grilled brioche bun 16 {add bacon +2}

Simple Burger

8oz brisket and chuck blended patty | mayo
red onion | pickles | lettuce | sharp cheddar
grilled brioche bun 14

THE PINES Beyond Burger

plant-based patty | spicy whipped feta | lettuce
heirloom tomato | grilled brioche bun | V 14

SHARED PLATES

{allow 30-40 minutes for shared plates}

Rack of Ribs

house-made bbq | street corn on the cob | coleslaw
half order 24 | whole order 42

Fried Chicken Dinner

roasted fingerling potatoes, corn succotash
half order 22 | whole order 45

Large Plates

No Filler Smith Island Crab Cakes

two 5oz MD lump crab cakes | old bay fries
coleslaw | pines chesapeake sauce 35

[Wine Recommendation Frenzy Sauvignon Blanc]

Seared Day Boat Scallops

summer squash risotto | basil pesto 32

[Wine Recommendation Loimer Gruner Vetliner]

Seared Karabuto Bone-In Pork Chop

roasted fingerling potatoes | creamy mustard sauce
crispy brussel sprouts 30

[Wine Recommendation Tahuan Malbec]

Grilled Atlantic Salmon

roasted sweet corn succotash | herb salad | citrus aioli 27

[Wine Recommendation Trefethen Chardonnay]

Shrimp Primavera

tomatoes | green beans | summer squash | herbs | linguini
lemon sauce | fresh burrata 25

[Wine Recommendation Conti Di San Bonifacio Pinot Grigio]

Farmer's Market Bowl

rotating selection of grains | local fresh vegetables | Vegan mkt

[Wine Recommendation Hahn Pinot Noir]

Summer Braised Chicken

half chicken | summer vegetables | berber spices
blistered tomatoes | VA crushed peanuts

long grain and wild rice 24

[Wine Recommendation Domaine Gueguen Chablis]

Flash Fried Soft Shells

saffron cous cous with shrimp | heirloom tomatoes
corn | old bay aioli 35

[Wine Recommendation Pazo Castrelo Albarino Rias]

Wild Mushroom Risotto

wild mushrooms, parmesan | V 17

{add grilled chicken 8 | seared tuna 14 | grilled shrimp 10 | lump crab 12}

[Wine Recommendation Blanck Pinot Blanc]

Butcher's Cut

rotating selection | roasted herb fingerling potatoes
greenbeans | roasted demi glaze mkt

[Wine Recommendation Ancient Peaks Cabernet]

Seared Blackened Tuna

sautéed deconstructed spring roll | miso dressing
crushed VA peanuts | micro greens 34

[Wine Recommendation Trisaetum Pinot Noir]