



LUNCH MENU

APPETIZERS

- White Asparagus Soup** \$10
potato, shaved asparagus, crispy shallot
- Sweet & Sour Calamari** \$11/\$15
pickled chili, fermented pepper aioli
individual/sharing
- Salmon Poke** \$12
sriracha mayo, soy, avocado, scallion, sesame
- Local Cheese Plate** \$12
selection of local artisanal cheese,
seasonal garnishes

— SALADS —

- Pear Salad** \$11
dried cranberries, spiced cashews, crumbled
gorgonzola, honey balsamic vinaigrette
- Caesar Salad** \$9
romaine, herb croutons, parmesan tuile,
house caesar dressing
- Mixed Green Salad** \$8
red onion, cherry tomato, roasted red
pepper, red wine vinaigrette
- Roasted Beet Salad** \$13
arugula, orange, crispy quinoa, goat cheese,
balsamic yogurt, lemon vinaigrette
- Greek Shrimp Salad** \$15
arugula, orange, crispy quinoa, goat cheese,
balsamic yogurt, lemon vinaigrette
- Crab Cobb Salad** \$16
romaine, avocado, tomato, bacon, egg,
gorgonzola, green goddess dressing

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

WRAPS & SANDWICHES

served with a choice of hand cut fries,
potato salad, or seasonal vegetables

- Acacia Burger** \$13
tomato, house made pickles, burger sauce,
american cheese
- Chicken & Avocado BLT Wrap** \$13
white beans, fennel, leeks, fennel soubise
- Crispy Falafel Gyro** \$12
pickled vegetables, house made tzatziki,
romaine
- Crab Cake Sandwich** \$15
cabbage slaw, tartar sauce, tomato
- Open-Faced Salmon & Crab Burger** \$13
tomato, tartar sauce
- Cheese Steak** \$14
ny strip, caramelized onion, american
cheese, baguette

— ENTRÉES —

- Scottish Salmon** \$15
quinoa, fennel, snap peas, fennel soubise
- Roasted Chicken Breast** \$15
white beans, fennel, leeks, fennel soubise
- Roasted Lamb Flatbread** \$13
cumin spiced lamb belly, pickled onion,
romaine, tzatziki
- Spring Vegetable Risotto** \$13
asparagus, cherry tomato, green beans,
garlic chips
- Grilled Shrimp** \$14
house-made gnocchi, english peas,
meyer lemon, brown butter, ricotta

\$19 3-COURSE "POWER LUNCH" - SEE REVERSE



About The Restaurant :

Here at Acacia simplicity is key. We use local ingredients whenever possible and don't try to mask them with heavy sauces; instead we like to let the ingredients shine. We take pride in showcasing what New Jersey has to offer while putting our own spin on familiar dishes. Our dedication to uncomplicated excellence extends to our service as well. We believe that delicious food is best enjoyed in a comfortable, relaxed atmosphere. From our food to our service, we strive to give our guests an exceptional dining experience, one that they can come to expect time and time again.

Chris Voigtsberger Chef/Owner at Acacia.

Chris received his Culinary Arts diploma from the Institute of Culinary Education in Manhattan in 2010, completing his externship at the world renowned Eleven Madison Park in New York under Chef Daniel Humm. He worked at Ninety Acres Culinary Center in Peapack, New Jersey; and also stints as Sous Chef at Degustation in Manhattan, New York and Sous Chef at Blue Bottle Café in Hopewell, New Jersey.

THREE COURSE POWER LUNCH

\$ 1 9

1st Course (choice)

poblano & potato soup, herbs, olive oil
pear salad, mixed greens, dried cranberries, gorgonzola
caesar salad, romaine, herb croutons, house caesar dressing
mixed greens, red onion, olive, tomato, red wine vinaigrette

2nd Course (choice)

blackened chicken wrap, romaine, mango salsa, sriracha aioli, fries
pan roasted salmon, white beans, fennel, leeks, lemon vinaigrette
gnocchi primavera, spring vegetables, parmesan, pistachio pesto
crispy falafel, pita, housemade tzatzki, pickled vegetables, hand cut fries

3rd Course

power lunch dessert
(for here or to go)

please alert your server if you have any time restrictions

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