

# EIGHTY ACRES

## SNACKS

<b>Crispy Polenta Fries</b>	8
tomato confiture	
<b>Shrimp Cocktail</b>	13
<b>Spicy Lamb Meatballs</b>	12
piquillo pepper pesto, Greek yogurt	
<b>Jerk Potato Chips</b>	6
buttermilk blue cheese dressing	
<b>Marinated Olives</b>	7
citrus, herbs, grilled ciabatta	
<b>Sweet Potato Fries</b>	7
maple-chipotle aioli	
<b>Crispy Brussel Sprouts</b>	11
candied pistachios, pomegranate, shaved parmesan, balsamic reduction	

## STARTERS

<b>P.E.I. Mussels</b>	14
chorizo, broccolini, roasted tomatoes, tomato broth, pickled fennel, grilled ciabatta	
<b>Coyote Queso</b>	13
melted fontina, chorizo, roasted poblano, brick oven flat bread - substitute cauliflower flatbread 2.50	
<b>House Made Ricotta Gnocchi</b>	9
aged cheddar bechamel - add bacon 2	
<b>Burrata</b>	14
roasted butternut squash romesco, baby arugula, pumpkin seeds, balsamic reduction, ciabatta	
<b>Flatbread</b>	12
pesto, roasted mushrooms, herbed tomatoes, goat cheese, arugula - substitute cauliflower crust 2.50	
<b>Gathering Board</b>	22
charcuterie, local cheese, honey comb, Marcona almonds, pickled vegetables, apple mustard, beer-caraway crackers	

## SOUPS / SALADS

<b>Soup Of The Day</b>	5
<b>Green Chicken Chili</b>	7
tomatillos, corn, white beans, cilantro, aged cheddar, tortilla strips	
<b>Eighty Acres</b>	7
mixed field greens, tomato, pepitas, cucumbers, golden raisins, blue cheese, cabernet vinaigrette	
<b>Caesar</b>	7
romaine, sourdough croutons, parmesan crisp	
<b>Roasted Beet</b>	7
mixed field greens, roasted beets, fried goat cheese, blood orange vinaigrette	
<b>Wedge Salad</b>	8
grape tomatoes, applewood smoked bacon, hard boiled eggs, blue cheese dressing	
<b>Chicken Milanese Salad</b>	15
crispy chicken cutlet, marinated grape tomatoes, arugula-spinach, parmesan, caesar dressing	
Add to any salad: chicken - 8 / salmon - 10 / 8oz. NY Strip - 11	

## HANDHELD

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

## PASTAS

<b>Bolognese</b>	19
tagliatelle, beef, veal & pork ragout, herbed ricotta	
<b>Penne</b>	19
roasted chicken, spinach, roasted red peppers, ricotta-pesto, cream	
<b>Tagliatelle*</b>	29
shrimp, little neck clams, mussels, roasted garlic, heirloom tomatoes, capers, basil, lemon, white wine sauce	

## ENTREES

<b>Gerber Amish Chicken Breast</b>	25
smashed yukon gold potatoes, baby carrots, green beans, natural jus	
<b>Crab Cakes</b>	31
broccolini, whole grain mustard vinaigrette	
<b>Scottish Salmon*</b>	29
braised french lentils, roasted butternut squash, baby spinach, dried cranberries, brown butter vinaigrette	
<b>Grilled Filet*</b>	49
au gratin potatoes, baby carrots, rosemary garlic demi	
<b>Red Wine Braised Short Ribs*</b>	32
smashed Yukon gold potatoes, baby carrots, almond citrus gremolata	
<b>Brown Rice Fritters</b>	16
roasted vegetables, roasted garlic aioli, pickled fennel	
<b>Roasted Duck Breast*</b>	30
sweet potato puree, trumpet mushrooms, brussel sprouts, red currant jus	

\*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.