

beer

pork slap farmhouse ale 5

hell or high watermelon 6

abita light 7

abita strawberry lager 7

old capital golden 8

lighthouse ale 7

peak organic 7

crooked line pilsner 21
large format 22oz

jk scrumpy cider 18 / btl
hard organic apple cider 22oz

sparkling & white

prosecco 12
tutela, italy

gruner veltliner "kies" 9
kurt angerer
osterreich, austria 2010

riesling 12
thirsty owl
finger lakes, ny 2009

moschofilero 13
tselepos mantinia
greece 2010

bourgogne blanc 15
devevey
burgundy 2008

red

bourgogne rouge 11
domaine camus-bruchon
cote d'or, france 2009

syrah "la champine" 13
jean-michel gerin
northern rhone, france 2009

rioja crianza 14
muriel, rioja 2007

"rolando rosso" 15
monticelli brothers
napa valley NV

HUNDRED ACRES

RESTAURANT · BAR

lunch

may 16th

shellfish

oysters on the half, sun hollow, wa 3.5
clean, crisp, briny

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

bouchot mussels, baby artichokes, olives,
cauliflower, radicchio, anchovy clam broth,
charred bread 19

shared... or not

cauliflower soup, pepper jelly,
mustard oil, aleppo 8

"grumpy's chili bowl," all beef chili,
black beans, cilantro 8

black kale, toasted breadcrumbs,
anchovy dressing, pecorino 11

pimento cheese, raw vegetables,
bird's food crackers 9

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

conchiglie pasta, asparagus, green garlic,
formaggio di fossa, good olive oil 13

salt/ time/ technique

country pate, pepper jelly, dijon,
cynthia's salad, charred bread 10

crispy pig "tater tots," b&b pickles 8

grilled garlic sausage, jalapeno grits,
pickled green tomatoes 12

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
knob creek, 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

everything else...

fried fish sandwich, dilli beans,
spicy tartar, classic coleslaw 18

chicken cobb, bacon, egg, avocado, blue cheese,
romaine, sherry vinaigrette 16

flat iron steak, crispy creamer potatoes,
charred onions, salsa verde 24

griddled cheese, apple, spiced pecans,
honey mustard, bitter green salad 15

wagyu beef burger, white cheddar,
brioche diner bun, "full sours," spiced fries 18

grilled black bass, charmoula, radicchio,
marinated upstate beans, yoghurt, cilantro 21

quiche of local ramps, carolina rice,
and goat cheese, small salad 12

mexican sandwich, chicken tinga,
tomatoes, spices, cilantro, cheddar, fries 13

sides 6

half a "grumpy"
bitter green salad

french fries, chipotle aioli
broccoli rabe, charmoula

braised greens

old school slaw

shot of whiskey

"if a chicken dies for you and you cook it poorly,
the chicken has died in vain"

sparkling

prosecco, tutela \$45
italy

champagne brut "tradition" \$41
(1/2 bottle)
laherte freres, france nv

champagne brut \$125
"blanc de blancs"
jose dhondt, france nv

whites

"botani" (moscatel seco) \$39
sierras de malaga
malaga, spain 2010

lirac \$39
domaine maby
southern rhone, france 2008

riesling "tradition" \$45
barmes buecher
alsace, france 2009

pigato "cynus" \$65
poggio dei gorleri
liguria, italy 2010

jurancon sec \$66
domaine de souch
south west france 2008

reds

aglianico del taburno "apollo" \$39
ocone
campania, italy 2006

dolcetto d'alba \$42
flavio roddolo
piedmont, italy 2009

pinot noir \$60
nicholson ranch
somona valley, california 2007

chinon "gabare" \$62
domaine grosbois
chinon, france 2009

zinfandel \$85
rafanelli
dry creek valley, sonoma 2009