WINE

WHITES

			G	B	
7 ACRE /On Tap	Chardonnay	CA	7	25	CARAFE
2017 Aspens	Chardonnay	Columbia Valley	8	32	
2017 Terra D'Oro	Chenin Blanc / Viognier	CA	10	38	
2017 Ryder	Chardonnay	North Coast	9	34	
2017 Whitehaven	Sauvignon Blanc	Marlborough	10	38	
2017 Lone Birch	Pinot Gris	Yakima, WA	10	38	
2018 Toschi	Reisling	Monterrey	8	30	
2017 Laguna	Chardonnay	Russian River	11	42	
2018 Gabbiano "Promessa"	Pinot Grigio	Tuscany	7	26	
2018 French Blue	Rose	Bordeaux	9	36	
NV Avissi	Prosecco	Veneto, IT	9	40	
2016 Robert Mondavi	Fume Blanc	Napa		34	
2016 Stag's Leap Wine Cellars	Sauvignon Blanc	Napa		55	
2017 Acrobat	Pinot Gris	Oregon		36	

SPARKLING

NV Gruet	Brut Rose	New Mexico		40	
NV Underwood (12 oz. Can)	Brut Rose	Oregon		20	
NV Veuve Cliquot	Yellow Label Brut	Champagne, FR		100	
NV Villa Sandi	Prosecco	Veneto, IT		9	SPLIT
NV Avissi	Prosecco	Veneto, IT	9	40	

PORT

Taylor	10 Year Tawny Port	Portugal	7
Fonseca	Bin 27 Ruby Port	Portugal	6

REDS

7 ACRE /On Tap	Malbec	Mendoza	7	25	CARAFE
2017 Irony	Pinot Noir	CA	8	30	
2017 Terra D'Oro	Zinfandel	Amador County CA	10	38	
2017 Aspens	Cabernet Sauvignon	Columbia Valley	10	38	
2017 Dona Paula	Malbec	Lujan, AR	11	42	
2016 Joel Gott	Cabernet Sauvignon	Napa	13	48	
2017 Ryder	Cabernet Sauvignon	Central Coast	9	34	
2015 Chateau de la Chaise	Gammay	Bruilly, FR	11	42	
2017 Saddlebred	Pinot Noir	Sicily	9	34	
2017 Farmhouse	Red Blend	CA	10	38	
2016 Bouchon	Merlot	CA	9	36	

OTHER REDS BY THE BOTTLE

2015 Mettler "Epicenter"	Old Vines Zinfandel	Lodi	48
2017 Napa Cellars	Merlot	Napa	52
2016 Rodney Strong Select	Merlot	Sonoma	40
2017 Luigi Bosca	Malbec	Mendoza, AR	42
2015 Velvet Devil	Merlot	WA	35
2016 Orin Swift "Abstract"	Red Blend	CA	86
2016 Stag's Leap "Hands of Time"	Red Blend	Napa	90
2016 Steven Vincent "Crimson"	Red Blend	CA	44
2017 Concannon Vineyards	Petite Syrah	Central Coast	40

CABERNET SAUVIGNON

2017 Katherine Goldschmidt	Alexander Valley	52
2017 Justin	Paso Robles	78
2017 Rutherford Ranch	Napa	55
2017 Rodney Strong	Alexander Valley	48
2018 Silver Palm	Redwood Valley	38
2016 Jordan	Alexander Valley	105
2017 B Side	Napa	44
2017 Mario's Estate	Napa	100

PINOT NOIR

2016 La Crema	Sonoma	44
2017 Duckhorn "Decoy"	Sonoma	72
2015 Witness Tree	Willamette, OR	56
NV J. Lohr Falcon's Perch	CA	38
2015 Marion Fields Cellars	Willamette, OR	48
2017 Stoller Family Estate	Dundee Hills, OR	72

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FOLLOW 7ACREBARNGRILL

SUPPER

THE BARN

LOCAL ON DRAFT

ABV					
6.3	Jekyll Brewing Co.	Hop Dang Diggity	IPA	Alpharetta	6
5.0	Sweetwater	420	Extra Pale Ale	Atlanta	6
5.3	Eventide	Seasonal	Kolsch	Decatur	6
6.5	Creature Comforts	Tropicalia	IPA	Athens	7
6.9	Reformation Brewing	Cadence	Belgian Dubbel	Woodstock	7
5.0	Duke's and Bell	Hey Man Ale	Blonde Ale	Greensboro	6
8.0	Pontoon	Flotation Device Weiss	Wheat	Dunwoody	6
8.2	Wild Heaven	Ode to Mercy	Imperial Brown Ale	Avondale	7
5.0	3 Taverns	Prince of Pilsen	Euro Style Pilsner	Cumming	7
4.2	Red Hare	Gem City Classic	Light Lager	Marietta	7
8.5	Scofflaw Brewing	Sneaky Wheat	Belle Mead Barrel Wheat	Atlanta	7
5.2	Gate City	Copperhead	Amber Ale	Roswell	7

