PINEHURST 1895

HOLLY ROOM SERVICE MENU

Please call 67567 for service.

BREAKFAST FAVORITE

(Served 6:00 to 10:00 a.m.)

Our egg entrées are served with Breakfast Potatoes or Grits, Toast or Biscuit and Preserves

All-American* 15
Two Eggs, any style, with your choice of Sausage Links or Applewood-Smoked Bacon

Traditional Eggs Benedict* 17
Two Farm-Fresh Poached Eggs and Canadian Bacon served on Toasted English Muffins, topped with Hollandaise Sauce

Create Your Own Omelet* 16
Choose from the following ingredients: Sausage, Bacon, Ham, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Cheddar or Swiss Cheese

Crispy Belgian Waffle 14
Served with Vermont Maple Syrup and Sweetened Whipped Cream
Add Fresh Strawberries, Blueberries or Sliced Banana $2

Buttermilk Pancakes 13
Served with Vermont Maple Syrup and Sweetened Whipped Cream
Add Fresh Strawberries, Blueberries or Sliced Banana $2

Vanilla Bean & Cinnamon French Toast 14
Served with Vermont Maple Syrup and Sweetened Whipped Cream
Add Fresh Strawberries, Blueberries or Sliced Banana $2

Continental Breakfast 14
Assorted Fresh Fruits, House-Baked Pastry, Breakfast Bread, Butter, Preserves and Fresh Brewed Coffee, Tea, Milk or Juice

Fruit and Berry Sampler 15
Served with Vanilla Greek Yogurt, Crunchy Housemade Granola and House-Baked Banana Bread

ALL DAY DINING

(Served from 11:30 a.m. to 9 p.m.)

French Onion Soup 12
Toasted French Baguette, Green Onion, Gooey Gruyere Cheese

Chicken Tenders 15
Crispy Chicken Tenders. Served with Honey Mustard or BBQ Sauce. Choice of Housemade Chips, French Fries or Coleslaw

Farmers Market Salad 17
Artisan Lettuce, Blueberries, Strawberries, Candied Pecans, Fried Goat Cheese, Pickled Onions and Maple Dijon Vinaigrette.
Add Chicken $6
Add Shrimp $8

Spring Greens Salad 10
Cherry Tomatoes, Cucumbers, Marinated Olives, Carrots, Toasted Almonds, Croutons and Choice of Dressing

Peruvian Chicken Tacos 15
Marinated Grilled Chicken, Pickled Onion, Red Cabbage, Honey Garlic Aioli and Herb-Spinach Tortilla

Tavern Burger* 20
Chuck Brisket Blend, Lettuce, Tomato, Onion, Brioche Bun and Choice of Cheese

Black Bean Burger 17 V
Pan-seared Bean Patty, Basil Aioli, Lettuce, Tomato, Fried Onion Strings, Boursin Cheese and Brioche Bun

The Butcher's Turkey Sandwich 18
Thick Cut Turkey Breast, Applewood Smoked Bacon, Muenster Cheese, Lettuce, Onion, Tomato and Brown Sugar Chipotle Aioli on Sun-Dried Tomato Focaccia

Cajun Pasta 21
Rigatoni Pasta, Tasso Ham, Artichoke, Roasted Tomato Sauce, Parmesan and Fresh Herbs
Add Chicken $6
Add Shrimp $8

DINNER FEATURES

(Served 6 to 9 p.m.)

6-oz. Flat Iron Steak * GF 33
Creamy Chipotle Fingerling Potato, Roasted Cauliflower, Broccolini, Garlic Herb sauce

Honey Chile Glazed Salmon* GF 26
Lime Cream Sauce, Roasted Fingerling Potato and Corn Hash, Green Bean, and Pickled Onion

Southern Fried Chicken 26
Roasted Garlic Smashed Potatoes, Collard Greens and Country Pepper Gravy

Grilled Pork Chop* 29
Grainy Mustard Onion Gravy, Green Bean, and Pimento Cheese Grits

DESSERTS

Warm Double Chocolate Brownie 12
Vanilla Ice Cream with Caramel and Chocolate Sauce

Dulce De Leche Cheesecake 14
Bourbon Cherry Compote and Whipped Cream

Assorted Ice Cream and Sorbet GF 10

GF Gluten Free V - Vegetarian; *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax. A $3-per-person delivery charge and sales tax will be added. An automatic 18% service charge is added to your bill. The service staff is compensated from this amount.