

# THE PINES

## AMERICAN BISTRO

# Dinner

SMALL PLATES

<b>Parker Rolls</b> everything spice, house-cultured	13
<b>Local Pumpkin Soup</b> butterpastrami spice, pepitas, crème fraîche V, GF	12
<b>Gem Lettuce Salad</b> green goddess dressing, ricotta salata, breakfast radish V	13
<b>Dry Rubbed Wings</b> THE PINES dry rub, white sauce	17
<b>Chicory Salad</b> local delicata squash, whipped yogurt, sunflower seeds, gooseberry V, GF	15
<b>Roasted Bone Marrow</b> harissa, local fennel, orange, toasted baguette	18
<b>Salmon Belly Crudo</b> satsuma, jicama, sunflower seeds, grape-fruit & white soy broth	MP
<b>Crispy Potatoes</b> celery, local buttermilk, chive, za'atar <i>add <b>Sasanian Salmon Roe</b> +4 V, GF</i>	15
<b>Boquerones</b> pepitas, chimichurri sauce, baguette	14
<b>Hay Roasted Carrots</b> farmer's cheese, smoked honey, chili crisp V, GF	16
<b>Hollander Mussels</b> wheat beer broth, calabrian chili, toasted baguette	18
<b>Gougères</b> goat cheese mousse, marcona almonds, local honey	18

### SIDES

<b>Mac n' Cheese</b> 14 torchio, aged cheddar béchamel, breadcrumb
<b>Glazed Mushrooms</b> 14 madeira, marrow butter, crispy shallots
<b>Bistro Fries</b> 12 pines seasoning, garlic and herb aioli
<b>Farro Salad</b> 13 local grain, fresh herbs, sherry vinaigrette

MAINS

### PASTAS

All pastas are made in house

<b>Risotto</b> parmesan, aged acquerello, black pepper, slow poached egg V, GF	23
<b>Casarecce</b> pepperoni bolognese, ricotta fondue	25



<b>Roast Chicken Breast</b> carrots, sautéed local mushrooms, potato crema, jus GF	29
<b>Seared Verlasso Salmon</b> local turnip, swiss chard, bacon broth, cremini GF	34
<b>Butcher's Cut</b> rotating selection of beef cuts, preparation and accompaniments	MP
<b>Squash Steak</b> local squash, farro salad, labneh, crunchy seeds V	24
<b>New Zealand Lamb Rack</b> chickpea, herbed bread crumbs	32
<b>Basic Burger</b> dry aged beef blend, lettuce, red onion, mayo, gruyère, fries	19
<b>The Pub Burger</b> dry aged beef blend, raclette, ale braised onions, lettuce, bacon, pub sauce, fries	24

PURVEYORS

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

GF: GLUTEN FRIENDLY V: VEGETARIAN

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.