



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, pumpernickel,
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

zucchini, clams, glass noodles,
XO sauce, sesame

35 LAMB LOIN

bunny chow, spring onion, green raisin, shank,
popover, labneh

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