
BAR MENU

Artisan Sharing Board	16
smoking goose: gin and juice salami, Delaware fireball West loop salumi: iberico bellota lardo, culatello house made: chicken liver, pickled red onion, mustard relish	
Duck Nuggets Thai grapefruit sauce, cilantro, mint	12
Stuffed Dates bacon wrapped, goat cheese, bourbon honey	9
Nardello Peppers bottarga, olive oil	12
Fried Lake Superior Smelt lemon aioli, bagna cauda	12
Spiced Cheddar Pork Rinds served warm	10
Root Vegetable Chips lebnah, pistachios, parsley, sumac	9
Bread Sticks neck bone gravy, egg, pecorino, parsley	13
Amazing Shrimp garlic butter, lime pickle, parsley	15
Ahi Tuna Tartar olives, red onion, avocado, poppadom	17
Pepperoni Meatballs tomato sauce, parmesan, crusty bread	13
Fried Oysters Thai spice rack sauce	14
Pizza	
4 Cheese mozzarella, ricotta, fontina, pecorino	12
Margherita tomatoes, mozzarella, basil, parmesan	13
Sunday Gravy homemade ricotta, parmesan, basil	15
The Nardello mozzarella, peppers, pickled chilies	12
Sausage & Rabe pecorino, provolone, garlic, oregano	14
White Pizza fontina, truffle cheese, sage, white sauce	17
Posh Hawaiian pork, mozzarella, caramelized pineapple, chilies	15
Italian Meats lardo, pancetta, brussels sprouts, onion chutney	13
Peperone Meatball calabrian chili, italian parsley, shaved garlic	14
Duck Merguez Sausage fontina, fennel, kale pesto, duck egg	16
River Valley Ranch Mushroom tarragon, goat cheese	13
Fireball salami, provolone	16
Grilled Eggplant kale pesto, bruschetta, mozzarella, arugula	12
Crispy Chicken Skin mozzarella, caramelized onions, chilies	14
Roasted Chicken Salad	13
endive, radicchio, escarole, shaved cauliflower, cucumbers, tomatoes, croutons, homemade buttermilk ranch	
Bounce Burger	15
½ pound beef patty, toasted onion bun, white cheddar, thyme roasted mushrooms	

1901 at AceBounce

SHARED

Roasted Shrimp Bisque - tomato, zucchini, fennel & herbs	12
Tavern Style Bar Harbor Mussels - beer, mustard, crème fraiche, tomato & herbs	12
Grilled Baby Octopus - potato & olive croquettes, pimento aioli	15
Fried Oysters - Thai spice rack sauce	14
Lamb Kebabs - cumin yogurt, kale pesto	16
Snapper Crudo - radish, mint, fermented chili, lime, crunchy honey	16
Beef Carpaccio - crispy shiitake mushroom, blue cheese, fried capers, baguette	16
Shrimp - garlic butter, lime pickle, parsley	15
Ahi Tuna Tartar - kalamata olives, red onion, dill, chilies, avocado, crispy poppadum	17
Pepperoni Meatballs - tomato sauce, crispy parmesan cheese, crusty bread	13

SALADS

Roasted Chicken - endive, radicchio, escarole, shaved cauliflower, cucumbers, tomatoes, croutons, homemade buttermilk ranch	13
Smoked Salmon - H. Forman smoked salmon, bibb lettuce, grilled asparagus, dill, deviled egg dressing	14
Shrimp - wild rice, grilled corn, mandarin orange, avocado, toasted almonds, herb vinaigrette	12

ENTRÉES

Pan-roasted Day Boat Scallops - peas, pancetta, Jimmy Nardello peppers, tarragon oil	24
Striped Bass - clam ragout, pancetta, tomatoes, oregano, broccoli rabe	28
Summer Spinach & Ricotta Rotolo - minted lamb ragu, olives, garlic, tomatoes	26
Petite Filet - thyme roasted mushrooms, garlic, black vinegar	36
Grilled Green Acres Squash - zucchini, yellow squash, grilled red onion, Jimmy Nardello peppers, tahini bean puree, hazelnuts, pecorino, balsamic, olive oil	19
Bacon & Sage Wrapped Veal Medallions - asparagus, basil, red pepper, mustard jus	26
Slagel Farm Chicken - spiced honey, slaw, buttermilk habanero dressing	21

We store nuts in our kitchen - nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish.

PIZZA

4 Cheese - buffalo mozzarella, homemade ricotta, fontina, pecorino, tomato sauce	12
Margherita - tomato sauce, cherry tomatoes, mozzarella, basil, parmesan, olive oil, sea salt	13
Sunday Gravy - pork bone gravy, homemade ricotta cheese, parmesan, basil	15
The Nardello - buffalo mozzarella, Jimmy Nardello peppers, pickled chilies, tomato sauce	12
Sausage & Rabe - fennel sausage, broccoli rabe, pecorino, provolone, garlic, oregano, tomato sauce	14
White Pizza - fontina, Cowgirl Creamery truffle cheese, sage, white sauce	17
Posh Hawaiian- smoked pork, buffalo mozzarella, caramelized pineapple, chilies	15
Italian Meats - Iberico Bellota Lardo, pancetta, brussel sprouts, red onion chutney, mozzarella, tomato sauce	13
Meatball - peperone meatball, Calabrian chili, Italian parsley, shaved garlic, tomato sauce	14
Duck Sausage - homemade duck merguez sausage, fontina, roasted fennel, kale pesto, duck egg	16
Mushroom - River Valley Ranch mushrooms, tarragon, goat cheese, tomato sauce	13
Fireball - Smoking Goose Delaware fireball salami, provolone, tomato sauce	16
Grilled Eggplant - kale pesto, spicy olive bruschetta, mozzarella cheese, arugula	12
Crispy Chicken Skin - mozzarella cheese, caramelized onions, chilies, celery leaves, white sauce	14

SIDES

Cacio e Pepe - mac n' cheese, breadcrumbs	6
Garlic & Vinegar Fries - parsley, crushed chilies	6
Seasonal Vegetable - asparagus, roasted cherry tomatoes, bagna cauda	6

DESSERTS

Strawberry Cannoli Trifle - chocolate covered Nichols Farm strawberries, ricotta cheese, crunchy cannoli bits, pistachios	7
Summer Mallomar - lemon marshmallow & blueberry cookie sandwiches, gingery white chocolate lemon glaze	7
Lemon Blueberry Cake - white chocolate frosting, candied ginger	7
Nutella Pizza - bananas, Seedling Farm cherry compote, ricotta cheese, nutella	7
Tropical Cheesecake - rum caramel, macadamia, vanilla roasted pineapple	7
Chocolate Pinot Noir Pudding - summer berries, whipped cream	7
Loaded Doughnut Holes - maple glaze, crispy bacon, hot fudge sauce	7
Black Dog Gelato - 3 seasonal selections	7
Sorbet - 3 seasonal selections	7