



Welcome to The Pines

Where the pine trees meet the ocean and a classic tavern meets a modern interpretation. Where our name and concept were sparked by the rich history and hospitality of old Rehoboth Beach.

The Pines was designed to pay homage to old Rehoboth Beach and to thoughtfully remind visitors of what Rehoboth Beach was like then and now. A charming beach town perfect for celebrating the important things in life - Family, Friends, and Love.



OUR PROMISE

THE PINES Promise is to highlight all the region offers in honest, passionate farming. We use small suppliers and local farmers, deeply committed to ethical farming practices, to supply the freshest products.

The majority of our ingredients are sourced within 200 miles. All our proteins are humanely raised, we support our local bakeries and farmers, and we strive to share successes among all of them.

APPETIZERS

Crispy Cauliflower

whipped herbed farmers cheese | arugula oil 11

Scallop Ceviche

citrus | cherry peppers | tomato | arugula | smoked sesame aioli served on a salt block 16

Deviled Eggs

apple | fennel | pickled mustard seeds 7

Steamed Mussels or Clams

salumi | cherry tomatoes | asparagus | grilled bread 15

Fried Green Tomatoes

artichoke and onion dip 12

Tavern-Style Fried Calamari

vidalia onion | marinara | parmesan 13

Mushroom and Chick Pea Toast

arugula | cherry tomato | egg mousse 11

Loaded Fries

onion straws | cheese curds | chicken gravy 12

Beef Carpaccio

shallot | fried capers | arugula | oil | sea salt | parmesan 15

French Onion Soup

gruyère | bread 12 add short rib 3

SALADS

{add fish 11 | steak 13 | shrimp 13}

THE PINES Wedge

marinated tomatoes | bacon | pickled shallot | blue cheese | warm gorgonzola 13

Shaved Brussel Sprout

apples | goat cheese | cranberry | walnuts | honey lime vinaigrette 13

Traditional Caesar

romaine | croutons | parmesan | caesar dressing | lemon 13

THE PINES House Salad

mixed greens | handmade ranch 11

ENTRÉES

Pan Seared Barramundi

root vegetable and cannellini bean fry up | grilled marinated tomato | greens | olive white wine pan sauce 28

Kurobuta Pork Chop

cider brined pomegranate | apple | pistachio relish | charred broccoli rabe and brown butter sage root vegetable 31

Fettuccine & Clams

handmade 9 yolk pasta | watercress | red pepper bacon butter | pistachio gremolata 22

Chicken & Duck Confit Pot Pie

wild mushroom gravy | pink peppercorn crust 23

Bolognese

handmade 9 yolk pasta | prosciutto | short rib | chuck | flank | charred tomato sauce | parmesan 25

Mushroom Bolognese

handmade 9 yolk pasta | wild foraged mushrooms | charred tomato sauce 17

Winter Seafood Chowder

fresh fish and shellfish | chesapeake broth | bacon | potatoes | carrots | toast 30

24 Hour Braised Short Rib Stroganoff

egg noodles | kennet square mushrooms | sour cream 28

Seared Day Boat Scallops

cauliflower rice risotto | fried brussel sprouts | shallots | arugula oil 33

Roseda Farms Pines Burger

brioche | lettuce | cheddar | red onion | THE PINES secret sauce | pickles | fries 16 {add bacon 2}

THE PINES Fried Chicken Sandwich

brioche | hot pepper honey | pickles | fries 15

SHARED ENTRÉES

Beef-Fat Seared 36oz Tomahawk

whole roasted cauliflower | bread | fries 75

Free-Range Organic Fried Chicken

mashed potatoes | farmer's vegetables 45

Chef's Flatbread

rotating selections 35

SIDES

Foraged Mushrooms 12

Farmer's Vegetables mkt

Salt & Pepper Fries 8

Onion Rings 9

Gnocchi Mac & Cheese 11

Half THE PINES House Salad 7

Half Traditional Caesar 8