

FOOD OFFERINGS



— charcuterie & cheese

apple butter, pickled mustard seeds, olives, candied pecans, house pickles, lavosh crackers

ANY 2 SELECTIONS \$20 • ANY 3 SELECTIONS \$28 • ANY 4 SELECTIONS \$36

SALUMIS: ELEVATIONS CALABRESE, LAQUERCIA SPECK, RIVERBEAR MORTADELLA, HOUSE PORK RILLETTE

CHEESES: BAYLEY HAZEN BLUE, CABOT CLOTHBOUND CHEDDAR, MOUCO ASHLEY, MOUCO COLOROUGE, LOS CAMEROS, FIRST SNOW

— snacks

WARM CURED OLIVES • FENNEL POLLEN • 7

BBQ SMOKED ALMONDS • COFFEE SPICED BBQ, REAL DRY • 7

ACREAGE FRITES • CIDER AIOLI • 7

PIMENTO CHEESE SPREAD • LAVOSH CRACKERS, HOUSE MADE PICKLES • 8

SOFT PRETZELS • 3 MINI SOFT PRETZELS, HOT MUSTARD, CIDER CHEESE SAUCE • 8

— salads

BEET SALAD • SNAP PEAS, ARUGULA, PISTASCHIO VINAIGRETTE, CHEVRE • 9

LITTLE GEM SALAD • PRESERVED TOMATO, PANCETTA, CHILE-BUTTERMILK DRESSING • 13

CITRUS SALAD • FRISÉE, MIZUNA, GRAPEFRUIT, POMEGRANATE, POMELO VINAIGRETTE • 13

— small plates

ROASTED BONE MARROW • RED ONION JAM, HERB SALAD, ACREAGE BOULE • 22

DUCK POUTINE • DUCK CONFIT GRAVY, CHEESE CURDS, SCALLION • 13

GRILLED GREENS • KALE, CHARD, CASHEWS, CHILI VINAIGRETTE, COTIJA • 11

ROASTED CARROTS • PUFFED LENTILS, PARSNIP PURÉE, CUMIN YOGURT • 9

— large plates

CIDER BRATWURST • SAUERKRAUT, MUSTARD SAUCE, SPLIT TOP BUN • 14

ACREAGE BURGER • GREENS, PICKLES, AIOLI, CHEDDAR, TOMATO JAM • 15

— beyond burger +1, jalapeño bacon jam +2, pimento cheese spread +1

SHEPHERDS PIE • BUCKNER RANCH LAMB, ENGLISH PEAS, CARROTS, POTATOES • 15

MCDONALD FARMS PORK CHOP • ANSON MILLS FARRO, SNAP PEAS, CARROTS, SPINACH • 18

— sweets

CIDER DONUTS • MAPLE WHIP • 8

CHERRY POPOVER • COLORADO CHERRIES, BANJO CIDER, BLOOD ORANGE ICE CREAM • 9



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

MORTADELLA & MELTED ONION - MIDNIGHT MOON, MOZZARELLA, GARLIC OIL 24

☛ 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

10oz • 16oz 32oz • 64oz
GROWLERS
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.

FARMHOUSE SOLERA \$8 | \$11 | \$15 | \$22
[6.0% ABV] BARREL-FERMENTED SOLERA METHOD CIDER USING NATIVE AND INTRODUCED CULTURES. SOUR, EARTHY, TANNIC. DRY.

REMEDY \$6 | \$9 | \$12 | \$18
[6.8% ABV] DRY HOPPED WITH CASCADE AND CITRA HOPS. CITRUS, FLORAL, SMOOTH. 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.

WOO! TANG! \$8 | \$11 | \$18 | \$22
[5% ABV] CARA CARA ORANGE PUREE. BRIGHT, CITRUS. OFF-DRY.

PROJECT 686-252 \$8 | \$11 | \$15 | \$22
[4.1% ABV] STEM BOTANICAL SERIES. CIDER WITH BLACK TEA, LEMON VERBENA. DRY, LEMON AND TEA NOTES. REFRESHINGLY LIGHT.

10oz • 16oz 32oz • 64oz
GROWLERS
TO-GO ONLY

— core ciders

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.

CRABBY NEIGHBOR \$6 | \$9 | \$12 | \$18
[6.3% ABV] COLORADO CRAB APPLES AND GRANNY SMITH. EARTHY, TART. DRY. LIKE A DESERT.

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. 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 • DOORYARD 1813

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

POMMEAU TASTER \$6 2.5oz
APPLE DESSERT WINE, AGED 28 MONTHS.

CIDER SLUSHIE \$7 10oz
ROTATING FLAVORS

SWEDISH MULLED CIDER \$7 10oz
REAL DRY CIDER, GINGER, WINTER SPICES.
ADD POMMEAU TOPPER - \$3

RASPBERRY SPRITZ \$7 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.
• Farmun Hill Cider, Lebanon, NH

BLACKBERRY BOTANICAL \$8 | \$10
[6.9% ABV] DRY CIDER WITH BLACKBERRIES AND BOTANICALS. BRIGHT, LIGHT, INTRIGUING. DRY.
• St. Vrain Cidery, Longmont, CO

DRY GINGER \$8 | \$10
[6.9% ABV] DRY CIDER WITH FIJI GINGER. SPICY, EARTHY. DRY.
• St. Vrain Cidery, Longmont, CO

— non-alcoholic

COCA-COLA BOTTLE \$3

APPLE JUICE *hot & cold* \$3 KIDS | \$5 16oz

APPLE JUICE SLUSHIE *hot & cold* \$3 KIDS | \$5 16oz

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