

THE PINERY

SHARED PLATES

NEW Tuna Flat Bread — 15

Avocado I Shallot I Cilantro I Soy Reduction
Lime Aioli

Gf Brussels Sprouts — 10

Sunflower Seeds I Pecorino I Truffle Salt I Crispy
Prosciutto

Fish Tacos — 12

Blackened Mahi I Pico I Queso Fresco I Pickled
Red Onion Cabbage I Cilantro Lime Aioli

Blistered Pretzel Bites — 8

CO Beer Cheese

Fried Shrimp — 13

Cabbage I Gala Apple I Anjou Pear I Red Onion I
Garlic Sriracha Aioli

NEW Truffle Fries — 6

Our Fries I White Truffle Oil I Black Truffle Salt
I Parmesan I Rosemary

SOUPS & SALADS

NEW N.E. Clam Chowdah — 6/9

Classic New England Style Chowder I Oyster Crackers

NEW Chicken Noodle — 5/8

House Scratch Recipe

PGC — 5/8

Flour Tortillas I Cheddar

Gf Red Chili — 5/7

CO Beef I Cheddar I Onion

Gf House Salad — 6

Field Greens I Tomato I Onion I Carrot I Cucumber
+ Chicken 5, Salmon 8, Steak 8, Shrimp 9 +

Wedge — 9

Gem Lettuce I Bacon Panko Crust I Tomato I Bleu I Green Goddess
+ Chicken 5, Salmon 8, Steak 8, Shrimp 9 +

Flat Iron Salad — 16

Grilled Steak I Sugar Snap Peas I Carrots I Peanuts I Chow Mein Noodle I Bamboo Shoots I Mandarin
Orange I Sesame Seeds I Carrot Ginger Vinaigrette

Gf Beet Salad — 11

Heirloom Beet I Strawberries I Blueberry Goat Cheese Mousse I Our Honey I Pickled Grapes I Candied
Pecans I Cinnamon Champagne Vinaigrette
+ Chicken 5, Salmon 8, Steak 8, Shrimp 9 +

Grilled Caesar — 9

Grilled Romaine Heart I Parmesan I Crouton I Our Caesar
+ Chicken 5, Salmon 8, Steak 8, Shrimp 9 +

THE PINERY

HAND HELDS

AVAILABLE SIDES: FRIES | CURLY FRIES | ONION RINGS | TRUFFLE FRIES +1 | TATER TOTS | SWEET FRIES | POTATO SALAD
SLAW | APPLE AVO SALAD | FRUIT | SALAD | SOUP

LOCAL Pinery Burger — 13

CO Beef | LTO | Cheese | House Pickle
+ bacon 1, avocado 1, shrooms 1 +

LOCAL Reuben — 14

House Corned Beef | Swiss | Our 1,000 Island | Sauerkraut | Grilled Marble Rye

Chef's BLT — 13

Griddled Texas Toast | Pimento Cheese | Candied Bacon | Fried Green Tomato

NEW Croque Monsieur — 14

Griddled White bread | Ham | Mornay | Yellow Mustard | Gruyere

ENTRÉES

VEGAN GF Cauliflower Steak — 16

Tri-Color Cauliflower | Lemon Oil | Thyme | Red Quinoa | Tiny Veg Medley | Grilled Lemon Thyme
Vinaigrette

GF DF Salmon — 23

Roasted Salmon | Aztec Rice Blend | Lemon Oil Asparagus | Romesco | Chimichurri

GF Bone in Chicken — 15

Seared "Airline" cut Chicken Breast | Sweet Potato Hash | Braised Red Cabbage | Roasted Cauliflower
Our Chicken Jus

Blackened Shrimp Alfredo — 24

Penne | Creamy Alfredo | Pecorino | Olive Medley | Blistered Tomato | Caramelized Onion

GF LOCAL Short Ribs — 18

Braised CO Short Rib | Creamy Polenta | Rainbow Swiss Chard | Celery Root Puree | Cabernet Demi Glace

GF Scallops — 28

U-10 Diver Scallops | Risotto | Roasted Root Vegetable | Vanilla Bean Beurre Blanc

GF DF Pork Chop — 24

14oz Bone in Chop | Truffle Parmesan Shoestring Fries | Bacon-Pepper Jelly

GF Tenderloin — 42

8oz Filet Mignon | Truffle Yukon Mash | Roasted Root Vegetables | Shiitake Mushroom | Au Poivre Sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.