



SOUPS & SALADS

FRENCH ONION SOUP **10**
gruyere gratinee

SEAFOOD CHOWDER **cup - 9 bowl - 13**
clams, shrimp, lobster, cream, potato

BROCCOLI, KALE & SMOKED CHEDDAR SOUP **cup - 8 bowl - 11**
chili flake, roasted florets

EASTERN GARDEN SALAD **9**
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

SALAD ADDITIONS:

CHILLED SHRIMP **10** / 3OZ JONAH CRAB CAKE **7**

6OZ SEARED SALMON **12** / 5OZ GRILLED FLAT IRON **16**

5OZ GRILLED CHICKEN THIGH **7**

SIDES

CAST IRON CORN BREAD (GF) hot honey **7**

BROCCOLINI garlic parmesan **8**

ROASTED MUSHROOMS AND ONIONS herb butter **11**

HONEY CARROTS** whipped ricotta, hazelnuts **9**

Dinner

Friday to Tuesday from 4pm

APPETIZERS

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

HOUSE MADE RICOTTA **9**
maple candy, fried sage, chili oil, garlic crostini

CHILLED SHRIMP COCKTAIL **18**
chef's garniture

CONFIT DUCK WINGS** **11**
spicy sesame gochujang, fresh scallion, orange zest

JONAH CRAB CAKES **15**
two 3oz cakes, beet remoulade, carrot & celery root slaw, chili oil

LOBSTER NEWBURG **26**
1.5 lb politely prepared Maine lobster, sherry, cream, fine herbs
sourdough

MAINE MUSSELS **16**
apple, pancetta, wild mushrooms, white wine-garlic-cream sauce,
fine herbs, grilled sourdough

SANDWICHES

*CLASSIC BURGER **15**
8oz patty, shredded iceberg, compressed tomato, shaved red onion, aged cheddar or gruyere, chips or greens

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

BLACKENED SALMON SANDWICH **18**
5oz seared salmon, grilled ciabatta, beet remoulade, roasted shallot,
frisée, compressed tomato

SHORT RIB GRILLED CHEESE **16**
pickled shallot, aged cheddar, horseradish sauce, sourdough

HOT CHICKEN SANDWICH **15**
buttermilk fried chicken thigh, spicy glaze, red cabbage slaw, pickles

Weekly Dinner Specials
Monday – Burgers & Brew
Friday – Brine @ The Pine
Sunday – Champagne Campaign
NIGHTLY – Dine before 5pm Discount

ENTREES

PEPPERCORN HERB CRUSTED SALMON **26**
red wine braised pearl onion, pommes pave,
leek-dijon cream

SEARED SCALLOPS** **app 25 mc 34**
za'tar seared scallops, tahini roasted cauliflower, tomato confit,
sofrito, tart frisée

CHICKEN BALLOTINE **27**
citrus-herb chicken stuffed chicken, confit fingerling potatoes, wilted
Tuscan kale, demi, autumnal salad

BUCATINI CARBONARA **24**
bucatini, crispy guanciale, parmesan-egg cream,
oyster mushroom beignet, fresh herbs, truffled pea shoots

*GRILLED FLAT IRON STEAK **32**
10oz prime steak, roots robuchon, grilled broccolini, blistered tomato,
balsamic brown butter

*HERB SEARED LAMB RACK **29**
7oz NZ rack, creamy polenta, honey carrots, crispy cauliflower,
apple relish

SHORT RIB BOURGUIGNON **28**
red wine demi, honey carrots, mushrooms, pearl onions, whipped
roots, fresh parsley, sliced bread

BONE-IN PORK SCHNITZEL **21**
7oz pan fried pork chop, caraway-braised cabbage, crispy spaetzle,
hunter's sauce, fresh herbs, preserved lemon

CRAB STUFFED SOLE **27**
jonah crab, chili-coconut baby bok choy, scallion, cilantro,
fried garlic, charred lime

**contains nuts

*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