



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

SCALLOP 15

*ember clams, gejang, yuzu, lebneh,
smoke salmon vinaigrette*

BREAD & BUTTER 12

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

BBQ BEETS 14

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

CARROTS 13

*ajo blanco, grapes, pumpernickel,
pastrami spice, honey, almond*

CHARRED CAULIFLOWER 14

apricot, walnuts, bagna cauda, lemon, crouton

28 PAPPARDELLE

*meyer lemon, parmesan, toasted pepper,
chive, perigord truffle*

33 MAHI

*seed & nut, shrimp, chowder velouté,
yam, celery, roe*

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 LAMB STEAK

*yeast steam dumplings, pine nut, carrot, onion,
pepperoncini, sauce lizano*

58 WHOLE CHICKEN (for two)

*sour orange, hominy, cabbage, dirty rice
Peruvian sauce, radish*

74 TENDERLOIN OF BEEF (for two)

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

ACORN CURATED CHARCUTERIE BOARD

Mkt Price

*White Wine
Curry
Pepperon
Mulling
El Cumino*

*Goat Harissa
Smoke Venison
Pate
Pistachio Mortadella
Venison Terrine
Bresaola*

Mostarda

*Violet Mustard
Marinated Olives
Calabrian Chili
Marcona Almonds*