



Acorn

ESCARGOT 15

*duck liver toast,
creamed leeks, mustard*

CRAB "RICE" 16

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

GNOCCHI 14

*parsnip, squash, kale, mushroom,
umeboshi brown butter*

SALT COD 15

potato, garlic, chive, olive oil, sourdough toast

BREAD & BUTTER 12

*goat butter, fermented quince, honey,
grilled sourdough*

BBQ BEETS 14

*smoke, apple butter, sunchoke, kale,
miso bbq, hazelnut dukka*

TABBOULEH 12

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

CHARRED CAULIFLOWER 14

apricot, walnuts, bagna cauda, lemon, crouton

28 ANELLONI

*burnt semolina, white pesto, foraged mushroom,
sweet corn, burgundy truffle*

33 MAHI

*seed & nut, yam, squash, coconut,
shishito prik nam pla*

32 PORK LOIN

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

35 DRY AGED DUCK

*spaetzle, octopus, orange, endive, wakame,
licorice, pho broth*

30 RAINBOW TROUT

*smoked mackerel, celeriac, tarragon, choucroute,
mustard seed, cider marine*

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
Lamb lomo
Pepperon
Calabrese
El Cumino*

*Goat Harissa
Hungarian
Orange Fennel
Pate
Pistachio Mortadella
Olive Loaf*

*Mostarda
Violet Mustard
Marinated Olives
Calabrian Chili
Marcona Almonds*