

cocktails

the raven 12
vodka, aperol, pomegranate, lemon

chipotle margarita 12
tequila, triple sec, chipotle, citrus

grapefruit cooler 12
farmers organic gin, grapefruit,
elderflower, lime

kentucky maple syrup 12
makers mark, pear, lemon, maple syrup

screwed rusty 12
elmer t. lee, drambuie, citrus

filthy martini 12
organic tomato vodka, pickle juice, dill

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

ommegang witte 8

abita light 6

nut brown ale 7

ithaca flower power 7

black chocolate stout 8

peak organic ale 7

lagunitas pils 6

sorachi ace 21
large format 22oz

cider

jk scrumpy 18 / btl
hard organic apple cider 22oz

nibbles

basement made pickles 6

round radishes, anchovy butter, salt 4

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

dirty carolina rice croqueta 6

carolina shrimp hush puppies, tartar 6

steak brochettes, charmoula 6

sunchoke chips, rosemary salt 4

plantain tostones, jalapeno vinaigrette 6

shared... or not

cauliflower soup, roasted cauliflower,
fried capers 9

risotto of lobster, fennel, oranges,
salt cured foie gras 18

spinach salad, pickled cranberries,
ricotta salata, hazelnuts, fresh mint 12

grilled flatbread, radicchio, pawlet cheese, lardo,
fried rosemary, 10 yr balsamico 14

black kale, sunny egg, toasted breadcrumbs,
anchovy dressing, pecorino 13

salt/ time/ technique

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

grilled garlic sausage, hominy, jalapeno,
pickled green tomatoes 14

HUNDRED ACRES

RESTAURANT · BAR

dinner february 14th happy heart day

oysters

hurricane, nb 3.5
small shell, plump, firm

island creek, ma 3.5
large shell, buttery, eel grass, sweet finish

wild fire island, ny 3.5
light salty, plump

sparkling

prosecco 12
tutela, italy

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

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

fish

whole grilled black bass,
marinated upstate beans, charmoula, endive,
yoghurt, cilantro 30

bouchot mussels, beer, bacon,
grain mustard, spicy peppers, apples 19

"carolina shrimp & grits," pancetta,
jalapeno grits, tomatoes, scallions,
shrimp stock, butter 22

roasted rockfish, brussels sprout leaves,
spaetzle, pears, pickled mustard seeds 27

"frogmore stew," shrimp, empress crab claws,
keilbasa, baby potatoes, hominy, thyme,
shellfish tomato broth 29

meat

rendered normandy duck breast, garlic sausage,
winter squash, apple butter 29

braised pork, artichokes, apricots,
wheat berries, natural jus, parsley 26

grilled flat iron steak, roasted trumpet
mushrooms, grilled potatoes, truffle ravigote 28

grass fed ribeye for two
choice of meat prep 70

spit turned amish chicken, habanero
smashed sweet potatoes, brussels sprouts,
chicken jus 24

"lamb x 2" spit turned leg, grilled chop, lentils,
pickled mushrooms, pearl onions,
cumin creme fraiche 30

sides 7

roasted winter squash
crispy smashed creamer potatoes
braised mustard greens
cheesy jalapeno grits
brussels sprouts, anchovy oil
pickled red cabbage
habanero smashed sweet potatoes

american whiskeys

flight of whiskey 20
choice of any three

buffalo trace 9
mint/ vanilla/ spice/ oak/ leather/ long finish

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

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

moonshine clear corn whiskey 9
cornhusk/ raw sugar
tempered clean finish

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

jefferson presidential reserve
18 yr 18
vanilla/ citrus/ apple/ cinnamon
long round 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

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

jefferson small batch 14
velvety peach/ vanilla/ berry/ citrus
delicate warm finish

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