# STARTERS <br> Charcuterie <br> An artisan blend of meats, cheeses, mixed nuts, preserves, olives, seasonal fruit, and assorted crackers 

For 2: $\$ 20$ | For 4: $\$ 40$
Milwaukee Style Soft Pretzel 20 A HUGE Milwaukee style pretzel, wood-fired and served with beer cheese, honey mustard, and cinnamon honey butter
Spinach Artichoke Dip 9
Wood-fired spinach and artichoke dip topped with melted mozzarella cheese and served with woodfired garlic flatbread

## BRUSCHETTA

HOUSE-MaDE COMBInaTIONS SERVED ATOP WOOD-FIRED FRENCH BREAD

## Caprése 8

A combination of tomatoes, fresh mozzarella, and basil drizzled with a balsamic glaze SUGGESTED WInE PaIRInG: ACRES AWaY WHITE

Salty \& Sweet 8
Dry-cured and thinly sliced prosciutto and dates atop goat cheese drizzled with local honey SUGGESTED WINE PAIRING: ACRES AWAY ROSE

Tabby Dip 9
Tangy creamy goat cheese atop marinara sauce served with wood-fired garlic flatbread
Artisan Cheese Plate 12 A selection of artisan cheeses served with house made wood-fired crackers
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12 InCH WOOD-FIRED PIZZa
GLutten FREE CRust available $+\$ 3$

## Pepperoni 14

Red sauce topped with mozzarella cheese and pepperoni
Quattro Formaggi 19
Red sauce topped with provolone, mozzarella, parmigiano reggiano, and goat cheese
Spicy Sausage \& Mushroom 19
Alfredo sauce topped with mozzarella cheese, sausage, mushrooms, red onions, spinach, and jalapeños
Farmhouse Veggie 19
Garlic olive oil, mozzarella cheese, red onions, mushrooms, spinach, tomatoes, roasted red bell
peppers. and a drizzle of pesto and balsamic glaze

Triple Threat 19
Red sauce topped with mozzarella cheese,
pepperoni, sausage, and bacon
My Hot Hunny 19
Red sauce topped with pepperoni, red onions, goat cheese, crushed red pepper flakes, and hot honey

Pesto Margherita 19
Red sauce topped with fresh mozzarella cheese, tomatoes, and a drizzle of pesto and balsamic glaze
Forest Feast 19
Garlic olive oil, mozzarella cheese, a selection of fresh mushrooms, red onions, and spinach, finished with fresh thyme

