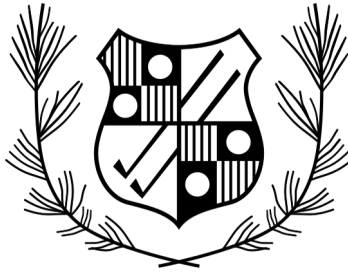


Pine Needles



Starters

BURRATA \$16

Orange Marmalade, Grilled Bread, Olive Oil

WHIPPED GOAT CHEESE \$18

Strawberry, Strawberry Boba, Honey, Pistachio,
Grilled Bread, Basil Oil

OYSTER ROCKEFELLER \$18

Creamed Spinach and Parmesan

LUMP CRAB CAKE \$18

Crab Cake, Dill Caper Aioli, Frisee, Arugula,
Radish/Fennel, Lemon Oil

STEAMED MUSSELS \$20

Shallots, Parsley, White Wine, Grilled Bread

CANDIED BACON \$18

Candied Bacon, Peppercorns, Deviled Eggs

*TUNA CRUDO \$20

Tuna, Wasabi Aioli, Avocado, Radish, Cucumber,
Chii Threads, Sweet Soy Dressing

Salads

GEM CEASAR SALAD \$14

Toasted Bread Croutons, Shaved
Parmesan, Anchovy Dressing,
Parmesan

CHOPPED SALAD \$16

Chopped Romaine, Bacon, Tomato,
Egg, Red Onion, Blue Cheese,
Cucumber, Choice of Dressing on the
Side.

MEDITERRANEAN SALAD \$16

Feta, Tomato, Cucumber, Olives,
Sliced Onion, Greek Dressing,
Oregano

Sides

CREAMED SPINACH \$8

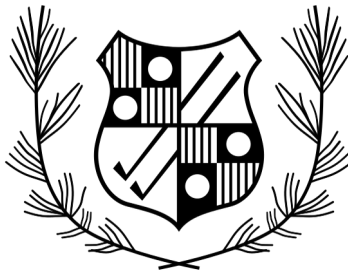
MASHED POTATOES \$8

SEASONED FRENCH FRIES \$8

CHEESE GRITS \$8

GRILLED ASPARAGUS \$8

Pine Needles



Land & Sea

*ATLANTIC SALMON \$30
Green Peas, Bacon

*PRIME RIB \$58
Mashed Potatoes, Horseradish Cream,
Au Jus

HALF ROASTED CHICKEN \$28
Fondant Potatoes, Cherry Pepper,
Chicken Demi

FRIED CATFISH \$32
Bacon & Black Eyed Pea Ragu, Braised
Swiss Chard, Lemon

MUSHROOM RAVIOLI \$28
Crispy Mushrooms, Truffle Oil, Porcini
Cream Sauce

SHRIMP AND GRITS \$28
Cheesy Grit Cakes, Andouille Sausage,
Tasso Ham, Cream Sauce

*GRILLED LAMB CHOPS \$40
Fondant Potatoes, Braised Swiss Chard,
Red Wine Carmel

CALABRIAN CHILI BOLOGNESE \$28
Paccheri, Butter, Fine Herbs, Shaved
Parmesan, Whipped Ricotta

*GRILLED 12 OZ BONE IN PORK
CHOP \$38
Cheese Grits, Braised Collards, Sweet
and Spicy Glaze

*SALISBURY STEAK \$32
Mashed Potatoes, Braised Swiss Chard,
Mushroom Demi, Crispy Onion Strings

*GRILLED RIBEYE \$54
Truffle Fries, Braised Swiss Chard

Dessert

CHOCOLATE MOUSSE CAKE
\$10

TIRAMISU \$10

BANANA CHEESECAKE PIE
\$10

SEASONAL COBBLER \$12

ICE CREAM A LA MODE \$5