

SNACKS

HOUSE MADE PARMESAN MEATBALLS ARTISAN BLEND GROUND BEEF, PANCETTA, ROASTED GARLIC, ROASTED TOMATO SAUCE, SHAVED PARMESAN, CHEFS' GARDEN BASIL, HERB GARLIC FLAT BREAD 11.50

PEACOCK ALLEY PUB CHIPS [V] BLACK PEPPER, SEA SALT, LEMON OLD BAY AIOLI DIP 7.60

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

OVEN ROASTED CHICKEN WINGS BLEU CHEESE DRESSING, CELERY STICKS, SELECT ONE (SERVED ON THE SIDE) HONEY SIRACHA, SPICE SMOKED DRY RUB "NAKED", GET BENT IPA BBQ 12.30

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

STUFFED BBQ PORK POTATO SKINS [GF] STUFFED IDAHO POTATO, "GET BENT MOUNTAIN" ALE BARBEQUE PULLED PORK, PEPPER JACK CHEESE, CHEFS' GARDEN SCALLIONS 12.50

WARM SALTED PRETZEL BREAD [V] WHOLE GRAIN MUSTARD, HUNGRY HILLS HONEY MUSTARD 8.40

SWEETS

CREAMY CHEESECAKE CARAMEL SAUCE 6.50

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

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



VEGETARIAN (V), VEGAN (VN) AND GLUTEN FREE (GF)
OUR CHEF IS PLEASED TO ACCOMMODATE ANY DIETARY REQUEST

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

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

SALADS + HANDHELDS

*HANDHELDS SERVED WITH OUR SIGNATURE APPLE-SLAW, SLICED PICKLES AND OUR FRESH CUT POTATO CHIPS

BLACK & BLUE CHICKEN CRUNCHER SANDWICH
GRILLED CHICKEN, BLUE CHEESE, SPINACH, BACON, RANCH DRESSING,
GARLIC HERB FLOUR TORTILLA, GRILLED CRISP PANINI STYLE 12..60

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

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

PINE ROOM CHEESEBURGER PLATE APPLEWOOD BACON,
PEPPER JACK CHEESE, "GET BENT" BBQ SAUCE, CRISPY ONION, BRANDED & TOASTED Brioche Bun 12.90

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

CHICKEN QUESADILLA CRISPY TORTILLA, PEPPER JACK CHEESE, GRILLED CHICKEN STRIPS, PICO DE GALLO, SOUR CREAM 11.80
(*GLUTEN FREE TORTILLA UPON REQUEST*)

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

SELECT - MAPLE MUSTARD, BALSAMIC, LITE ITALIAN, OR RANCH DRESSING

ROASTED BABY SHRIMP TOASTED PECAN SALAD (GF) ARTISAN GREENS & SPINACH BLEND, GOAT CHEESE, DRIED CHERRIES, MAPLE MUSTARD 14.20

PINE ROOM GARDEN SALAD (GF) BABY GREENS, GOAT CHEESE, EGG, CUCUMBER, TOMATO 9.00

SELECT - MAPLE MUSTARD, BALSAMIC, LITE ITALIAN, OR RANCH DRESSING

LATE-NIGHT MENU

[11:00pm - MIDNIGHT]

PEACOCK ALLEY PUB CHIPS [V] BLACK PEPPER, SEA SALT, LEMON OLD BAY AIOLI DIP 7.40

OVEN ROASTED CHICKEN WINGS BLEU CHEESE DRESSING, CELERY STICKS, SELECT ONE (SERVED ON THE SIDE) HONEY SIRACHA, SPICE SMOKED DRY RUB "NAKED", GET BENT IPA BBQ 12.30

STUFFED BBQ PORK POTATO SKINS [GF] STUFFED IDAHO POTATO, "GET BENT MOUNTAIN" ALE BARBEQUE PULLED PORK, PEPPER JACK CHEESE, CHEFS' GARDEN SCALLIONS 12.50

WARM SALTED PRETZEL BREAD [V] WHOLE GRAIN MUSTARD, HUNGRY HILLS HONEY MUSTARD 8.40

CHICKEN QUESADILLA CRISPY TORTILLA, PEPPER JACK CHEESE, GRILLED CHICKEN STRIPS, 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

The PINE ROOM PUB



HOURS OF OPERATION

SUNDAY THRU THURSDAY.....4PM-CLOSING

FRIDAY & SATURDAY..... 2PM - CLOSING

BEVERAGE SPECIALTIES

HOUSE COCKTAILS

PORCH ROCKER 9
JIM BEAM , PEACH SYRUP, LEMON, FRESH-BREWED ICED
TEA

APPLE PIE MOONSHINE 10
HOUSE INFUSED APPLE PIE MOONSHINE

ROSEMARY SPRITZER 11
HOUSE INFUSED ROSEMARY GIN, FRESH LEMON & LIME
JUICE, SIMPLE SYRUP, PROSECCO, SERVED UP

BASIL BOURBON LEMONADE 11
HOUSE INFUSED BASIL BOURBON, FRESH LEMONS,
VANILLA BEAN SIMPLE SYRUP

PUSHING UP ROSES 12
FOUR ROSES SMALL BATCH BOURBON, SUGAR, ORANGE,
HOUSE MADE BRANDIED CHERRY, BITTERS, SERVED UP

NINA'S MARTINI 13
BARR HILL GIN, PAMA POMEGRANATE LIQUEUR, SUGAR,
BITTERS, MINT, SODA

WINE BY THE GLASS

WHITE Gls/Btl

CHARDONNAY PENNYWISE, CA.	8/30
PINOT GRIGIO ~DOUBLE DECKER, CA.	8/30
SAUVIGNON BLANC ~ARONA, NZ.	9/34
RIESLING ~COVEY RUN, WA	9/34
MOSCATO ~ LUCCIO, ITALY	9/36
CHARDONNAY ~A BY ACACIA	10/38
CAVA ROSE: EMPORDÀ, SP.	10/38
PROSECCO ~LAMARCA IT.	10/38

RED Gls/Btl

CABERNET SAUVIGNON ~LEESE FITCH, CA	8/30
MALBEC TERRAZAS, ARG.	9/34
BORDEAUX CHATEAU VIEUX MANOIR, FR.	10/38
PINOT NOIR ~LEESE FITCH, SONOMA, CA	10/38

BEER SELECTION

ON TAP

ROTATING SELECTION OF LOCAL FAVORITES, CRAFT BREWS ,
IMPORTS AND DOMESTICS.

BOTTLED CRAFT

SINGEL, BELGIAN-STYLE ALE, HARDYWOOD, RICHMOND, VA
GET BENT MOUNTAIN, IPA, PARKWAY, SALEM, VA
VIENNA LAGER, DEVIL'S BACKBONE, LEXINGTON, VA
VIRGINIA DRAFT CIDER, BOLD ROCK, NELLYSFORD, VA
GRAPEFRUIT SCULPIN, BALLAST POINT, SAN DIEGO, CA
MIRROR POND, PALE ALE, DESCHUTES, BEND, OR