



*Acorn*

ARANCINI 14

*lamb, vindaloo, mushy pea*

LAMB KOFTA 15

*tomato, sesame, coriander, black 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*

28 ASPARAGUS ANELLONI

*white pesto, foraged mushroom, watercress, summer truffle*

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*

29 RAINBOW TROUT

*black garlic, potato, pea, ramps, sesame, cress*

35 CHICKEN FRIED RABBIT

*hominy, swiss chard, country pate, pepper, milk gravy, malt*

CARROTS 14

*manchego, chermoula, chicory, raisin, pepita*

FAVA TABBOULEH 12

*green tomato, preserved lemon, mint, toasted coix seed*

CHARRED CAULIFLOWER 14

*apricot, walnuts, bagna cauda, lemon, crouton*

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  
Canary*

*Mala  
Goat Harissa  
Red Curry  
Pate  
Pistachio Mortadella  
Olive Loaf*

*Mostarda  
Violet Mustard  
Marinated Olives  
Calabrian Chili  
Marcona Almonds*