

# The PINERY

## Social Eats

v PINERY BREAD SERVICE 8

southern fry & corn bread, drop biscuit, cinnamon honey butter, pimento cheese

v CRISPY CAULIFLOWER 9

flash fried, house seasoning, roasted garlic aioli

\* SHRIMP CEVICHE 12

cilantro lime marinated shrimp, tostones

\* CEDAR KEY CLAMS 14

roasted garlic citrus butter, white wine, lemon

CONCH FRITTERS 12

Key West style, red pepper aioli

PRIME STEAK TACOS 14

marinated tenderloin, arugula, cotija cheese, chimichurri

HOUSE SMOKED FISH DIP 10

artisan crackers, pickled onion, pickled jalapeño, grilled lemon

SALMON CAKES 12

Scottish salmon served with poblano aioli

SEASONAL FLORIDA FISH TACOS 16

Everglade's dusted, citrus infused slaw, lemon aioli

DAILY SOUP SELECTION

cup or bowl



### The Pinery Platter

Chef's choice cheese selection, housemade pimento cheese, seasonal cured meat, boiled peanut hummus, house pickles, toasted pecans, honeycomb, orange marmalade & southern fry bread.

18

Enjoy!

☞ GOLDEN HOUR ☜  
Monday-Friday  
4-7PM

Handcrafted  
☞ COCKTAILS ☜  
&  
WINES

## From the Garden

THE WEDGE 14

iceberg, tomato, crumbled bleu cheese, pickled red onion, bacon, bleu cheese dressing

v BEETS BY PINERY 16

roasted beets, baby arugula, herbed goat cheese, fire roasted peppers, red onion, champagne vinaigrette

CLASSIC CAESAR 6 / 11

crisp romaine, caesar dressing, brioche croutons, shaved asiago

v KALE SALAD 14

crisp kale, roasted butternut squash, red onion, crouton, charred orange vinaigrette

protein add ons: grilled chicken-6 grilled shrimp-7 fried oysters-8 salmon-12

Our housemade dressings: buttermilk ranch, creamy bleu cheese, honey dijon, champagne vinaigrette, charred orange vinaigrette, caesar, oil & balsamic vinegar

We proudly use Florida purveyors

DOUCE FRANCE BAKERY  
OCEAN FRESH

BUSH BROTHERS PROVISION CO.

BARNIE'S COFFEE  
KELLY'S ICE CREAM

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

v-vegetarian option

# The PINERY

## Handhelds

### IVANHOE SMASH BURGER 16

*double patty, smoked provolone, tomato, pineapple jam, crisp bacon*

*v* *🍌* *Beyond Burger and vegan cheese available upon request*

### BRISKET AND BRIOCHE 15

*braised brisket, pickled red onion, spicy dijon aioli*

### BEER-BATTERED GROUPEL SANDWICH 18

*housemade beer batter, pickled pineapple tartar sauce, toasted brioche bun*

### OYSTER PO-BOY 17

*buttermilk fried, arugula, cajun remoulade*

### PINERY CHICKEN 14

*marinated chicken, grilled pineapple, bacon, tomato, bibb lettuce, spicy aioli*

*🍌* *fried upon request*

*(gluten free and iceberg buns available)*

## Sides

SOUTHERN STYLE GREEN BEANS 5

HONEY ROASTED SWEET POTATO 5

BROWN BUTTER CHARRED BRUSSELS 5

GARLIC MASHED POTATOES 5

MAC N' CHEESE 5

GRILLED ASPARAGUS 5

BRAISED GREENS 5

SEASONED POTATO WEDGES 5

NO. 7 FRIES 5

PARMESAN TRUFFLE FRIES 7

GRILLED PINEAPPLE 5



## Let's Eat

### BRISKET MAC N' CHEESE 20

*braised brisket, house BBQ sauce, mac n' cheese*

### \* FLORIDA GROUPEL 34

*seasoned and pan seared, beurre blanc, honey roasted sweet potato, brown butter charred brussels*

### CHICKEN FRIED CHICKEN 26

*peppered gravy, garlic mashed potatoes, braised greens*

### HANGER STEAK 32

*10 oz hanger steak, charred shallot burgundy butter, garlic mashed potatoes, grilled asparagus*

### SCOTTISH SALMON 30

*citrus butter, grilled asparagus, seasoned potato wedges*

### SHRIMP & GRITS 24

*marinated shrimp, andouille sausage, roasted poblano, stone ground grits, sherry pan sauce, cornbread*

### \*SPICY CLAM LINGUINE 30

*Cedar Key clams, white wine chili butter sauce*

### \*FRENCHED PORK CHOP 30

*thick cut chop, bourbon apple butter, honey roasted sweet potatoes, green beans*

*Don't forget to treat yourself to a*

*🍷* SWEET TREAT & AFTER DINNER DESSERT COCKTAIL *🍷*



### KIDS OPTIONS AVAILABLE

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*v* *-vegetarian option*