



# The PINE ROOM PUB

## **FAVORITES**

### **SNACKS**

**HOUSE MADE PARMESAN MEATBALLS** (GF WITHOUT FLATBREAD) ARTISAN BLEND GROUND BEEF, SMOKED BACON, ROASTED GARLIC, ROASTED TOMATO SAUCE, SHAVED PARMESAN, GARDEN BASIL, HERB GARLIC FLAT BREAD 11.50

**PEACOCK ALLEY PUB CHIPS** [V] CAJUN SPICES, SEA SALT, LEMON OLD BAY AIOLI DIP 7.60

**MARGHERITA OVAL PIZZA** [V] PLUM TOMATO SAUCE, FRESH MOZZARELLA, TORN BASIL 10.40

**OVEN ROASTED CHICKEN WINGS** BLEU CHEESE DRESSING, CELERY STICKS 12.30  
SELECT ONE (SERVED ON THE SIDE) HONEY SRIRACHA - CHILI APRICOT - GET BENT BBQ

**WARM CHESAPEAKE BAY CRAB DIP** SPICY LUMP CRAB & CREAM CHEESE DIP, CRISPY FLATBREAD 12.60

**STUFFED BBQ PORK POTATO SKINS** STUFFED IDAHO POTATO, "GET BENT MOUNTAIN" ALE BARBEQUE PULLED PORK, PEPPERJACK CHEESE, CHEFS' GARDEN SCALLIONS 12.50

**WARM SALTED PRETZEL BREAD** [V] GARLIC OIL BRUSHED AND SERVED WITH WHOLE GRAIN MUSTARD, HUNGRY HILLS HONEY MUSTARD 8.40

### **LATE NIGHT [11:00 — MIDNIGHT]**

**PEACOCK ALLEY PUB CHIPS** [V] CAJUN SPICES, SEA SALT, LEMON OLD BAY AIOLI DIP 7.40

**OVEN ROASTED CHICKEN WINGS** BLEU CHEESE DRESSING, CELERY STICKS 12.30  
SELECT ONE (SERVED ON THE SIDE) HONEY SRIRACHA, CHILI APRICOT - GET BENT BBQ

**STUFFED BBQ PORK POTATO SKINS** STUFFED IDAHO POTATO, "GET BENT MOUNTAIN" ALE BARBEQUE PULLED PORK, PEPPERJACK CHEESE, CHEFS' GARDEN SCALLIONS 12.50

**WARM SALTED PRETZEL BREAD** [V] GARLIC OIL BRUSHED AND SERVED WITH WHOLE GRAIN MUSTARD, HUNGRY HILLS HONEY MUSTARD 8.40

**CHICKEN QUESADILLA** CRISPY TORTILLA STUFFED WITH PEPPERJACK CHEESE, GRILLED CHICKEN STRIPS, SIDE OF PICO DE GALLO, SOUR CREAM 11.80 (GLUTEN FREE TORTILLA UPON REQUEST)

**WARM CHESAPEAKE BAY CRAB DIP** SPICY LUMP CRAB & CREAM CHEESE DIP, CRISPY FLATBREAD 12.60



VEGETARIAN (V), VEGAN (VN) AND GLUTEN FREE (GF)

OUR CHEF IS PLEASED TO ACCOMMODATE ANY DIETARY REQUEST

## SALADS + HANDHELDS

\*HANDHELDS SERVED WITH OUR SIGNATURE APPLE-SLAW, PICKLE AND OUR PEACOCK ALLY PUB CHIPS

**BLACK & BLUE CHICKEN CRUNCHER SANDWICH** GRILLED CHICKEN, BLUE CHEESE, SPINACH, BACON, RANCH DRESSING, GARLIC HERB FLOUR TORTILLA, FOLDED, GRILLED CRISP PANINI STYLE. 12.60

**TURKEY PUBHOUSE SANDWICH** SLICED ROASTED TURKEY BREAST, WARM SMOKED BACON, LETTUCE, TOMATO, CRANBERRY MAYONNAISE, APPLE-SLAW, FRENCH BREAD 12.80

**BARBECUE PULLED PORK SLIDERS** THREE SWEET ROLLS, PULLED PORK, APPLE-SLAW, SLICED PICKLE 11.80

**GRILLED VEGETABLE PANINI WRAP [V]** PORTABELLA MUSHROOM, SPINACH, ZUCCHINI, YELLOW SQUASH, GOAT CHEESE, SWEET TOMATO AIOLI 11.10

**PINE COBB SALAD [GF]** BABY GREENS, GRILLED CHICKEN BREAST, BLEU CHEESE, CUCUMBER, HARD BOILED EGG, WARM SMOKED BACON 13.80

SELECT - BLACKBERRY MINT, RANCH, BALSAMIC VINAIGRETTE, LITE ITALIAN

**CHICKEN QUESADILLA** CRISPY TORTILLA STUFFED WITH PEPPERJACK CHEESE, GRILLED CHICKEN STRIPS, SIDE OF PICO DE GALLO, SOUR CREAM 11.80 (GLUTEN FREE TORTILLA UPON REQUEST)

**PINE ROOM CHEESEBURGER PLATE** APPLEWOOD BACON, PEPPERJACK CHEESE, "GET BENT" BBQ SAUCE, CRISPY ONIONS, BRANDED AND TOASTED BRIOCHE BUN, PEACOCK ALLY PUB CHIPS, PICKLE SPEAR 12.90

**ROASTED BABY SHRIMP TOASTED PECAN SALAD [GF]** ARTISAN GREENS & SPINACH BLEND, GOAT CHEESE, DRIED CHERRIES, BLACKBERRY MINT VINAIGRETTE 14.20

**PINE ROOM GARDEN SALAD [V][GF][VN]** BABY GREENS, GOAT CHEESE, EGG, CUCUMBERS, TOMATOES 9.00  
SELECT: BLACKBERRY MINT, RANCH, BALSAMIC, LITE ITALIAN, BLUE CHEESE DRESSING

## SWEETS

**CREAMY CHEESECAKE** CARAMEL SAUCE 6.50

**WARM CHOCOLATE BROWNIE** [NO NUTS] RASPBERRY AND CHOCOLATE SAUCE 5.90

**HOTEL ROANOKE BREAD PUDDING** [MAY CONTAIN NUTS] BOURBON SAUCE 6.40



A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS