

DINNER

SOUPS & SALADS

FRENCH ONION SOUP 9
gruyere gratinee

BRIX SEAFOOD CHOWDER cup - 8 bowl - 11
littlenecks, shrimp, lobster, potato, bacon, oyster crackers

EASTERN GARDEN SALAD 8
house greens, pickled radish, fresh apple and carrot, shaved red onion, snow pea julienne, toasted almonds, miso vinaigrette

CAESAR SALAD 9
romaine, garlic crouton, parm-dijon vin

ICEBERG WEDGE 14
creamy blue cheese dressing, pancetta, fresh tomato, blue cheese crumble, fried shallot, chive

WHIPPED RICOTTA & CARROT SALAD 11
maple roasted carrot, farro, tart cherry, toasted pecan, baby kale, pickled apple, ricotta, cherry nut vinaigrette

SALAD ADDITIONS:

TWO COLOSSAL POACHED SHRIMP 10

3OZ LUMP CRAB CAKE 7

6OZ SEARED SALMON 10

5OZ FRIED CHICKEN THIGHS 7

5OZ GRILLED FLAT IRON 15

3OZ LOBSTER SALAD 14

BRINE @ THE PINE
Special Raw Bar Supplemental Menu
Every Friday

APPETIZERS

MUSSELS NORMAND 15
bacon, mushrooms, apples, white wine, cream, grilled rustique

BRIE TOAST 10
bacon-onion jam, candied nuts, fried sage

COLOSSAL SHRIMP COCKTAIL 21
chef's garniture

CONFIT DUCK WINGS 9
spicy sesame gochujang, fresh scallion, orange zest

LUMP CRAB CAKES 15
two 3oz cakes, roasted corn and tomato salad, wasabi aioli, mixed greens

MUSHROOM FRICASSEE 11
wild mushrooms, shallot, garlic, sherry cream, preserved lemon gremolata, grilled sourdough

HOUSE MADE RICOTTA 8
maple candy, fried sage, chili oil, garlic crostini

SANDWICHES & BURGERS

w/ crooked chips or dressed greens
add umami fries +\$2

FRIED CHICKEN SANDWICH 15
brined thigh, crispy bacon, bread & butter pickle, shredded iceberg, dill aioli

MUSHROOM STACK 14
marinated & grilled portobella, roasted wild mushrooms, shaved red onion, truffle aioli, gruyere

***CLASSIC BURGER 14**
8oz patty, shredded iceberg, compressed tomato, shaved red onion, aged cheddar or gruyere

***CROOKED BURGER 17**
8oz patty, aged cheddar, BBQ, bacon, crispy onion rings, rich aioli



ENTREES

PEPPERCORN HERB CRUSTED SALMON 29
creamy leeks, red wine braised cippolini onion, pommes pave, herb butter

HADDOCK MEUNIERE 27
lemon caper butter, asparagus, duck fat poached fingerlings

SEARED SCALLOPS 33
corn puree, pancetta lardon, blistered tomato, frisee, chive oil

MAINE LOBSTER ROLL 28
5oz of fresh knuckle, claw and tail, lemon tarragon aioli, griddled bun, seasoned french fries

RIGATONI ALLA NORMA 19
kale, mushroom, onion, garlic-blistered tomato pan sauce, whipped ricotta, crispy eggplant, parmesan cheese

***GRILLED FLAT IRON 36**
10oz prime flat iron, crispy smashed fingerling potato, fried herbs, grilled broccolini, tomato, balsamic browned butter

SHORT RIB BOURGUIGNON 25
braised short rib, red wine, mushroom, pearl onion, roasted carrot, fingerling potato, crusty bread

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY