



THE
PINE ROOM
AMERICAN RUSTIC



SEASON
Fall / Winter 23

CHEF
Erin Coonradt

SNACK n’ SHARE

CARMELIZED ONION BACON TART	11
brie bacon balsamic glaze	
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
MEATBALLS & RICOTTA	13
fennel asiago bread	
1882 DEVEILED EGGS GF	10
house smoked bacon chive smoked cheddar cheese	
CRISPY CAULIFLOWER v	12
honey-chili sauce sesame scallion	
PIMENTO FRIES	14
jalapeño cheddar bacon	

We are proud supporters of local business and our non-profit partner, LEAP [Local Environmental Agricultural Project, Inc.] in sourcing the freshest, most local and regional ingredients possible

Cove Springs Farm, Wytheville, VA
Cavalier Produce, Louisa, VA
McClure Farms, Greenville VA
Beauchamp Farms, Mineral, VA
Crown Orchard, Albemarle, VA
Rolling Acres, Brookeneal, VA
Calixto Farms, Waynesboro, VA
Fairhart Farm, Rustburg, VA

Glenmary Farm, Rapidan, VA
Meadow Creek Dairy, Galax, VA
Agriberry Farm, Hanover VA
Seven Hills Abattoir & Food Co,
Lynchburg, VA
Tierra Di Sienna, Amelia Court
House, VA

SALADS

GOLDEN BEET SALAD	14
spinach burrata pistachio red onion olive oil balsamic glaze	
1882 HOUSE SALAD DF V	11
red onion cucumber tomato balsamic vinaigrette	
CAESAR SALAD contains seafood	14
romaine parmesan cheese caesar dressing crouton	
SALAD PROTEIN Smoked Chicken Shrimp	6

HANDHELDS

with our house fries	
FRIED CHICKEN SANDWICH	16
lettuce tomato onion strawberry pepper jam sharp white cheddar cheese	
HEARTH FIRED REUBEN	17
corned beef sauerkraut farmhouse swiss rye bread pine room sauce	
FALAFEL LETTUCE "TACOS" VN GF	14
pickled red onion tomato tahini	

HEARTH FLATBREAD PIZZA

CARNE	18
Tierra Di Sienna salumi tomato sauce mozzarella hot honey	
MEATBALL AND MUSHROOM	17
spinach asiago ricotta garlic oil	
MARGHERITA	16
basil tomato sauce fresh mozzarella grape tomato	

SIGNATURES

SLOW ROASTED PORK SHANK GF	29
mashed sweet potato braised greens cinnamon apple chutney chicken jus	
CHARRED BONE-IN RIBEYE DF GF	45
crisp rosemary fingerling potato asparagus smokey demi	
ROAST VEGETABLE - FALAFEL BOWL VN GF	24
seasonal vegetable pickled red onion tahini	
HEARTH WHOLE STRIPED BASS DF GF	38
lemon parsley breadcrumb crispy fingerling potato sauteed spinach	
SHRIMP AND SCALLOP RISOTTO	32
delicata squash asiago fried sage	
GRILLED STATLER CHICKEN GF	26
creamy mashed potato sauteed spinach chicken jus	

VIRGINIA GROUND BURGER

grass fed corn finish challah bun house fries	
PIMENTO CHEESE BURGER	16
bacon lettuce tomato onion	
MUSHROOM BURGER	17
swiss lettuce tomato balsamic glaze onion	
SMASH BURGER	18
house bacon cheese fried egg garlic aioli	

AFTERS

CHEESECAKE FLIGHT GF 10	BANANA PUDDING ICE CREAM 9	BAKED FREEFORM FRUIT PIE 11
chocolate plain seasonal chefs choice flavors	bananas wafer marshmallow fluff caramel	honey ice cream caramel

DF Dairy-Free
GF Gluten Free
VN Vegan
V Vegetarian



* 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

ON TAP

1882 HERITAGE LAGER(6.5%)
BIG LICK BREWING
ROANOKE | VA

9

DOGFISH HEAD 60 MINUTE IPA
DOGFISH HEAD BREWERY
MILTON | DE

7

BLIND MAN IN THE DARK COFFEE STOUT (7.5%)
OLDE SALEM BREWING
SALEM, VA

9

GET BENT MOUNTAIN IPA (7.2%)
PARKWAY BREWING CO.
SALEM, VA

7

BUD LIGHT (4.2%)
ANHEUSER BUSCH
ST LOUIS | MO

6

SAM ADAMS SEASONAL (5.3%)
SAM ADAMS BREWERY
BOSTON | MA

8

STELLA ARTOIS (5.2%)
BROUWERIJ ARTOIS
BELGIUM

8

VIENNA LAGER (5.2%)
DEVILS BACKBONE
LEXINGTON, VA

8

VIRGINIA DISTILLED

BRADY'S DISTILLERY
BOURBON, RYE,WHISKEY, VODKA, GIN
ROANOKE | VA

CATOCTIN CREEK
WATERSHED GIN | ROUNDSTONE RYE
PURCELLVILLE | VA

CHESAPEAKE BAY DISTILLERY
BLUERIDGE VODKA
VIRGINIA BEACH | VA

RESERVOIR DISTILLERY
BOURBON WHISKEY
RICHMOND | VA

BELMONT FARMS
KOPPER KETTLE BOURBON
CULPEPPER | VA

CIRRUS VODKA DISTILLERY
RICHMOND | VA

KO DISTILLING
BARE KNUCKLE BOURBON
MANASSAS | VA



1882
AT THE PINE ROOM



SEASONAL MIXOLOGY



PUMPKIN SPICE LATTE MARTINI 14
Peak season on the patio. Crisp mountain air as the days grow short. Your favorite sweater. We celebrate all things Autumn with this cocktail featuring our house pumpkin spice blend and dark espresso. Because it's Fall, Y'all!
ABSOLUT VANILLA | BAILEY'S IRISH CREAM | SPRESSO DRAM
HOUSE PUMPKIN SPICE SYRUP



75 AND CLOUDY 15
An Autumn inspired take on a classic French 75, this rich bubbler chases away the gloom with cozy cognac and a crisp Cremant d'Alsace for a sophisticated sipper that packs a punch. With a cloud of Angostura-infused spun sugar.
COURVOISIER VS | LUCIEN ALBRECHT SPARKLING | ANGOSTURA



82 BRAMBLE FIZZ 12
Our seasonal version of the classic. We bring together an aromatic blackberry syrup with gin, homemade limoncello, and a drizzle of Mount Defiance crème de cassis, then fizz the cocktail in the traditional style.
NEW AMSTERDAM GIN | CREME DE CASSIS | BLACKBERRY ORANGE | EGG WHITE



LIVELAUGHLOVE 14
Created for Bacardi USA by our own Henry Hill, this cocktail is a reminder for us all to reflect and celebrate the work done in all of our communities as we Live, laugh, and love through whatever bumps in the road life throws our way.
GREY GOOSE LA POIRE | CURACAO | PEAR NECTAR | FRESH LEMON | EGG WHITE



OLD VIRGINIA VARDIER 15
Hotel Roanoke classic features Virginia distilled bourbon at its base. Tuaca plays up every vanilla and caramel sweetening note, sweet vermouth lends depth.
KOPPER KETTLE BOURBON | TUACA | SWEET VERMOUTH
BRANDIED CHERRY



TRY TO REMEMBER 11
The subtle presence of aged wood, the bittersweet of blood orange, a hint of smoke and herbs. This cocktail invites you to both travel back and hold the present moment close.
CAZADORES REPOSADO | TORCHED ROSEMARY SYRUP
BLOOD ORANGE



SPICED MOUNTAIN MULE 11
Earthy and sweet, we warm up the Fall season with this tartly spiced version of our favorite mule. Rich with cinnamon, smooth bourbon, and fresh lime.
WILD TURKEY 101 | Q GINGER BEER | FRESH LIME
HOUSE POMEGRANATE-CINNAMON DEMERRARA



SQUIRRELL, INTERRUPTED 12
A re-imagined take on the famous pink drink, we couldn't let this fade into memory. This version is short and sweet, featuring a house made cherry infused cream, our very own grenadine, and a bitter chocolate note.... you may feel like dancing.
DISARONNO AMARETTO | HOUSE CHERRY CREAM
COCOA BITTERS | HOUSE GRENADINE | NUTMEG

WINE GLASS

WHITE 6OZ 9OZ BTL

DARK HARVEST 9 12 34
CHARDONNAY | CHAT. STE. MICHELLE | WA

DAOU DISCOVERY 14 20 49
ROSÉ | PASO ROBLES | CA

KIM CRAWFORD 13 17 49
SAUVIGNON BLANC | HAWKS BAY | NZ

PIGHIN 13 17 49
PINOT GRIGIO | FRIULI-VENEZIA | IT

J VINEYARDS 14 19 55
CHARDONNAY | MONTEREY | CA

CANTINE MASCHIO PROSECCO 11 15 40
DOC | VENETO | IT

EROICA 15 19 50
RIESLING | COLUMBIA | WA

RED 6OZ 9OZ BTL

DARK HARVEST 9 12 34
CABERNET | CHAT. STE. MICHELLE | WA

PESSIMIST 15 21 54
RED BLEND | PASO ROBLES | CA

CHATEAU VIEUX MANIOR 11 14 40
BORDEAUX | BORDEAUX | FR

INTRINSIC 16 22 56
CABERNET SAUVIGNON | COLUMBIA | WA

MEIOMI 13 17 51
PINOT NOIR | MONTEREY, SONOMA | CA

ERATH 15 22 59
PINOT NOIR | DUNDEE HILLS | OR