PINE VALLEY MARKET

lunch

soup

TEXAS CHILI - **Cup $6 Bowl $8**
SOUP OF THE DAY **Cup or Bowl**

VALLEY CLUB - $12.99
Turkey, cheddar, bacon, lettuce, tomato & mayo on choice of bread

TURKEY APPLE BRIE - $11.99
Turkey, brie, Granny Smith Apple, red onion & raspberry mayo on a hoagie

BLT - $10.99
Applewood smoked bacon, lettuce, tomato & dill-shallot aioli on choice of bread *Add Blackened Shrimp $6

CHEESESTEAKS -
Mushrooms, onions, peppers & American cheese on a hoagie
*** Steak $14.99 Chicken or Veggie $13.99**

BLACKENED CHICKEN PITA - $13.99
Blackened chicken breast, hummus, lettuce, tomato & red onion
*Sub Shrimp for Chicken $1

GRILLED REUBEN
Sauerkraut, Swiss &1000 Island on marbled rye. CORNED BEEF $15.99 or TURKEY $13.99

GRILLED CHEESE - $9.99
Choice of American, cheddar, pepper jack or Swiss on choice of bread

GRILLED VEGETABLE WRAP - $10.99
Hummus, feta, tomato, lettuce & roasted mixed vegetables on garlic herb wrap. *Add grilled/blackened shrimp or chicken $6

MARKET BURGER - $16.99
Two 4oz smash burger patties built how you like it. Choose your cheese & toppings. Let us know if you would like lettuce, tomato, onion, pickle, mayo, mustard & ketchup

ROAST BEEF & CHEDDAR - $13.99
Hot roast beef, cheddar & horseradish sauce on a Kaiser

FRIED CHICKEN SANDWICH - $13.99
Crispy fried Chicken on a brioche bun with house made pimento cheese, tomato jam and hot honey.

ROAST BEEF PITA MELT - $14.99
Grilled roast beef, roasted red peppers, pepper jack cheese, shredded lettuce, tomato & creamy horseradish sauce

DELI SALAD SANDWICH - $12.99
1/2 DELI SALAD SANDWICH -$8.99
Southern Chicken Salad, Paul's Chicken Salad, Egg Salad or Tuna Salad on choice of bread.

HOUSE SALAD - $9.99
House greens, tomato, cucumber, red onion & cheddar cheese. *Add grilled/blackened shrimp or chicken $6

GREEK SALAD - $11.99
House greens, tomato, cucumber, Kalamata olives, green olives, bell pepper, pepperoncini, red onion & feta cheese. *Add Blackened Shrimp or Chicken $6

CALIFORNIA CHEF - $13.99
House greens, tomato, cucumber, bell pepper, Swiss, golden raisins, sunflower kernels, dried cranberries, red onion & turkey
*Sub grilled chicken +$2

DELI COBB SALAD - $15.99
House greens, tomato, bacon, cucumber, hardboiled egg, blue cheese crumbles & avocado. Choice of grilled/blackened shrimp or chicken

AmaZing SALAD - $11
House greens, green olives, grape tomatoes, Swiss cheese, grated Parmesan, tossed in special vinaigrette. *Add Blackened Shrimp or Chicken $6

Ranch, Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette, Blue Cheese, Italian, Honey Mustard, 1000 Island & Greek Vinaigrette

KIDS MENU $6
(includes one: chips, fries, apples, potato salad or pasta salad)
Turkey & Cheese Sandwich
Grilled Cheese Sandwich
Peanut Butter & Jelly Sandwich

sides

All sandwiches Include House Chips, Pasta Salad or Potato Salad
PREMIUM SIDES $3 - Fresh Cut Fries, Side Salad or Cup of Soup*
*Additional charges may apply for select soups.

on draft

Wilmington Brewing Co. Tropical Lightening 8
West Coast-style IPA
(Wilmington, NC)

Red Oak 7
Bavarian-style lager from NC's oldest brewery
(Whitsett, NC)

Wicked Weed Pernicious 7
West Coast-style IPA
(Asheville, NC)

Resident Culture Island Time 8
Mexican-style lager with a hint of lime zest
(Charlotte, NC)

Flying Machine Dreamy Eyes 8
Tangerine and vanilla cream ale
(Wilmington, NC)

Waterline Kolsch 7.50
German-style ale
(Wilmington, NC)

Silver Gate Sparkling Wine 6
Did you say bubbles on tap? Perfect by the glass or in you favorite mimosa

bottles and cans

Ultra	4.50
Miller Lite	4.50
Coors Light	4.50
Budweiser	4.50
Bud Light	4.50
Modelo	5.50
N/A Stella Artois	5.50

seltzers

Happy Dad Fruit Punch	5.50
Happy Dad Deathrow Grape	5.50

beverages

Fountain Drinks Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Starry, Lemonade	$4
Fresh Brewed Sweet & Unsweet Tea	$4
Natalie's Amazing Juices Orange, Grapefruit & Strawberry Lemonade	$4
Cranberry Juice	$3
2% Milk	$5
Chocolate Milk	$5
Bottled Water (sparkling or still)	$3
Fiji Water 1L	$5
San Pelligrino 1L	$5

cocktails

Big Daddy Mimosa 11
Half bottle of our bubbles on tap (Silvergate) with a splash of orange juice

Bougie Mama Mimosa 12
Half bottle of our bubbles on tap (Silvergate) with grapefruit juice, St. Germaine and honey simple syrup

Honey Surf 75 14
Cooks Mill Bourbon, honey simple syrup, and lemon juice topped with sparkling wine

Island Daydream N/A 10
Pineapple juice, coconut water, lime juice, honey simple syrup and club soda

bubbles

Francois Montand Split 9
French bubbles with a creamy texture and notes of freshly baked bread, golden apples, and Meyer lemons

Bodega Santa J 8 Gls/32 Btl
Refreshing and vibrant Argentine bubbles with notes of citrus and white fruit

Franck Besson Rose Granit 55 Btl
Sparkling rose from Beaujolais, made from 100% Gamay grapes. Aromas of fresh strawberry and raspberry, with a dry finish.

Veuve Ciquot Yellow Label 120 Btl
flavors of yellow and white fruits, brioche, and vanilla, supported by a fresh acidity and a creamy texture

Wolffer Estate N/A 8 Btl
Dry, elegant, non-alcoholic bubbles from New York, with vibrant acidity and balanced fruitiness

featured wines

Bollini Pinot Grigio 9/13/36
Crisp Italian white with green apple, citrus, pear, and a hint of almond

Paul Bulsse Sauvignon Blanc 10/16/44
Vibrant French white with zesty grapefruit, lime, a subtle spice, and hint of minerality

Broadbent Chardonnay 8/12/32
Bright, creamy North Coast white with a mix of citrus, green apple, pear and butterscotch

Pike Road Pinot Noir 12/18/48
Willamette Valley, Oregon ruby red with cherry, raspberry, and plum, savory or earthy notes, and a warm, long finish

Playtime Red Blend 8/12/32
Juicy, smooth Zinfandel blend with raspberry, dried cranberry, clove, anise, and cinnamon on the finish

Figuiere Rose 10/15/40
Classic Provençal-style rosé with flavors of peach, orange zest, and white flowers

For a full list of our wine and cocktails, please see the bar menu