

EIGHTY ACRES

SNACKS

Crispy Polenta Fries tomato confiture	8
Shrimp Cocktail	13
Pork Wings whiskey hot sauce, crumbled blue cheese, pickled red onions	12
Jerk Potato Chips buttermilk blue cheese dressing	6
Marinated Olives citrus, herbs, grilled ciabatta	7
Sweet Potato Fries maple-chipotle aioli	7
Blistered Shishito Peppers miso aioli, toasted sesame seeds, lemon	11

STARTERS

P.E.I. Mussels herb roasted tomatoes, butter beans, basil pesto, grilled ciabaatta	14
Coyote Queso melted fontina, chorizo, roasted poblano, brick oven flat bread - substitute cauliflower crust 1.50	13
House Made Ricotta Gnocchi aged cheddar bechamel - add bacon 2	9
Burrata heirloom grape tomatoes, pesto aioli, balsamic, grilled ciabatta	14
Flatbread grape tomatoes, artichokes, grill zucchini, mozzarella, pesto - substitute cauliflower crust 2.50	12
Gathering Board charcuterie, local cheese, honey comb, Marcona almonds, pickled vegetables, apple mustard, beer-caraway crackers	22

SOUPS / SALADS

Soup Of The Day	5
Green Chicken Chili tomatillos, corn, white beans, cilantro, aged cheddar, tortilla strips	7
Eighty Acres mixed field greens, tomato, pepitas, cucumbers, golden raisins, blue cheese, cabernet vinaigrette	7
Caesar romaine, sourdough croutons, parmesan crisp	7
Roasted Beet mixed field greens, roasted beets, fried goat cheese, blood orange vinaigrette	7
Wedge Salad 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	15
Add to any salad: chicken - 8 / salmon - 9 / 8oz. NY Strip - 10	

HANDHELD

Choice of Side Salad, French Fries, (Sweet Potato Fries 1.50)	
Logan Family Farm Steak Burger* dry aged, hillbilly bacon, aged cheddar, red wine braised onions, steak sauce aioli	15
Logan Family Farm Skirt Steak Gyro* arugula, herb roasted tomato, charred red onions, feta tzatziki	15
Fried Chicken BLT crispy chicken breast, bacon, roasted tomatoes, mixed greens, maple-chipotle aioli	15
Crab Cake Sandwich bell pepper slaw, spicy remoulade, croissant	16
Chicken Salad Sandwich dried cranberries, pecans, apples, arugula, croissant	14

PASTAS

Bolognese tagliatelle, beef, veal & pork ragout, herbed ricotta	19
Penne roasted chicken, spinach, roasted red peppers, ricotta-pesto, cream	19
Orecchiette roasted summer vegetables, fresh mozzarella, garlic, lemon oil	19
Tagliatelle* shrimp, little neck clams, mussels, roasted garlic, heirloom tomatoes, capers, basil, lemon, white wine sauce	29

ENTREES

Gerber Amish Chicken Breast smashed yukon gold potatoes, baby carrots, green beans, natural jus	25
Crab Cakes broccolini, whole grain mustard vinaigrette	31
Norwegian Salmon* quinoa, baby spinach, piquillo pepper chimichurri	29
Grilled Ribeye* potato salad, grilled asparagus, onion rings, roasted bell pepper ketchup	41
Pork Tenderloin* mango BBQ, green beans, hominy gratin, mango chutney	30
Brown Rice Fritters roasted vegetables, roasted garlic aioli, pickled fennel	16
Roasted Duck Breast* spicy miso broth, soba noodles, shiitake mushrooms, boccolini, egg yolk	30

*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 for 2024 with the hope that it can be eliminated in the future as conditions improve. We appreciate your support and understanding.