



Acorn

MUSSELS 16

lemon, fennel, scallion,  
smoked foie de Poulet jus, toast

CRAB "RICE" 16

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

GNOCCHI 14

parsnip, pea, fava, kale, mushroom,  
umeboshi brown butter, mint

SALT COD 15

potato, garlic, chive, olive oil, sourdough toast

SCALLOP 15

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

ARTICHOKE 15

neck bone gravy, cured egg, lemon, parmesan

BREAD & BUTTER 12

goat butter, fermented apple butter, pear, honey,  
grilled sourdough

BBQ BEETS 14

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

CARROTS 13

ajo blanco, grapes, pumpnickel,  
pastrami spice, honey, almond

CHARRED CAULIFLOWER 14

apricot, walnuts, bagna cauda, lemon, crouton

28 PAPPARDELLE

meyer lemon, parmesan, toasted pepper,  
chive, summer truffle

33 MAHI

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

32 PORK LOIN

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

38 DRY AGED VEAL

Ossobuco, 4 week onion, green garlic dumpling,  
ramps, peas, fava

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

Country Ham  
Braunschweiger  
Brasola  
Mala  
Fennel

Mulling  
Curry  
Canary  
Smoke Venison  
Mortadella  
Pate

Mostarda  
Violet Mustard  
Marinated Olives  
Calabrian Chili  
Marcona Almonds