



Acorn

ESCARGOT 14

corn, crema, chili, huitlacoche mole, cotija, cachapas

CRAB "RICE" 15

Peekytoe crab, boiled peanuts, lacinato kale, kimchi vin, duck egg

TOMATOES 15

Tzum salmon flake, dill, fennel, grilled gherkin, cream cheese dressing

SALT COD 15

potato, garlic, chive, olive oil, sourdough toast

BREAD & BUTTER 12

goat butter, b&b strawberries, honey, grilled sourdough

SHISHITO PEPPERS 14

fermented corn, lime, chocolate, mint, queso

BEAN TABBOULEH 12

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

CHARRED CAULIFLOWER 14

apricot, walnuts, bagna cauda, lemon, crouton

28 ANELLONI

burnt semolina, white pesto, foraged mushroom, sweet corn, summer truffle

33 WHITE BASS

seed & nut, zucchini, smoked bluefish, tobiko, pea leaf vinaigrette

32 PORK LOIN

aji amarillo, annatto, schmaltz, masa, mole verde, cotija cheese

28 TIMBALLO

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

30 RAINBOW TROUT

black garlic, calamari, toy box tomato, beans, fennel, sweet drops

35 CHICKEN FRIED RABBIT

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

58 WHOLE CHICKEN (for two)

yogurt, mint, shirazi salad, cashew, black lentil, pachadi

74 TENDERLOIN OF BEEF (for two)

smoke, potato, salsa verde, goat cheese, basil

ACORN CURATED CHARCUTERIE BOARD

Mkt Price

White Wine
Chorizo
Pepperon
Canary
El Cumino

Goat Harissa
Orange Fennel
Pate
Pistachio Mortadella
Olive Loaf

Mostarda
Violet Mustard
Marinated Olives
Calabrian Chili
Marcona Almonds