

FOOD OFFERINGS



— snacks

- CURED OLIVES • FENNEL POLLEN • 5
- CIDER CASHEWS • SHIITAKE, CHILI • 4
- SOFT PRETZELS • HOT MUSTARD • 4
- ACREAGE FRITES • CIDER AIOLI • 7
- BASQUE FRITES • MANCHEGO, COMPOUND BUTTER • 8
- REBEL GREEN SALAD • MANCHEGO, CANDIED PECANS, LEMON OIL • 12

— large plates

- ACREAGE BURGER • GREENS, TOMATO, PICKLES, AIOLI, CHEDDAR • 15
— *make vegetarian* +1
- CIDER BRATWURST • SAUERKRAUT, MUSTARD SAUCE, SPLIT TOP BUN • 14

— sweet

- CIDER DONUTS • MAPLE WHIP • 8

— stay at home orders

Take your favorite cider to go to enjoy with your stay at home orders!

- HARISSA CHICKEN & CURRIED WINTER SQUASH SOUP • 12
— *add a pappardelle pasta* +8
- CHICKEN POT PIE • WINTER VEG, PATE BRISÉE CRUST • 40
- EGGPLANT PARMIGIANA • PASSATA, BASIL, MOZZARELLA • 35
- COTTAGE PIE • GRASS FED BEEF, ENGLISH PEAS, MASHED POTATO CRUST • 35

PIZZA



- SALAMI & FENNEL PIZZA – PIQUILLO PEPPER, OREGANO, TOMATO SAUCE • 24
- ARTICHOKE & SUNDRIED TOMATO – ARUGULA PESTO, WALNUT, PECORINO, CALABRIAN CHILI OIL • 24
- POTATO & ROSEMARY – MOZZARELLA, PECORINO, STRACCIATELLA, GARLIC OIL • 22
- MARGHERITA – TOMATO, MOZZARELLA, BASIL, OREGANO • 18

dumplings

- BUFFALO CHICKEN DUMPLINGS ⚡ celery, buffalo sauce • 11
- STEAK & POTATO PIEROGI ⚡ garlic chives, horseradish, crème fraiche 13
- VEGETABLE GYOZA ⚡ daikon & carrot, sesame, black vinegar • 11



🌰 contains nuts 🌾 contains gluten • *gluten free options are available for most dishes +2*
our menu items are carefully sourced and crafted with intention. substitutions politely declined
** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness • a 20% gratuity will be added to tabs left open at time of closing*

WHAT'S ON TAP



— special releases

- | | |
|--|---------------------------|
| | GROWLERS
10oz • 16oz |
| | 32oz • 64oz
TO-GO ONLY |
| PALOMA \$6 \$9 \$12 \$18 | |
| [5.0% ABV] CRISP, LIVELY, EARTHY PEPPER WITH A SMOOTH AGAVE FINISH. OFF-DRY. | |
| COCOA CARAMEL \$6 \$9 \$12 \$18 | |
| [5.8% ABV] BITTERSWEET COCOA AND BURNT SUGAR CARAMEL. BALANCED, RICH, COZY. SEMI-SWEET. | |
| SPRUCE THORNS BEES \$8 \$11 \$15 \$22 | |
| [6.3% ABV] OFF-DRY CIDER MADE FROM FRESH PRESSED APPLES, SPRUCE TIPS, PRICKLY PEAR, HONEY. THAT'S JUST THE WAY IT IS. SOME THINGS WILL NEVER CHANGE. | |
| FARMHOUSE SOLERA \$8 \$11 \$15 \$22 | |
| [6.0% ABV] BARREL-FERMENTED SOLERA METHOD CIDER USING NATIVE AND INTRODUCED CULTURES. SOUR, EARTHY, TANNIC. DRY. | |
| A SALTED CUCUMBER \$6 \$9 \$12 \$18 | |
| [6.7% ABV] IN COLLABORATION WITH THE REAL DILL. MELON, HERBAL, JUICY, FRESH. DRY. | |
| LAVENDER \$6 \$9 \$12 \$18 | |
| [5.8% ABV] INFUSED WITH DRIED LAVENDER. FLORAL, CINNAMON AND CARDAMOM SPICE NOTES. BRIGHT. OFF-DRY. | |
| CHILE GUAVA \$6 \$9 \$12 \$18 | |
| [5.7% ABV] FALL-WINTER SEASONAL. GUAVA-FORWARD, SMOKY, MILD, LINGERING HEAT. OFF-DRY. | |
| BANJO \$8 \$11 \$15 \$22 | |
| [6.9% ABV] IN COLLABORATION WITH LAWS WHISKEY HOUSE. AGED 8 MONTHS IN CASK. CARAMEL, HEADY, WOODY. DRY. | |

