



## STARTERS

### GARDEN SALAD

Leafy Greens, Carrots, Cucumbers,  
Tomatoes, Choice of Dressing

2.25

### SOUP OF THE MOMENT

Chef's Freshly Prepared  
Daily Soup

### APPALACHIAN HEIRLOOM

#### KETTLE CORN

Anson Mills Popcorn  
Popped Fresh Daily

### FRIED BRUSSEL SPROUTS

Crispy Brussel Sprouts, Sautéed in  
Sesame Oil, Topped with an  
Orange Reduction, Puffed Rice

### HOUSE CHIPS

Seasoned House Chips with  
Green Goddess Dip

### SIGNATURE HAND CUT PUB FRIES

Rosemary Salted, Smoked Ketchup,  
IPA Aioli

## SMALL PLATES

### CHARCUTERIE BOARD

Local NC Cheeses, Cured Meats,  
Toasted Baguette, Jam

### PINES SIGNATURE WINGS

Six Traditional Bone-In Wings with  
Your Choice of Sauce - Buffalo or  
Teriyaki, Served with Bleu Cheese or  
Ranch

### CAST IRON SEARED TENDERLOIN TIPS

Seasoned and Iron Seared Beef Tips,  
Green Goddess Dip

### ROASTED CAULIFLOWER

Court Bouillon Poached Then Roasted,  
Sea Salt, Whipped Feta, Olive Oil

## LARGE PLATES

### SIGNATURE PUB BURGER

Certified Angus Prime Beef 8 oz.  
Patty, Cheddar, Onion, Lettuce,  
Tomato, and Pickle on a Brioche Roll,  
Served with House-Made Chips

upgrade to Hand Cut Pub Fries

### PAN ROASTED VERLASSO SALMON

Mashed Sweet Potatoes, Sautéed  
Brussel Sprouts, Orange Reduction

### STEAK FRITES

Braveheart Beef Tenderloin, Hand  
Cut Pub Fries, Gorgonzola Butter