

The PINERY

EXECUTIVE CHEF GLENN JONES SUMMER 2022

Social Eats

* CEVICHE 16

citrus cured, avocado, fresh plantain chips

v CRISPY CAULIFLOWER 10

flash fried, house seasoning, roasted garlic aioli

🍷* PIGEON KEY SUMMER ROLLS 16

Key West Pink shrimp, spicy peanut smear, sweet chili

* CEDAR KEY CLAMS 15

garlic citrus butter, white wine, baguette

ALLIGATOR BITES 13

marinated, lightly breaded, spicy aioli

PRIME STEAK TACOS 14

marinated hanger steak, arugula, cotija cheese, chimichurri

HOUSE SMOKED FISH DIP 12

artisan crackers, shaved jalapeño, fennel, sea salt

CANDIED NEUSKE'S BACON 12

glazed, spiced, poblano yogurt aioli



The Pinery Platter

*Pinery selection of cured meats, aged cheeses,
multigrain crackers, pickled vegetables, Marcona almonds
and housemade kumquat jam 🍷*

20

Enjoy!

🍷 GOLDEN HOUR 🍷

*Monday-Friday
4-7PM*

*Handcrafted
🍷 COCKTAILS 🍷
&
WINES*

From the Garden

CLASSIC CAESAR 8/15

*sweet baby gems, scratch dressing, parmesan,
shaved garlic brioche*

🍷v ENDIVE SALAD 9/16

*Belgian Endive, watercress, candied walnuts,
feta, red pear, walnut dressing*

v FLORIDA HEART OF PALM 17

*grilled peaches, arugula, buffalo mozzarella, chives,
fig balsamic*

v HEALTHY FRUITS & GRAINS 18

*tri-colored quinoa, farro, black rice, apricot blossom,
fennel, toy box tomatoes, compressed watermelon,
avocado, lemon confit vinaigrette, mulberry toast*

protein add ons: grilled chicken-9 pan seared shrimp-10

Our housemade dressings: buttermilk ranch, honey dijon, caesar, oil & balsamic vinegar

We proudly use Florida purveyors

DOUCE FRANCE BAKERY
OCEAN FRESH SEAFOOD

BUSH BROTHERS PROVISION CO.
MR. GREENS PRODUCE

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

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Handhelds

Served with NO. 7 fries

IVANHOE CUSTOM BLENDED BURGER 17

smoked provolone, tomato, lettuce, Neuske's bacon, jalapeño pineapple jam

v Beyond Burger and vegan cheese available upon request

☞ Chef Glenn suggests peanut butter to enhance the flavor of the burger

CUBANO 16

prosciutto, Gruyère, artisanal pickles, spicy honey dijonnaise

PINERY CHICKEN 16

marinated chicken, sharp cheddar, grilled pineapple, Neuske's bacon, tomato, butter lettuce, spicy aioli

☞ fried upon request

(gluten free and iceberg buns available)

For the Table

PINERY BREAD SERVICE 4

☞ BROWN BUTTER CHARRED BRUSSELS 8

BLACK BEANS & YELLOW RICE 7

JUMBO ASPARAGUS 10

BROCCOLINI 8

SUCCOTASH SALAD 8

FLORIDA CITRUS SLAW 7

NO. 7 FRIES 7

PARMESAN TRUFFLE FRIES 9



Let's Eat

*FRESH CATCH MARKET PRICE

toy box heirloom tomato and basil emulsion, shaved fennel, watermelon radish

*SEARED SEA SCALLOPS 40

risotto nero, lemon gremolata, aquaponic greens

*SPICY CLAM LINGUINE 32

Cedar Key clams, white wine, chili butter sauce, baguette

GRILLED STRIP STEAK 42

potatoes gratin, watercress, burgundy compound butter, shallot confit

YBOR YARD BIRD 32

mojo marinated, black beans, yellow rice, pico de gallo

*PORK CHOP 34

roasted Granny Smith apple brulee, bourbon glaze

Don't forget to treat yourself to a

☞ SWEET TREAT & AFTER DINNER DESSERT COCKTAIL ☞



KIDS OPTIONS AVAILABLE

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v-vegetarian option ☞-contains nuts