

Appetizers

- Autumn Squash Soup, local fall squash, toasted pumpkin seeds...\$10
Sweet & Sour Calamari, pickled chili, fermented pepper aioli... \$12
Salmon Tartare, sriracha mayo, ponzu, sesame cracker, scallion... \$12
Local Cheese Plate, selection of local artisanal cheeses, seasonal garnishes ... \$12

Salads

- Pear Salad, dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette... \$11
Caesar Salad, romaine, herb croutons, parmesan tuile, house Caesar dressing... \$8
Brussels Sprouts Salad, shaved brussels sprouts, toasted walnuts, apple, pecorino, candied bacon vinaigrette ... \$10
Arugula & Chicken Salad, apple, spinach, crispy quinoa, dried cranberry, balsamic vinaigrette...\$15
Greek Shrimp Salad, grilled shrimp, cucumber, tomato, red onion, feta, red wine vinaigrette...\$16
Asian Chicken Salad, cabbage, romaine, cashews, orange, sunflower seeds, citrus lime vinaigrette....\$15

Add Chicken... \$5 Add Shrimp... \$6 Add Salmon... \$7

Wraps & Sandwiches

- Acacia Burger, tomato, house made pickles, burger sauce, american cheese... \$13
Grilled Chicken BLT Wrap, bacon, spinach, tomato, paprika aioli \$13
Crispy Falafel Gyro, pickled vegetables, house made tzatziki, romaine.... \$12
Crab Cake Sandwich, cabbage slaw, tartar sauce, tomato ... \$15
Open-Faced Salmon & Crab Burger, tomato, tartar sauce...\$13
Pork Belly Flatbread, soy glazed pork belly, bok choy, apple, sriracha aioli...\$13

Entrees

- Scottish Salmon, creamy cous cous, mushroom, leek, lemon....\$15
Beef Borscht, filet tips, roasted beets, fall vegetables, horseradish...\$16
Roasted Chicken Breast, lentils, roasted broccoli & cauliflower, salsa verde, jus...\$15
Fall Vegetable Risotto, butternut squash, parsnip, sweet potato, garlic chips...\$13
Grilled Shrimp, gnocchi, brussels sprouts, mushrooms, brown butter...\$14