



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 LASAGNA

*burnt ends, rapini, eggplant, raisin, pine nut, taleggio, truffle, egg sauce*

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)

*braai, coffee, butter beans, yam, corn bread, piri-piri*

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