— core ciders

- | | |
|---|---------------------------|
| | GROWLERS
10oz • 16oz |
| | 32oz • 64oz
TO-GO ONLY |
| REAL DRY \$6 \$9 \$12 \$18 | |
| [6.8% ABV] MADE FROM APPLES. TART, FRUIT-FORWARD, CLEAN. DRY. | |
| LE CHÊNE \$8 \$11 \$15 \$22 | |
| [6.4% ABV] MICHIGAN-GROWN FRUIT, RED ZINFANDEL BARREL-AGED. TANNIC, PHENOLIC, SLIGHTLY WILD. DRY. | |
| RASPBERRY \$6 \$9 \$12 \$18 | |
| [6.7% ABV] CO-FERMENTED WITH RASPBERRIES. TART, RUBY, BRIGHT. DRY. | |
| L'ACIER \$6 \$9 \$12 \$18 | |
| [6.4% ABV] MICHIGAN-GROWN FRUIT. LIGHT, FRUITY, BALANCED. DRY. | |
| OFF-DRY \$6 \$9 \$12 \$18 | |
| [5.8% ABV] MADE FROM APPLES. BALANCED, FRUIT-FORWARD. OFF-DRY | |
| PEAR \$6 \$9 \$12 \$18 | |
| [5.3% ABV] APPLE CIDER FINISHED WITH PEAR JUICE. RICH, BALANCED, FRESH. OFF-DRY. | |
| ROSÉ \$6 \$9 \$12 \$18 | |
| [5.5% ABV] A BLEND OF CIDER AND RED WINE. LIGHT, BALANCED ACIDITY, TANNIC. OFF-DRY. | |
| HIBISCUS SESSION \$6 \$9 \$12 \$18 | |
| [4.3% ABV] OUR TAKE ON AGUA DE JAMAICA. BRIGHT, BALANCED, UNCOMPLICATED. SEMI-SWEET. | |

— featured flights

- THIS IS CIDER** *made exclusively from apples* \$10
REAL DRY • OFF-DRY • FARMHOUSE SOLERA • LE CHÊNE
- DRY** *tart, clean, bright* \$10
REAL DRY • RASPBERRY • L'ACIER • A SALTED CUCUMBER
- FRUITY** *balanced, refreshing, fragrant* \$10
RASPBERRY • PEAR • HIBISCUS SESSION • PALOMA

— cider libations

- SWEDISH MULLED CIDER** \$7 10oz
REAL DRY CIDER, GINGER, WINTER SPICES
- RASPBERRY SPRITZ** \$8 10oz
RASPBERRY CIDER, ROSEMARY, THYME, SAGE, LEMON

10oz • 16oz

— our friends

- DOORYARD 1813** \$8 | \$10
[7.5% ABV] HERITAGE APPLES. BRIGHT, ZIPPY, STRONGLY TANNIC. DRY.
• *Farm Hill Cider, Lebanon, NH*
- DRY GINGER** \$8 | \$10
[6.9% ABV] WITH FIJI GINGER. SPICY, EARTHY, BRIGHT. DRY.
• *St. Vrain Cidery, Longmont, CO*
- BLACKBERRY BOTANICAL** \$8 | \$10
[6.9% ABV] DRY CIDER WITH BLACKBERRIES AND BOTANICALS. BRIGHT, LIGHT, INTRIGUING. DRY.
• *St. Vrain Cidery, Longmont, CO*
- EDEN IMPERIAL 11 ROSÉ** \$8 6oz
[11% ABV] RED CURRANT AND APPLE WINE. FRUITY, BALANCED TANNIN.
• *Eden Specialty Ciders, Newport, VT*
- BLANCHARD FAMILY WINES**
— *by the Glass*
- CHARDONNAY • CABERNET SAUVIGNON \$12 6oz
— *Bottled*
- CHARDONNAY • ROSÉ \$24 375ml
- PINOT NOIR • CABERNET SAUVIGNON \$26 375ml

— non-alcoholic

- COCA-COLA BOTTLE** \$3
- APPLE JUICE** *hot & cold* \$3 KIDS | \$5 16oz
- SPARKLING RISHI TEA** *rotating flavors* \$6
- HAPPY LEAF KOMBUCHA** *rotating flavor* \$6

* a 20% gratuity will be added to tabs left open at time of closing
 * multiple payments accepted, separate checks not available

GROWLER PRICES LISTED DO NOT INCLUDE PRICE OF NEW GLASSWARE • \$5 FOR 32OZ, \$7 FOR 64OZ