



THE
PINE ROOM
AMERICAN RUSTIC

DF Dairy-Free
GF Gluten Free
VN Vegan
V Vegetarian



SEASON

Spring / Summer 25

CHEF

Erin Coonradt

SNACK n' SHARE

SMOKED ELOTE CORN RIBS GF V	12
zesty mayo sauce lime cotija cheese	
WARM PIMENTO CHEESE DIP V	9
grilled bread crudité	
MARKET BOARD GF	21
artisan meats farmhouse cheese local jam olive pickled vegetable sesame cracker	
CHEESE BOARD ONLY	17
FROZEN TOMATO & BURRATA	12
local tomato gremolata asiago bread	
1882 DEVEILED EGGS GF	11
house smoked bacon chive smoked cheddar cheese	
CRISPY CAULIFLOWER V	12
honey-chili sauce sesame scallion	
HEARTH FIRED BREAD V	10
garlic oil, parsley, warm marinara	
PORK BELLY TACOS	14
burnt ends cured pork belly flour tortilla pickled onion asian slaw sriracha aioli [GF shell available by request]	

We are proud supporters of local business

Cavalier Produce, Louisa, VA
McClure Farms, Greenville VA
Fairhart Farm, Rustburg, VA
Sunnyside Farm, Cumberland, VA
Meadow Creek Dairy, Galax, VA
Joyce Farms, Winston Salem NC

Seven Hills Abattoir & Food Co,
Lynchburg, VA
Tierra Di Sienna, Amelia Court
House, VA
Family Fruit Basket, Stuarts Draft, VA
Carters Bakery, Charlottesville, VA

WE EMPLOY CAREFUL CONSIDERATION OF FOOD ALLERGIES
TO AVOID CROSS CONTAMINATION. PLEASE TALK WITH YOUR
SERVER ABOUT OUR OPTIONS!

SALADS

SUMMER BERRY SALAD GF <i>contains nuts</i>	15
mixed greens strawberry blueberry goat cheese candied pecan raspberry vinaigrette	
1882 SPINACH SALAD <i>contains nuts</i>	14
grape slivered almond feta balsamic vinaigrette	
CAESAR SALAD <i>contains seafood</i>	15
romaine parmesan cheese caesar dressing crouton	
SALAD PROTEIN	
grilled chicken	6
shrimp	8

HANDHELDS

with our house fries

GRILLED CAPRESE CHICKEN SANDWICH	18
arugula tomato onion mozzarella cheese balsamic glaze grilled ciabatta	
HEARTH FIRED REUBEN	17
corned beef sauerkraut swiss rye bread pine room sauce	
FALAFEL "BURGER" VN GF	14
tahini pickled onion arugula tomato	

HEARTH FLATBREAD PIZZA

CHICKEN AND ARTICHOKE	18
spinach asiago ricotta olive oil fried caper	
PROSCIUTTO AND GOAT CHEESE	18
fig port wine jam arugula balsamic glaze citrus zest	
MARGHERITA	16
basil tomato sauce fresh mozzarella grape tomato	

SIGNATURES

SLOW ROASTED PORK SHANK GF	30
slow cooked grits honey roasted carrot smoked tomato compote chicken jus	
CHARRED BONE-IN RIBEYE GF	46
roasted garlic mashed potato broccoli smokey demi	
ADD SHRIMP SKEWER	8
ROAST VEGETABLE - FALAFEL BOWL VN GF	24
seasonal vegetable pickled red onion tahini	
HEARTH WHOLE STRIPED BASS DF GF	38
lemon parsley breadcrumb lemon dill fingerling potato asparagus gremolata	
SHRIMP SKEWERS DF GF	34
white rice snap pea honey chili sauce tamari marinated radish slaw	
JERK CHICKEN <i>extra spice on request</i>	28
house jerk marinade baked mac & cheese green bean shallot	

VIRGINIA GROUND BURGER

grass fed | corn finish | Carter Bakery bun | house fries

SMOKEHOUSE BURGER	18
house bacon lettuce tomato crispy fried onion cheddar cheese barbeque sauce	
MUSHROOM BURGER	17
swiss lettuce tomato balsamic glaze onion	
SMASH BURGER	18
house bacon cheddar fried egg garlic aioli	

AFTERS

CHERRY FRITTER GF 10	STRAWBERRY SHORTCAKE ICE CREAM GF 10	BAKED FREEFORM FRUIT PIE 13	TURTLE BROWNIE 10
cherry compote powdered sugar sugar glaze	strawberry jam sponge cake whipped cream	honey ice cream caramel	candied pecan dark chocolate ganache coconut caramel honey ice cream

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

A service charge of 20% will be added to parties of 8 or more