



THE PINE ROOM

AMERICAN RUSTIC



SEASON

Fall / Winter

CHEF

Stephen DeMarce

SNACK N' SHARE

- MORTAR & PESTLE DIPS** ^V 11
Old-Fashioned Churn,
Spicy Eggplant Tomato Pesto,
Pimento Cheese, Hearth Bread
- MARKET BOARD** 21
House Pickling, Virginia Farm Cheese,
Scratch Duck Prosciutto,
Virginia Country Ham
- MEATBALL & RICOTTA** 13
Bacon, Fennel, Asiago, Hearth Bread
- BLUE CRAB DEVILED EGGS** ^{GF} 11
Lemon, Herb Salad
- JUMBO WINGS** ^{GF | DF} 10
Hickory Smoke, House Spice
- CRISPY CAULIFLOWER** ^{VN} 9
Honey, Chili
- HAM BISCUITS** 11
Honey Butter, Pimento Cheese
- MUSHROOM TOAST** ^V 9
Scratch Ricotta, Hearth Bread

VIRGINIA BEEF

Grass Fed, Corn Finish
Served with House Fries and Pine Room Scratch Ketchup

- SMASH BURGER** 16
Smoked Sea-Salt, Candied House Bacon,
Farm Cheddar, Fried Egg
- SHIITAKE BURGER** 17
Balsamic Onion, Arugula, Asiago

HEARTH FLATBREAD

- HEIRLOOM TOMATO, ARUGULA, BURRATA** ^V 14
Vintage Pesto
- SMOKE HOUSE** 16
Red Onion, House Bacon,
Marmac, Smoked Barbeque
- MEATBALL WHITE** 16
Spinach, Asiago

FARMLAND

- ROASTED HEIRLOOM BEET SALAD** ^{V | GF} 15
Burrata, Pomegranate, Pistachio, Lemon Honey
- CRAB, AVOCADO SALAD** ^{DF | GF} 17
Corn, Pimento, Scallion, Lemon Tarragon

SIGNATURES

- BLACK PEPPER BONE-IN PORK CHOP** ^{GF | DF} 27
Pomegranate Relish, Pickled Fennel, Pan Sauce
- HEARTH BAKED WHOLE FISH** ^{GF | DF} MKT
Lemon, Fingerling Potato, Olive Oil
- ROASTED DUCK BREAST** ^{GF} 29
Caromont Farm Goat Cheese, Virginia Byrd Mill Grits, Beet, Cherry Balsamic Chutney
- HOUSE BACON PAPPARDELLE** 19
Shiitake, Spinach, Egg, Cream
- ROASTED CARROT & FALAFEL BOWL** ^{VN | GF} 18
Pickled Red Onion, Beets, Butternut Squash, Tahini
- GRILLED HANGER STEAK** ^{DF} 24
Fingerling Potato, Frizzled Onion, Smoked Herb Demi

AFTER

- ICE CREAM SUNDAE** ^{GF} 8
Milk & Honey Ice Cream,
Rosemary Pine Nut Buttercrunch,
Grand Marnier Chocolate
- PEANUT BUTTER POT DE CRÈME** ^{GF} 7
Chocolate, Sea Salt
- FREEFORM FRUIT PIE** 10
Milk & Honey Ice Cream

We are proud supporters of local business and our non-profit partner, LEAP [Local Environmental Agricultural Project, Inc.], in sourcing the freshest, most local and regional ingredients possible.

Agriberry Farm, Hanover, VA
Beauchamp Farms, Mineral, VA
Calixto Farms, Waynesboro, VA
Caromont Farms, Albemarle, VA
Caromont Farm, Esmont, VA

Cavalier Produce, Louisa, VA
Crown Orchard, Albemarle, VA
Fairhart Farm, Rustburg, VA
Glenmary Farm, Rapidan, VA
Meadow Creek Dairy, Galax, VA

Mountain View Farm, Fairfield, VA
Rolling Acres, Brookneal, VA
Seven Hills Abattoir & Food Co., Lynchburg, VA

DF Dairy-Free
GF Gluten-Free
VN Vegan
V Vegetarian

