



DINNER MENU

APPETIZERS

White Asparagus Soup	\$9
potato, shaved asparagus, crispy shallot	
Pear Salad	\$11
dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette	
Roasted Beet Salad	\$12
arugula, crispy grains, goat cheese, balsamic yogurt, lemon thyme vinaigrette	
Caesar Salad	\$8
baby romaine, herb croutons, parmesan tuile, house made caesar dressing	
Goat Cheese Croquettes	\$11
goat cheese mousse, asparagus, balsamic reduction	
Coconut Shrimp	\$13
grilled pineapple, avocado, chile, curry mango coconut coulis	
PEI Mussels	\$13
chorizo, caramelized onion, roasted tomato & fennel, saffron	
Salmon Poke	\$13
sriracha aioli, avocado, toasted nori, scallion, sesame, pickled onion, soy	
Crispy Calamari	\$11/15
sriracha aioli, avocado, toasted nori, scallion, sesame, pickled onion, soy individual/sharing	
Local Cheese Plate	\$12
selection of local artisanal cheese, seasonal garnishes	

—SECONDS—

House-Made Crab Tortellini	\$16
miso broth, scallion, soybeans	
Cumin Lamb Flatbread	\$15
slow roasted lamb, red onion, lettuce, tzatziki	
House-Made Gnocchi	\$14
english peas, whipped ricotta, meyer lemon butter	
Beef Tartare	\$16
mustard, egg yolk, pita chips, snap peas	

ENTRÉES

Half Griggstown "Brick" Chicken	\$28
rosemary potato, mushroom, asparagus, pan sauce	
Pan Roasted Scottish Salmon	\$29
white beans, fennel, leeks, fennel soubise	
Crescent Farm Duck Breast	\$30
caramelized pears, charred cabbage, quinoa, balsamic reduction, jus	
Pan Roasted Local Day Boat Scallops	\$32
black beans, blackened shishito, tomatillo, poblano salsa verde	
Lump Crab Cakes	\$32
mashed potato, green beans, shaved almonds, meyer lemon beurre blanc	
10 oz. NY Strip	\$36
gorgonzola crust, crispy potato, grilled asparagus, natural reduction	
Jerk Spiced Monkfish	\$29
dirty rice, red & green bell pepper, roasted mushroom, jerk marinade, mango salsa	
Australian Lamb Shank	\$34
toasted barley, glazed baby root vegetables, salsa verde, lamb jus	
*House-Made Fettucini Primavera	\$24
spring vegetables, cherry tomato, pistachio pesto, parmesan	
Seafood Risotto	\$29
mussels, crab, & shrimp, peas, spinach, crispy garlic	

SIDES \$5

mashed potatoes, herbs & olive oil
roasted mushrooms, thyme & sea salt
green beans, shaved almonds
risotto, parmesan

Please ask about our Gluten Free & Vegan Options
*Vegetarian Entrée



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.

FIVE COURSE TASTING MENU - \$65

Requires participation of the entire table

1st Course

roasted beets, arugula, crispy grains, goat cheese, balsamic yogurt,
lemon thyme vinaigrette

or

poblano & potato soup, herbs, olive oil

2nd Course

salmon tartare, sriracha aioli, ponzu, scallion, pita chips

or

beef tartare, brioche, mustard, salsa verde, egg yolk

3rd Course

crab tortellini, meyer lemon, parmesan cream

or

slow roasted cumin spiced lamb belly, pickled onion, roasted fennel, tzatziki

4th Course

seared monkfish, spring vegetables, miso broth

or

crescent farm duck breast, quinoa, goat cheese croquette, caramelized pear

5th Course

chocolate mousse dome, chocolate brownie, whipped cream

or

meyer lemon semifreddo, whipped cream, fresh berries

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OFF-PREMISE EVENTS AS WELL AS
ON SITE PRIVATE PARTIES