

The PINERY

Social Eats

PINERY BREAD SERVICE 10

southern fry bread, buttermilk biscuits, jalapeño cornbread, pimento cheese, cinnamon honey butter

*BISON CARPACCIO 28

crispy capers, shallot, truffle oil, parm crumble, micro greens, smoked maldon salt, toasted baguette

CRISPY SMOKED CHICKEN WINGS 14

citrus heat dry brined. housemade bleu cheese dressing

v FRIED GREEN TOMATOES 14

charred red pepper sauce, goat cheese, balsamic glaze

v CRISPY CAULIFLOWER FLORETS 14

flash fried, seasoned rice flour, housemade chipotle ranch

v BRIE AND PETAL HONEY 14

whipped brie, Petal honeycomb, thyme, candied pecans, toasted baguette

* BROILED BLUE CRAB DIP 18

blue crab, green onion, cream cheese, cheddar cheese, topped with panko parmesan crumble, toasted baguette

* GATOR TENDERLOIN TACOS 16

cajun buttermilk fried, citrus slaw, citrus datil aioli

* SHRIMP CEVICHE 16

cilantro lime cured, avocado, crispy tostones

HOUSE SMOKED FISH DIP 12

artisan crackers, pickled vegetables, smoked paprika

* CONCH FRITTERS 16

traditional style served with caribbean conch sauce



The Pinery Platter

Chef's choice cheese selection, seasonal cured meat, housemade pimento cheese, boiled peanut hummus, southern fry bread, Petal honeycomb, candied pecans, pickled vegetables, artisan crackers, fresh fruit

24

Enjoy!

GOLDEN HOURS

Monday-Friday
4-6PM

Friday-Saturday
9-11PM

Handcrafted
COCKTAILS
&
WINES

Try our housemade
SWEETS

From the Garden

CLASSIC CAESAR 8/15

chopped romaine, caesar dressing, parmesan, seasoned housemade brioche crouton
add white anchovies 4

CHEF'S SEASONAL 18

Granny Smith apple, cranberries, arugula, kale, candied pecans, crumbled goat cheese, mustard maple vinaigrette

* PINERY SALMON SALAD 19

herb-cruste salmon, green beans, boiled egg, capers, toybox tomatoes, roasted potatoes, romaine, shaved radish, lemon caper vinaigrette

BLT CHOPPED 17

chopped iceberg, fried green tomato, Nueske's bacon lardons, bleu cheese crumble, toybox tomatoes, pickled red onion, chives, tossed in bleu cheese dressing

protein add ons: grilled chicken-9 Key West Pink shrimp-12 salmon-14

Our housemade dressings: bleu cheese, buttermilk ranch, mustard maple vinaigrette, champagne vinaigrette, lemon caper vinaigrette, caesar, oil & balsamic vinegar

We proudly use Florida purveyors

DOUCE FRANCE BAKERY
OCEAN FRESH SEAFOOD

FLORIDA CATTLE RANCHERS
PETAL HONEY CO.

BARNIE'S COFFEE
CONGAREE AND PENN

Parties of 8+ may be subject to 20% gratuity

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

v-vegetarian option B-contains nuts

The PINERY

Handhelds

Served with NO. 7 fries

* CHEF NAY'S BLVD. BURGER 19

Florida-raised beef, truffle cheddar, caramelized onions, arugula, bacon, roasted garlic aioli

v Beyond Burger and vegan cheese available upon request

* LOBSTER AND BRIOCHE 28

split top roll, lobster claw and knuckle meat, chives, lemon caper aioli

SWEET TEA BRINED CHICKEN 16

buttermilk fried or grilled, hot Petal honey drizzle, arugula, tomato, roasted garlic aioli

* GROUPER RACHAEL 22

cornmeal dusted grouper, citrus slaw, citrus datil aioli on pastrami seasoned rye

(gluten free and lettuce buns available)

Sides

GRILLED ASPARAGUS 9

COLLARD GREENS 7

🌿 CHARRED BRUSSEL SPROUTS 7

PETAL HONEY GLAZED CARROTS 8

SWEET POTATO MASH 8

NO. 7 FRIES 7

PARMESAN TRUFFLE FRIES 8

RED SKIN MASHED POTATOES 8

BROCCOLINI 8

SMOKED GOUDA PURPLE GRITS 8



Let's Eat

* FRESH FLORIDA CATCH MARKET PRICE

daily special of Chef's Choice

* GLAZED SCOTTISH SALMON 38

red skin mashed potatoes, broccolini, grilled lemon, bourbon miso glaze

* SHRIMP & GRITS 34

marinated Key West Pink shrimp, andouille sausage, roasted poblano, smoked gouda purple grits, sherry pan sauce

CHICKEN N' DUMPLINS 36

pan seared airline chicken breast, roasted wild mushrooms, gnocchi, shallot, garlic parmesan cream sauce, asparagus tips with truffle chive & asparagus ribbons

* PORK TENDERLOIN 32

creamy dijon sauce, red skin mashed potatoes, broccolini

* JUMBO SEA SCALLOPS 44

pan seared U-10 sea scallops, maque choux, sage brown butter pan sauce, sweet potato mash

* PORT BISON LINGUINE 38

marinated bison tips, wild mushrooms, shallot port wine reduction, parmesan fondue brulée linguine

* GRASS-FED BISON FILET 7oz 52

hand-cut tenderloin, madeira sauce, roasted wild mushrooms, red skin mashed potatoes, grilled asparagus

The PINERY PICK 3

You are free to choose a starter, a main entree and a sweet for 48

STARTERS

HALF CAESAR SALAD
CRISPY CAULIFLOWER
SMOKED FISH DIP

MAINS

* SHRIMP & GRITS
* PORT BISON LINGUINE
* SCOTTISH SALMON

SWEETS

🌿 CHEF'S BREAD PUDDING
POT DE CRÈME
CHEF'S CRÈME BRULÉE

Parties of 8+ may be subject to 20% gratuity
KIDS OPTIONS AVAILABLE

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