

# HUNDRED ACRES

RESTAURANT · BAR

## cocktails

the raven 12

vodka, aperol, pomegranate, lemon

chipotle margarita 12

tequila, sec, chipotle, citrus

grapefruit cooler 12

farmers organic gin, grapefruit, elderflower, lime

double standard 12

rittenhouse rye, gin, lemon, grenadine

filthy martini 12

organic tomato vodka, pickle juice, dill

golden delicious 12

buffalo trace, st. germain, fuji apple juice

old cubano 12

sailor jerry rum, prosecco, mint, lime

## single... or pitcher

jezebel 12/38

sweet tea vodka, ginger ale, lemon, bitters

sparkling acres 12/38

prosecco, aperol, citrus

## beer

pork slap farmhouse ale 5

hell or high watermelon 6

ommegang witte 8

abita strawberry lager 7

old capital golden 8

lighthouse ale 7

ithaca flower power 8

mother's milk stout 8

## nibbles

basement made pickles 6

crispy pig "tater tot," b & b pickles 5

carolina shrimp hush puppies, tartar 6

red radishes, anchovy butter 4

pimento cheese, raw vegetables 6

plantain chips, jalapeno powder 5

steak brochettes, charmoula 6

## shared... or not

cauliflower soup, pepper jelly,  
mustard oil, aleppo 8

black kale, toasted breadcrumbs,  
anchovy dressing, pecorino 11

grilled flatbread, ramps,  
goat cheese, lemon oil 14

conchiglie pasta, asparagus,  
green garlic, formaggio di fossa 13

arugula salad, strawberries, spiced pecans,  
jalapeno vinaigrette, herbs, feta 12

grumpy's chili bowl,  
mini griddled cheese, cilantro 9

## salt/ time/ technique

"cured country meats" hazelnut pork pate,  
braised pork terrine, rillettes,  
cynthia's salad, dijon 17

grilled 20 day cured pork belly, hominy,  
jalapeno, pickled green tomatoes 14

low country pickled shrimp, cornmeal fennel  
biscotti, sweet peppers, jalapeno 14

## dinner may 16th

## oysters

st. simon, p.e.i. 3.5  
creamy, firm flesh, shallow cup

witch duck, va 3.5  
bold, briny, smooth finish

sun hollow, wa. 3.5  
clean, crisp, briny

## sparkling

prosecco 12  
tutela, italy

cerdon du bugey 15  
"cuvée selectionnée" (pink, demi-sec)  
lingot martin  
france, 2007

lambrusco reggiano 15  
"concerto"  
medici  
italy, 2010

champagne 41  
(half bottle)  
"brut tradition"  
laherte freres  
france, nvd

## fish

grilled local bluefish, marinated chickpeas,  
garlicky dandelion greens,  
walnut-date relish 27

"carolina shrimp & grits," pork belly,  
jalapeno grits, tomatoes, ramps,  
shrimp stock, butter 22

benne crusted fluke, shrimp hushpuppies,  
fennel slaw, spicy tartar 28

bouchot mussels, baby artichokes, olives,  
cauliflower, radicchio, anchovy clam broth,  
charred bread 22

pan roasted scallops, broccoli rabe, carrot puree,  
hazelnuts, preserved lemon oil 27

## meat

dijon rubbed pork chop, baby carrots, dates,  
red onion, parsley, crushed almonds 29

flat iron steak, spring onions,  
grilled yukon potatoes, romesco 28

wagyu beef burger, white cheddar,  
brioche diner bun, pickles, spiced fries 18

grilled chicken breast,  
local asparagus, pickled mushrooms,  
soft boiled egg, pistachios 21

## sides 7

crispy smashed creamer potatoes  
french fries, chipotle aioli  
braised mustard greens  
cheesy jalapeno grits  
broccoli rabe, anchovy oil  
pickled red cabbage

## american whiskeys

flight of whiskey 20  
choice of any three, excluding pappy family reserve

elijah craig 18 yr 12  
cloudy amber/ vanilla/ smokey caramel  
bold finish

knob creek single barrel 14  
maple sugar/ smoke/ wood/ vanilla/ finish for days

blantons 12  
soft spice/ mint/ honey sweet caramel finish

woodford reserve 12  
subtle spice/ woody sweetness/ dry flowery finish

eagle rare 9  
honey/ topaz/ toffee/ herbs/ leather  
corny-sweet finish

elmer t. lee 9  
light caramel/ sweet raisin/ vanilla/ crisp dry end

maker's mark 46 12  
sweet corn/ burnt toast/ vanilla spice  
hint of milk chocolate

basil hayden 12  
spice/ tea/ peppermint/ honey/ dry clean finish

bookers 15  
fruit/ tannin/ tobacco/ coffee long clean end

evan williams single barrel 10  
warm spices/ dry/ toasted oak finish

four roses 10  
oak/ vanilla/ charcoal/ coffee/ fruit  
long clean finish

jefferson small batch 14  
velvety peach/ vanilla/ berry/ citrus

wild turkey rare breed 12  
pine/ old leather/ peppermint/ citrus  
vanilla toasty/ spiced finish

pappy van winkle's family reserve 32  
23yr 95.6 proof

rittenhouse rye 9  
wood spices/ clove/ caramel  
cocoa/ long finish

templeton prohibition rye 11  
apricot/ spice

sazerac rye 10  
sourdough/ allspice/ oak