



STARTERS

CRISPY BRUSSEL SPROUTS (VG) orange-soy glaze, pickled fresno peppers	13
WARM CRAB & ARTICHOKE DIP lump crab, spinach, blend of cheeses, old bay, seasoned warm pita	19
FRIED GREEN TOMATOES (V) tomato jam, pork belly, pimento cheese, arugula	16
OYSTER ROCKEFELLER parmesan, spinach, garlic compound butter	19
FRIED MOZZARELLA (V) herbed panko, house-made marinara, parmesan	13
SHRIMP DUMPLINGS chili oil, ginger orange soy sauce, cilantro	17
GOLDEN POTATO & GOAT CHEESE CROQUETTES (V) arugula pesto, butternut squash purée	12



SOUP & SALADS

add grilled chicken +10, salmon +15, shrimp +13

BURATTA & BEET SALAD yellow and red beets, candied walnuts, arugula, balsamic dressing	16
BIBB LETTUCE WEDGE SALAD tomato, pickled red onions, blue cheese crumbles, bacon, house-made buttermilk dressing	15
CAESAR SALAD romaine lettuce, shaved parmesan, croutons, anchovies, lemon-anchovy aioli	15
SOUP OF THE DAY chef's seasonal selection	MKT

GF: gluten free V: vegetarian VG: vegan VO: vegan option



SCAN TO:

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MAINS

CRISPY CHICKEN ROLLATINI herb and panko crusted, pasta aglio, arugula pesto, mozzarella, house-made marinara	28
STEAK FRITES center cut filet mignon, dressed greens, chimichurri compound butter, house-cut truffle parmesan frites	49
FRESH CATCH (VO) locally sourced with chef's seasonal set, ask server for details	MKT
GRILLED SALMON (VO) hoisin glaze, king trumpet mushroom, red pepper, udon noodles, miso soup, togarashi	29
PAN-SEARED KING TRUMPET MUSHROOM udon noodles, broccolini, red peppers, garlic, miso soup, togarashi (v)	21
CLAMS & LINGUINE local clams, garlic, shallots, red pepper flakes, parsley, white wine pan sauce, parmesan, house-made bread	29
SHRIMP & GRITS stone ground grits, "holy trinity" vegetables, pork belly, spiced white wine pan sauce	29
BRAISED SHORT RIB (GF) horseradish mashed potatoes, pickled onions, baby carrots, braised demi glaze, dressed greens	34
DOUBLE STACKED SMASH BURGER lettuce, pickles, red onion, the pines burger sauce, brioche bun, american cheese, house-cut frites	18

WEEKLY SPECIALS



SUNDAY

Tasting Menu Night

- ◆ 3 course Prix Fixe Choice Menu \$40.00



MONDAY

Filet & Wine Night

- ◆ Filet Mignon with mashed potatoes, glass of Cabernet \$29



WEDNESDAY

Burger Night

- ◆ The Pines Burger with fries \$10
*specialty burgers ranging from \$10 - \$14



THURSDAY

Comfort Food Night

- ◆ Items such as Meatloaf, Beef Stroganoff, with a house salad \$20