

May 11, 2025

Mother's Day

APPETIZERS

Shrimp Cocktail
lemon & cocktail sauce \$13

Bruschetta
grilled ciabatta, heirloom tomatoes, garlic, tomatoes, shaved parmesan, balsamic \$11

Flatbread
roasted mushrooms, basil pesto, asparagus, mozzarella \$12

Smoked Salmon
potato pancakes, avocado mousse, pickled red onion \$14

Sweet Potato Fries
maple chipotle aioli \$7

SOUP & SALAD

Wild Mushroom & Chicken Soup
\$5

Eighty Acre Salad
mixed field greens, golden raisins, pepitas, cucumbers, tomatoes, gorgonzola, cabernet vinaigrette \$7

Caesar Salad
romain lettuce, parmesan crisp, sourdough croutons, caesar dressing \$7

Burrata
heirloom grape tomatoes, pesto aioli, balsamic, grilled ciabatta \$14

ENTREE

Crab Cakes
Broccolini, whole grain mustard vinaigrette \$31

Pan Seared Sea Scallops
spring vegetable risotto, mascarpone, lemon, pickled red onions \$43

Pan Fried Sockeye Salmon
sweet fingerling potatoes, asparagus, mango salsa, avocado mousse \$34

Surf & Turf
petite filet and grilled shrimp, roasted fingerling potatoes, heirloom tomato-cucumber salad, arugula \$49

Farfalle
tasso ham, wild mushrooms, caramelized onions, shaved parmesan \$21

Ricotta Gnocchi
asparagus, lemon ricotta, toasted almonds, roasted red pepper cream sauce \$20

Gerber Amish Chicken Breast
smashed Yukon gold potatoes, green beans, baby carrots, natural au jus \$25

Grilled Ribeye
hominy au gratin, grilled asparagus, chimichurri rojo \$43

DESSERT

Flourless Chocolate
Cake
vanilla ice cream

Lemon Cake
Tiramisu

Vanilla Bean Creme
Brulée

Blueberry Cobbler
vanilla ice cream

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RED WINE

STONE FENCE PINOT NOIR \$11/38

CHRIS JAMES PINOT NOIR \$16/59

GEN 5 CABERNET \$11/33

RAMSAY CABERNET SAUVIGNON \$15/57

ZOLO MALBEC \$15/57

CANTOS BLANCOS TEMPRANILLO RIOJA \$14/45

TENUTA BUON TEMPO ROSSO DI MONTACLINO
\$15/57

WHITE WINE

LA PLAYA SAUVIGNON BLANC \$11/33

KIM CRAWFORD PROSECCO \$15/55

CRISS CROSS CHARDONNAY \$13/46

VALLEVO COSTA DEI TRABOCCHI ROSATO
ABRUZZO \$11/33

99 VINES MOSCATO \$11/33

HANS BAER RIESLING TROCKEN \$11/33

EIGHTY ACRES COCKTAILS

CLASSIC OLD FASHIONED

*Bulleit Bourbon, Demerara, Luxardo Cherries,
Orange Bitters, Simple \$13*

BASIL 1910

Hendrick's, St. Germain, Basil, Lemon, Simple \$13

BLOOD ORANGE COSMOPOLITAN

*Absolut, Solerno Blood Orange, Blood Orange Puree,
Simple \$12*

ROSEMARY HABANERO SMASH

*Ole Smokey Mango Habanero Whiskey, Muddled
Cucumber, Lime Juice, Rosemary Simple \$12*

PALOMA

*Casamigos Blanco, Grapefruit Soda, Lime, Simple
\$12*

SPICED PEAR COLLINS

*Beefeater Gin, Pear Puree, Rosemary Clove Simple,
Lemon \$11*

MIST AT DAYBREAK

Aviation Gin, Vanilla, Anise, Tonic \$10

BLACK MANHATTAN

*Bulleit Rye, Amaro, Orange and Angostura Bitter,
Luxardo Cherry \$12*

BEETROOT

*Beet Infused Sauza Tequila, Fresh Lime, Salt &
Pepper Rim, Rosemary Simple \$14*

CIDER MULE

*Tito's Vodka, Local Apple Cider, Ginger Beer, Simple
\$12*

MEZCAL OLD FASHIONED

Vida Mezcal, Chocolate Bitters, Orange \$13