

# HALF ACRE

KITCHEN CLOSES ONE HOUR BEFORE TAPROOM

## SHARE

### Oh, Collard Greens / \$15

Aged Cheddar, Anchovy,  
House Made French Bread

### Saltine + Mackerel / \$13

Spanish Mackerel Spread,  
Nasturtium, Tarragon, Chive,  
Jumbo House Made Saltine

### Bread Service / \$16

*(baked fresh daily)*

Focaccia, Rye, Sourdough,  
Camembert, Prosciutto, Pickles

### Chicharrones / \$10

Pork Rind, Togarashi, Spiced  
Vinegar

### Fries / \$6

ADD GARLIC AIOLI OR RANCH +\$1

### Cheese Curds / \$10

House Ranch

### Veggie Tempura / \$12

Sweet Potato, Red Pepper,  
Zucchini, Shishito,  
House Dipping Sauce

### Oxtail Fritti / \$16

Oxtail, Parsnip, Soy Sauce,  
Togarashi, Crispy Wonton, Garlic  
Aioli

## MAINS

### Burnt Autumn / \$16 VGN (optional)

Roasted Carrot, Delicata Squash, Beet Puree, Honeycomb,  
Rosemary Oil, Mint, Pecan, Crispy Shallot

### Nü Chicken Sando / \$16

Seasoned Crispy Chicken, Sambal, Alabama White Sauce, Mixed  
Pickle, House Made Toast, Fries

### Thee Hot Dog / \$16

Thuringer Sausage, Pickled Parsnip, Tamarind Sport Pepper  
Ketchup, Crema, Fries

### Half Acre Burger / \$17

Choice of Dry Aged Beef Patty or Beyond Burger, Cheddar  
Cheese, Red Onion, Fermented Shallot+ Shishito Aioli, House  
Pickles, House Made Sesame Seed Milk Bun, Fries

*\*Alert your server of any allergies. Substitutions by subtraction only, please.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.*