BOTTLES & CANS

6.0	Jekyll Brewing Co.	Cooter Brown	Brown Ale	Alpharetta	7
4.5	Pretoria Fields	Berry Gose	Sour	Georgia	7
	Salt Life	Lager	American Lager	Jacksonville	5
6.5	Dale's	Pale Ale	Pale Ale	Colorado	7.77
7.0	Ballast Point	Sculpin	IPA	San Diego	7
4.4	Modelo	Especial	Lager	Mexico	5
7.0	Bell's	Two Hearted	American IPA	Michigan	6
5.1	Allagash	White	Wheat	Maine	6
7.4	Gate City (16 oz.)	Awe Juice	IPA	Roswell	9
5.9	Boulevard	Tank No. 7	Farmhouse Ale	Missouri	7
5.6	Anchor Brewing	Porter	Stout	SF	7
9.2	Reformation	JUDE	Belgian Trippel	Woodstock	9
5.0	Stella Artois	Lager	Pale	Belgium	6
	Classic American	BUD, Mich Ultra, Miller Lite, Coors N/A, PBR			4.77

NOT BEER, BUT TASTY

5.5	Long Drink	Gin Flavored	Sparkler	7.77
2.5	Lindeman's	Framboise Lambic	Raspberry Sour	10
5.0	Atlanta Hard Cider Co.	Crisp Apple	Champagne Yeasted	6

GRAZE & GARDEN

add grilled / fried chicken to any salad 5

JUMBO LUMP CRAB CAKE 15
sweet corn relish, red pepper beurre blanc

AHI TUNA POKE 13
citrus segments, soy, chiles, fennel tops, basil oil GF

7 ACRE AVOCADO TOAST 7.77
TBB porridge bread, cotija cheese, pickled onion, lemon olive oil V

JACK DANIEL'S OLD NO. 7 BBQ MEATBALLS 7.77
(beef, pork, veal) crispy onion straws, Tennessee whiskey-peach bbq

CRISPY JUMBO CHICKEN WINGS 10
6 wings tossed in 7 Acre buffalo sauce (extra dip .50 ea.)

SWEET POTATO "HUMMUS" 7.77
lightly curried with tahini and oranges served with crackers and crudités V

CORN CHOWDER BOWL 7.77
Neuske's bacon, new potatoes, onion, celery, sweet creamed corn
add broiled lobster 7.77

GARDEN SALAD 8
mixed field greens, cucumber, grape tomatoes, pickled red onion, Bragg's cider vinaigrette V

SHREDDED SALAD 11
shaved Brussels sprouts, red quinoa, shredded baby kale, radicchio, local apples, chick peas, dry cherries, avocado, hard-cooked egg, lemon, olive oil

KEY LIME CAESAR SALAD 8
white anchovy, pecorino romano, ciabatta croûton

HEIRLOOM TOMATO AND BURRATTA SALAD 12
shaved shallot, balsamic syrup, arugula pesto V

HANDS ON

served with 7 Acre farm fries or jalapeño cole slaw
SBC = SHORT RIB, BRISKET, CHUCK

SMASHED BARN BURNER BURGER 12
double smashed **SBC** patties, fire roasted green chiles, pepper jack, chipotle aioli, toasted brioche

THE HICKORY FATS 14
SBC thick burger, pecan smoked bacon, white cheddar, grilled vidalia onion, awesome sauce, toasted brioche

DIG IN

SLOW COOKER BEEF BRISKET 22
potato pureé, spring carrots, pan jus, crisp parsnip

GRANDMA SZECHUAN'S SPAGHETTI 15
garlic, ground pork, ginger, soy, sambal (chili paste) crushed tomato

MIXED SEAFOOD STEW 23
light tomato broth, shrimp, mussels, scallops, oysters, fish, fresh herbs

GRILLED BONE-IN HERITAGE PORK CHOP 22
yukon gold potatoes, apple-mustard sauce, and something green

CHICKEN SPAGHETTI ALPHARETTA 18
Romano cream sauce, grilled chicken, sun dried tomato pesto

SKILLET FIRED BONE-IN RIB EYE STEAK 32
(16 oz) potato pureé, roast shallot, malbec reduction

SALMON AND SCALLOP HOT BOWL 24
cooked farro, green veg of the day, tarragon beurre blanc

GRILLED SAUSAGE PLATE 16
daily sausage and sides

FLAME GRILLED CHICKEN 20
sautéed fresh vegetables, cauliflower mash, mushroom jus

V = ask your server about vegetarian and GF gluten free options

*CONSUMING RAW OR UNDER COOKED FOODS SUCH AS MEATS, POULTRY, SEAFOOD, EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.

EXTRAS

FLASH FRIED BRUSSELS SPROUTS 6
bacon onion jam

7 ACRE FARM FRIES 4.77

JALAPEÑO COLE SLAW 4.77

GREEN VEG OF THE DAY 6

7 ACRE MAC N' CHEESE 4.77

YUKON GOLD MASHED POTATOES 4.77

FINISH STRONG

ENJOY A LA MODE 3.14*

BUTTERMILK PIE 3.14*

AMERICAN BEAUTY APPLE PIE 7.77

PRIDE OF ALABAMA GOLDEN EAGLE PECAN PIE 7.77

ORANGE OLIVE OIL CAKE 3.14*

LEMON GOAT CHEESE POUND CAKE 3.14*
blueberry brandy compote

CHOCOLATE LAYER CAKE 7.77

BOYLAN'S BLACK CHERRY SODA FLOAT 7.77
salted caramel ice cream