

# THE PINES

## AMERICAN BISTRO

# Dinner



### SMALL PLATES

<b>Hollander Mussels</b> wheat beer broth, calabrian chili, toasted baguette	18
<b>Cauliflower Soup</b> curry cauliflower, cashews, chive oil GF, V	12
<b>Gem Lettuce Salad</b> green goddess dressing, ricotta salata, local radish, breadcrumbs V	13
<b>Roasted Bone Marrow</b> harissa, local fennel, kumquat, toasted baguette	18
<b>Crispy Potatoes</b> celery, local buttermilk, chive, za'atar GF, V add <i>Sasanian Salmon Roe</i> +4	15
<b>Boquerones</b> pepitas, chimichurri sauce, baguette	14
<b>Charred Broccolini</b> tahini, lemon vinaigrette	14
<b>Dry Rubbed Wings</b> west texas dry rub, white sauce	17
<b>Escargot</b> parsley butter, hazelnut, baguette	18

### SIDES

<b>Mac n' Cheese</b> 12 torchio, aged cheddar béchamel, breadcrumbs V
<b>Glazed Mushrooms</b> 14 madeira, marrow butter, crispy shallots
<b>Bistro Fries</b> 12 pines seasoning, garlic and herb aioli V
<b>Farro Salad</b> 13 local grain, fresh herbs, sherry vinaigrette VG
<b>Roasted Cauliflower</b> 11 golden raisins, pinenuts, vadouvan VG

### PASTAS & GRAIN

*all pastas are made in house*

<b>Risotto</b> aged acquerello, parmesan, black pepper, slow poached egg GF, V	23
<b>Casarecce</b> pepperoni bolognese, ricotta fonduta	25
<b>Linguine al Limone</b> toasted breadcrumbs, herb butter, chili flakes	21

### MAINS

<b>Roast Chicken Breast</b> carrots, sautéed local mushrooms, potato crema, jus GF	29
<b>Seared Ahi Tuna</b> local turnip, swiss chard, cremini, bacon broth GF	34
<b>Bistro Steak</b> 8 oz terres major, chimichuri, romesco, bistro fries, field greens	36
<b>The Pub Burger</b> dry aged beef blend, raclette, ale-braised onions, lettuce, bacon, pub sauce, fries	24
<b>Basic Burger</b> dry aged beef blend, lettuce, red onion, mayo, gruyère, fries	19
<b>Pork Tenderloin</b> young broccoli, apple, jus	34
<b>New Zealand Lamb Rack</b> chickpea, herbed bread crumbs	32

### PURVEYORS

<b>East View Farms</b> Frankford, DE
<b>Chesterfield Heirlooms</b> Pittsville, MD
<b>Castle Valley Mill</b> Doylestown, PA
<b>Fifer Orchards</b> Camden-Wyoming, DE
<b>Vanderwende's Creamery</b> Bridgeville, DE
<b>Delaware BayBees</b> Felton, DE

GF: GLUTEN FRIENDLY V: VEGETARIAN VG: VEGAN MANY DISHES CAN BE ALTERED TO MEET YOUR NEEDS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
NOTE: SOME FOOD ITEMS PREPARED MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS. ALERT YOUR SERVER WITH ANY CONCERNS.