

SNACKS

Crispy Polenta Fries	8
tomato confiture	
Shrimp Cocktail	13
Spicy Lamb Meatballs	12
piquillo pepper pesto, Greek yogurt	
Jerk Potato Chips	6
buttermilk blue cheese dressing	
Marinated Olives	7
citrus, herbs, grilled ciabatta	
Sweet Potato Fries	7
maple-chipotle aioli	
Bruschetta	13
prosciutto, cherry tomatoes, fresh mozzarella, balsamic reduction	

STARTERS

P.E.I. Mussels	15
herb roasted tomatoes, butter beans, basil pesto, grilled ciabatta	
Coyote Queso	13
melted fontina, chorizo, roasted poblano, brick oven flat bread	
- substitute cauliflower flatbread 2.50	
House Made Ricotta Gnocchi	9
aged cheddar bechamel	
- add bacon 2	
Burrata	14
heirloom grape tomatoes, pesto aioli, balsamic, grilled ciabatta	
Flatbread	13
grape tomatoes, artichokes, grilled zucchini, mozzarella, pesto	
- substitute cauliflower crust 2.50	
Gathering Board	22
charcuterie, local cheese, honey comb, Marcona almonds, pickled vegetables, apple mustard, beer-caraway crackers	

SOUPS / SALADS

Soup Of The Day	5
Green Chicken Chili	7
tomatillos, corn, white beans, cilantro, aged cheddar, tortilla strips	
Eighty Acres	7
mixed field greens, tomato, pepitas, cucumbers, golden raisins, blue cheese, cabernet vinaigrette	
Caesar	7
romaine, sourdough croutons, parmesan crisp	
Roasted Beet	8
mixed field greens, roasted beets, fried goat cheese, blood orange vinaigrette	
Wedge Salad	8
grape tomatoes, applewood smoked bacon, hard boiled eggs, blue cheese dressing	
Chicken Milanese Salad	16
crispy chicken cutlet, marinated grape tomatoes, arugula-spinach, parmesan, caesar dressing	
Add to any salad:	chicken - 9 / salmon - 11 / 8oz. NY Strip - 12

HANDHELD

Choice of Side Salad, French Fries, (Sweet Potato Fries 1.50)	
Logan Family Farm Steak Burger*	16
dry aged, smoked bacon, aged cheddar, red wine braised onions, steak sauce aioli	
Logan Family Farm Skirt Steak Gyro*	16
arugula, herb roasted tomato, charred red onions, feta tzatziki	
Fried Chicken BLT	16
crispy chicken breast, bacon, roasted tomatoes, mixed greens, maple-chipotle aioli	
Crab Cake Sandwich	16
bell pepper slaw, spicy remoulade, croissant	
Chicken Salad Sandwich	14
dried cranberries, pecans, apples, arugula, croissant	

PASTAS

Bolognese	19
tagliatelle, beef, veal & pork ragout, herbed ricotta	
Penne	19
roasted chicken, spinach, roasted red peppers, ricotta-pesto, cream	
Tagliatelle*	29
mussels, shrimp, cherry tomatoes, spinach, lemon herb sauce, pickled fennel	

ENTREES

Gerber Amish Chicken Breast	25
smashed yukon gold potatoes, baby carrots, green beans, natural jus	
Crab Cakes	33
broccolini, whole grain mustard vinaigrette	
Scottish Salmon*	30
quinoa, baby spinach, piquillo pepper chimichurri	
Grilled Southwest Marinated Hanger Steak*	32
hominy au gratin, green beans, chimichurri	
Roasted Duck Breast*	30
warm farro salad, peas, feta, arugula, lemon, grilled asparagus, cherry-port sauce	
Grilled Brined Pork Chop*	32
crispy polenta fries, grape tomato green bean salad, apple-bourbon barbeque	
Brown Rice Fritters	17
roasted vegetables, roasted garlic aioli, pickled fennel	

*Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

SURCHARGE: Our restaurants have been operating with extraordinary increases in the cost of doing business. High inflation, rising wages and supply chain challenges have continued beyond the pandemic creating a difficult operating environment. We have reluctantly chosen to implement a separate 3% fee for credit card payments with the hope that it can be eliminated in the future as conditions improve. We appreciate your support and understanding.

