



Acorn

CHARRED CAULIFLOWER 14
apricot, walnuts, bagna cauda, lemon, crouton

TESTAROLI 15
pea, mushroom, anchovy, stravecchio, mint

PORK BELLY 16
tamarind, ramp, date, radish, coconut

SALT COD 15
potato, garlic, chive, olive oil, sourdough toast

BREAD & BUTTER 12
goat butter, b&b strawberries, honey, grilled sourdough

FIDDLEHEAD FERN 14
tempura, shakshuka, dill salsa verde

FAVA TABBOULEH 12
green tomato, preserved lemon, mint, toasted coix seed

RAPINI 13
sweet sesame, carrot muhammara, yuzu

26 ARTICHOKE RIGATONI
dandelion, prune, laver, marcona, goat feta

33 TILEFISH
seed and nut, job's tears, cucumber, pho broth

32 PORK LOIN
aji amarillo, annatto, schmaltz, masa, mole verde, cotija cheese

28 TIMBALLO
crepe, octopus, licorice, last years tomato, romaine, red wine

28 RAINBOW TROUT
rhubarb, asparagus, satsuma, oka, watercress

35 CHICKEN FRIED RABBIT
hominy, swiss chard, country pate, pepper, milk gravy, malt

54 WHOLE CHICKEN (for two)
pimento, green grain, bread fruit, cucumber, huacatay

74 TENDERLOIN OF BEEF (for two)
smoke, potato, chimichurri, endive, goat cheese, apricot

ACORN CURATED CHARCUTERIE BOARD

Mkt Price

White Wine
Merguez
Fennel
Acorn Ham
Rosemary Marcona

Orange Fennel
Goat Harissa
Red Curry
Pate
Pistachio Mortadella
Olive Loaf

Mostarda
Violet Mustard
Marinated Olives
Calabrian Chili
Marcona Almonds