

EIGHTY ACRES

SNACKS

Crispy Polenta Fries <i>GF</i> tomato confiture	8
Shrimp Cocktail <i>GF</i>	13
Spicy Lamb Meatballs piquillo pepper pesto, Greek yogurt	12
Jerk Potato Chips <i>GF</i> buttermilk blue cheese dressing	6
Marinated Olives <i>GF/DF</i> citrus, herbs, grilled ciabatta	7
Sweet Potato Fries <i>DF</i> maple-chipotle aioli	7
Blistered Shishito Peppers <i>GF</i> whipped feta, lime honey, toasted pine nuts	12

STARTERS

P.E.I. Mussels <i>GF</i> herb-roasted tomatoes, butter beans, basil pesto, grilled ciabatta	15
Coyote Queso melted fontina, chorizo, roasted poblano, brick oven flat bread - substitute cauliflower flatbread 2.50	13
House Made Ricotta Gnocchi aged smoked cheddar béchamel - add bacon 2	9
Burrata heirloom grape tomatoes, pesto aioli, balsamic, grilled ciabatta	14
Grilled Vegetable Flatbread grilled zucchini, marinated artichokes, roasted red peppers, smoked mozzarella, pesto, balsamic - substitute cauliflower crust <i>GF</i> 2.50	13
Gathering Board charcuterie, local cheeses, honeycomb, Marcona almonds, pickled vegetables, apple mustard, beer-caraway crackers	22

SOUPS / SALADS

Soup Of The Day	5
Green Chicken Chili <i>GF</i> tomatillos, corn, white beans, cilantro, aged cheddar, tortilla strips	7
Eighty Acres <i>GF</i> mixed field greens, tomato, pepitas, cucumbers, golden raisins, blue cheese, cabernet vinaigrette	7
Caesar romaine, sourdough croutons, shaved parmesan	7
Roasted Beet Salad mixed field greens, roasted beets, fried goat cheese, apple blood orange vinaigrette	8
Wedge Salad <i>GF</i> grape tomatoes, applewood smoked bacon, hard-boiled eggs, blue cheese dressing	8
Chicken Milanese Salad crispy chicken cutlet, marinated grape tomatoes, arugula-spinach, parmesan, caesar dressing	16
Add to any salad: chicken - 9 / salmon - 12 / 8oz. NY Strip - 13	

HANDHELD

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

PASTAS

Bolognese tagliatelle, beef, veal & pork ragout, herbed ricotta	19
Porcini Braised Chicken slow-braised legs & thighs, roasted mushrooms, leeks, rosemary, parmesan, tagliatelle	18
Pesto Primavera asparagus, peas, cherry tomatoes, zucchini, spinach, basil pesto, lemon zest, parmesan	18
Seafood Tagliatelle * mussels, shrimp, cherry tomatoes, spinach, lemon herb sauce, pickled fennel	29

ENTREES

Gerber Amish Chicken Breast <i>GF</i> smashed yukon gold potatoes, baby carrots, green beans, natural jus	26
Crab Cakes <i>DF</i> broccolini, whole grain mustard vinaigrette	33
Scottish Salmon * <i>GF</i> quinoa, baby spinach, piquillo pepper chimichurri	30
Pan Roasted Duck Breast * warm farro salad, peas, feta, arugula, Marcona almonds, lemon, grilled asparagus, cherry-port demi	32
Grilled Brined Pork Chop * crispy polenta fries, tomato cornbread panzanella, peach mostardo, peach-bourbon glaze	32
Brown Rice Fritters <i>GF</i> roasted vegetables, roasted garlic aioli, pickled fennel	18
Premium Steak Selection * <i>GF</i> choose your cut - all served with crispy confit steak fries, roasted garlic bulb, house made steak sauce, and grilled asparagus 8oz. Filet - 54 / 12oz. Ribeye - 46 / 12oz. New York Strip - 41	

*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: 3% fee for credit card payments. We appreciate your support and understanding.