

## Appetizer

Fluke & Hamachi 13

*Jonathan apples, kohlrabi, tapioca & cider*

Bacon Wrapped Quail 15

*cocoa, seckle pear, golden beets & sherry*

Arugula & Endives 11

*citrus, goat cheese & walnut vinaigrette*

Greenhouse Lettuces 9

*radish, cucumber, cashews & carrot vinaigrette*

Venison Carpaccio 12

*cranberry, Jonathan apples & smoked black pepper*

Natirar Poached Egg 10

*potato hash, apple smoked bacon & toast*

Grilled Octopus & Littlenecks 13

*white beans, oregano & lemon*

## Pasta & Soup

Ricotta & Kabocha Ravioli 14/21

*maitake, duck confit & broth*

Anson Mills Farro 18/29

*cold water lobster, three carrots, tarragon & chervil*

Braised Wild Boar Ragu 16/25

*pinenuts, guanciale, Lacinato kale & garganelli*

Wood Roasted Butternut Squash Soup 11

*Surryanno, Brussels sprouts & aged sherry cream*

## Wood Fired Pizza

Tomatoes, Asiago, Fresh Mozzarella & Basil 10

Pork Belly, Farm Egg, Chillies, Fontina, Gorgonzola & Asiago 12

Pumpkin, Ricotta, Kale, Nutmeg & Sage 11

## Main Course

Barnegat Lighthouse Scallops 28  
*chestnut, frisée, olives & jura*

Roasted Chatham Cod 26  
*mustard spätzle, braised cabbage & cracklings*

Pumpnickel Crust King Salmon 25  
*winter radish, organic mushrooms & cardomum brown butter*

Pasture Raised Veal Flank 26  
*pepper & veal stew, grilled bread & bitter greens*

Slow Roasted Leg of Young Lamb 28  
*fennel pollen, rosemary, parsnip gratin & olive purée*

Hudson Valley Duck Breast 29  
*prune & Armagnac, fennel & olive oil potatoes*

Roasted Griggstown Chicken 27  
*celery root, royal trumpet mushrooms, parsley & garlic*

## Steaks

Wood Fired 28 oz Dry Aged Niman Ranch Cowboy Ribeye For Two 34pp  
*red onion & chipotle relish*

Pan Roasted 14 oz Grass Fed Kansas City Strip 32  
*horseradish cream & salted bone marrow*

Grilled 7 Oz Wagu Top Sirloin 24  
*pickled vegetables & red wine*

## Sides 8

vanilla glazed carrots & turnips  
macaroni & cheese  
french fries

Brussels sprouts & bacon  
mashed potatoes with olive oil or butter  
sautéed organic mushroom

## Farmer's Plates

Tuesday: Natirar Fried Chicken, Cheddar Biscuits, Mashed Potatoes & Gravy 23  
Wednesday: Grilled Meatloaf, Onion Rings, Crushed Potatoes & Barbecue 22  
Thursday: Chicken Pot Pie, Root Vegetables & Tasso Ham 20  
Friday: Malt Vinegar & Brooklyn Ale Battered Cod, French Fries & Tartar Sauce 18  
Saturday: Shrimp & Maine Lobster Macaroni And Cheese, Bacon Crumbs 24  
Sunday: Farmer's Pot Luck MC

## After Dinner Beverages

### Sweet

- Coteaux du Layon Chateau Soucherie 2007, Pierre-Yves Tijou 9
- Monbazillac 2005, Duc de Castellac 7
- Banyuls Hors d'Age NV, Domaine Valcros 8
- Malaga Victoria 2006, Jorge Ordoñez 16

### Fortified

- Pineau des Charentes, Pasquet 11
- New York Malmsey Special Reserve Madeira, The Rare Wine Co. 19

### Sherry

- Puerto Fino Solera Reserva, E. Lustau 7
- Manzanilla Pleamar, Gaspar Florido 9
- Pedro Ximénez Solera 1927, Alvear 10

### Port

- Terra Bella, Fonseca (organic) 10
- 10 Year Tawny, Taylor-Fladgate 14
- Vintage 2000, Croft 19
- Colheitas 1937, Quinta do Noval 76

### Coffee

- Ninety Acres Blend 3
- Espresso 3.50
- Double Espresso 5
- Cappuccino 6

### Tea

all flavors 3

white pear  
chamomile  
rooibos  
blood orange

earl grey bravo  
white monkey  
Japanese berry  
ceylon sonata

## Dessert at Ninety Acres

Espresso Doughnuts 9  
*chocolate dip & espresso brittle*

Chocolate Peanut Butter Pyramid 9  
*caramel ice cream & salted peanuts*

Kumquat & Cranberry Tart 9  
*candied kumquats & ginger ice cream*

Gingerbread Panna Cotta 9  
*poached pears & pomegranate*

Passionfruit Cheesecake 9  
*oranges & amaretto ice cream*

Assorted Cookies & Treats 11

Pie of the Day 7

Caramel Apple Sundae 8  
*whipped cream & cinnamon sugar pastry*

Valrhona Chocolate Shake 8  
*smoked chili & cocoa nibs*  
*add Patron tequila 6*

Sorbets 7  
*cranberry & green apple & spiced pear*

Ice Cream 7  
*peppermint stick & eggnog & vanilla*