

CREATE YOUR OWN BURGER

100% NATURAL • Ø HORMONE • Ø ANTIBIOTIC

STEP #1 Choose	<u>a Burger</u> - We	ight after cooking	
□Beef □Turkey □Black Bean □Chicken Breast	□5oz. (1/3 lbs.) □8oz. (1/2 lbs.) (approx. 6 oz.)	\$6.95 \$8.75	a Bun Bowl (Ø Bun) + \$1 ■ Lettuce Blend ■ Organic Mixed
☐Market Selection			Greens
STEP #2 Choose	e a Cheese - extra	cheese \$1.00	
☐Blue Cheese	□Herb Goat Cl		harp Provolone
☐Greek Feta	Spread		oft Ripened Brie
□Gruyère	□Imported Swi	ss \Box Ye	ellow American
•	□Pepper Jack	□SI	harp Cheddar
GTFD #3 Choose	up to 4 Toppi	nas - extra toppinas S	\$.50
☐Bermuda Red Onion	☐Green Olives		callions
☐Black Olives	☐Hard Boiled B		liced Cucumbers
☐Carrot Slaw	□Jalapeños		liced Pepperoncinis
☐ Charred Onions	□Lettuce Blend		prouts
☐ Charred Pineapple	□Organic Mixe		omatoes 🍇
☐Coleslaw	Greens		arket Selection
□ Dill Pickle Chips	□Roasted Gre	en Chiles	
□ Dried Cranberries	□Roasted Red		
	m Toppings - \$1.00	ner selection	
			nite Chili
□Applewood Smoked Ba		<u> </u>	arket Selection
□Avocado	☐ Fried Onion S	· ·· · · · · · · · · · · · · · · · · ·	irket Selection
☐Black Forest Ham	☐ Housemade (
☐Bruschetta 🌢	□ Sautéed Mus	nrooms	
STEP #4 Choose	<u>a Sauce</u>		
□Basil Pesto	☐ Ginger Soy Glaze	☐ Mustard	☐ Spicy Sour Cream
□Chipotle Aioli	☐ Horseradish Mayo	□ Peanut Sauce	☐ Steak Sauce
□Classic Caesar	☐ Hot Wing Sauce	□Ranch	☐ 22 BBQ Sauce
☐Country Buttermilk	☐ Housemade Ketchup	☐ Red Relish	(housemade)
□Dijon Balsamic	☐ Mango Chutney	☐ Roasted Garlic Aioli	□ Tzatziki Sauce
Dressing	□Mayonnaise	☐ Russian Dressing	☐ Market Selection
	·		
STEP #5 Choose		Onion Pun *	
☐English Muffin 🍇	☐ Herb Foccacia	☐ Onion Bun 🎄	_ = 9 8
□Hamburger Bun 🎄	□Multigrain Bun 🍇		

Starters	# 0.00	Desserts	#2.00
Pine Fries (fries only) Chili & Cheese Fries	\$3.00 \$5.50	Fried Pies (seasonal)	\$3.00
Soup of the Moment	\$5.50 \$MP	Burgers & Barbeque	
White Chili	\$4.50	The Pine	\$6.75
Willia Olini	Ψσσ	1/3 lb of Angus Beef, housemade ketchup	
50/50 Mix & Match	\$4.50	The 22 🎄	\$9.00
Fried Pickle		1/2 lb grass fed Beef, sautéed mushrooms,	
Jalapeno Poppers		smoked bacon, charred onions,	
Hush Puppies		blue cheese	
Sweet Potato Waffle Fries		The "Burginator"	\$10.00
Onion Rings		1/2 lb of grass fed Beef, fried	
		Lake Meadow Egg, smoked bacon,	
(all served w housemade ketchup or l	herb	charred onions, herb aioli, fontina cheese The Veggie	\$7.50
aioli, add cheese + \$1.00)		Housemade bean burger, daikon sprouts,	φ1.50
Sandwiches		avocado, thick sliced tomato, cucumber,	
Club Sandwich	\$7.50	smoked paprika aioli	
roasted chicken, smoked bacon, greens,	ψσσ	"The Big Boy" BBQ	\$9.50
thick sliced tomato, avocado, ranch		Palmetto Creek pulled pork, onion rings,	
BLT	\$8.00	slaw, 22 BBQ sauce	
Smoked bacon, thick sliced tomato,		The "KB"	\$9.00
greens, herb aioli		Palmetto Creek pulled pork, charred	
Grilled Cheese	\$6.00	onions, pepper jack cheese, "Tomato hot"	
Three cheeses, sliced pickle, toasted			_
to perfection	ቀ ດ	Burgers or BBQ In a Bo	<u>wl</u>
Cuban &	\$8.50	The Total Salad	\$8.50
Palmetto Creek pulled pork, black forest ham,		Angus beef, shredded greens, mushrooms,	
mustard, swiss cheese, pickles		charred onions, smoked bacon, blue chees	
<u>Kids</u>		The Cobb	\$9.50
Mini Burgers	\$4.50	Turkey burger, shredded greens, bacon,	
Plate of two with American Cheese,		feta cheese, tomatoes, avocado, hard	
pickles		boiled Lake Meadow Egg Thai	\$9.00
PB&J	\$2.50	Marinated chicken, cucumbers, sprouts,	ψ0.00
Grilled American Cheese	\$3.00	napa cabbage, romaine, sesame ginger	
Ham & Cheese	\$3.75	sauce	
Fountain		The Veggie in a Bowl	\$9.00
Pepsi Products		Bean burger, shredded greens, cucumber,	
or Fresh Iced Tea free refills	\$1.99	tomato, sprouts, avocado, salsa	_
Saratoga Still or	•	Southwest &	\$9.50
Sparkling bottled Water	\$2.00	Palmetto Creek pulled pork, shredded	
Aquafina bottled Water	\$1.79	greens, black bean salsa, roasted chilies	
<u> </u>	9/\$2.49	PINE TO A TOTAL	7
Polar Shock	\$2.49	TWONT	/
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