COCKTAILS

EIGHTY ACRES CLASSIC

Eighty Acres Old Fashioned	13
Bulleit Bourbon/ Orange/ Luxardo Cherries/ Orange Bitters/ Simple	
Basil 1910	13
Hendrick's/ St. Germain/ Basil/ Lemon/ Simple	
Blood Orange Cosmopolitan	12
Absolut/ Solerno Blood Orange/ Blood Orange Puree/ Simple	
Rosemary Habanero Smash	12
Ole Smokey Mango Habanero Whiskey/ Muddled Cucumber/ Lime juice/ Rosemary Simple	
Paloma	12
Casamigos Blanco/ Grapefruit Soda/ Simple/ Lime	
Mist at Daybreak	10
Aviation Gin/ Vanilla/ Anise/ Tonic	

SEASONAL

Boulevardier	13
Wild Turkey Straight Bourbon/ Campari/ Sweet Vermouth/ Orange Twist	
Black Manhattan	12
Bulleit Rye/ Amaro/ Orange and Angostura Bitters/ Luxardo Cherry	
Paper Plane	14
Four Roses Straight Small Batch Bourbon/ Aperol/ Amaro Anino/ Lemon Juice	
Lavendar Mule	12
Tito's Vodka/ Lavender Simple/ Fresh Lime Juice/ Ginger Beer	
Mezcal Old Fashioned	13
Vida/ Chocolate Bitters/ Orange	
Spicy Pineapple Margerita	14
Teremana Tequila/ Bauchant/ Pineapple Juice/ Jalapeno/ Lime/ Tagin Salt Rim	
Dr. Sparks Cure All	14
Bulleit Rye/ St. Germaine/ Simple/ Fresh Strawberries/ Lime	
Limoncello Spritz	14
Limoncello/ Prosecco/ Soda/ Mint	

WINE

WHITE

Via Veneto Pinot Grigio	42
Delle Venezie, Italy	
Matanzas Creek Sauvignon Blanc	37
Sonoma County, California	
Robertson Sauvignon Blanc	36
South Africa	
Manu Sauvignon Blanc	52
New Zealand	
Angeline Chardonnay	32
Central Coast, California	
Anthony & Dominic Chardonnay	57
Russian River Valley, California	
Patz & Hall Dutton Ranch Chardonnay	77
Russian River Valley, California	
Bouchard Aine & Fils Chardonnay	38
Burgundy, France	

WINE BY THE GLASS

La Playa Sauvignon Blanc	11/33
Criss Cross Chardonnay	13/46
Vallevo Costa dei Trabocchi Rosato Abruzzo	11/33
99 Vines Moscato, Central Valley CA	11/38
Hans Baer Riesling Trocken	11/33
Settler's Creek Sparkling White	11/33
Kim Crawford Prosecco	14/52
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 Montalcino	15/57

RED

Oregon Trails Pinot Noir	44
Willamette Valley, Oregon	
Castle Rock Pinot Noir	47
Willamette Valley, OR	
Patz & Hall Pinot Noir	77
Sonoma Coast, California	
Heileck Vineyards Pinot Noir Hillside Cuevee	100
Sonoma 2019	
Jean-Claude Boisset Bourgonge Pinot noir	58
Burgundy, France	
I Fabbri Chianti Classico Red Label Lamole	44
Tuscany, Italy	
Charles Krug Merlot	54
Napa Valley, California	
Phil Long Cabernet Sauvignon Reserve	75
Napa Valley 2016	
The Verge Cabernet Sauvignon	59
Alexander Valley, California 2018	
Leviathan Red Blend	73
California	
Buonamico Etichetta Blu DOC	40
Monte Carlo, Italy 2021	
Gabriele Scaglione Langhe Nebbiolo	50
Piedmonte, Italy	
Brendel Coopers Reed Cabernet Sauvignon	88
Napa Valley, California	
Rosa Del Golfo Salento Primitivo Rosso	88
Alezio, Italy	
Colognole Chianti Rufina Riserva del Don	85
Chianti Rufina, Italy	

BEER / SANGRIA

Rotating Craft Beer & Bottle List	(ask your server)
Sangria rotating flavors, red & white	9
Sobel's Seasonal Selection on tap	