



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
Osso Bucco, 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