



DINNER MENU

APPETIZERS

Creamy Cauliflower Soup brown butter, herbs, honey spiced almonds	\$10
Pear Salad dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette	\$11
Shaved Brussels Sprouts Salad shaved brussels, apple, toasted walnuts, pecorino, thyme & bacon vinaigrette	\$12
Caesar Salad baby romaine, herb croutons, parmesan tuile, house made caesar dressing	\$10
Roasted Beet Salad arugula, crispy quinoa, goat cheese, balsamic yogurt, lemon vinaigrette	\$13
Grilled Shrimp radish, red onion, arugula, feta, chili lime vinaigrette	\$13
PEI Mussels bacon, scallion, jalapeno, rosemary, gorgonzola cream	\$13
Salmon Poke toasted peanuts, avocado, sriracha, sesame, ponzu	\$13
Crispy Calamari sweet & sour glaze, pickled chili, fermented pepper aioli - individual/sharing	\$11/15
Mix Green Salad local mix greens, cucumber, radish, tomato, red onion, red wine vinaigrette	\$10

—SECONDS—

Stuffed Grilled Squid sausage stuffed squid, squid ink risotto, lemon aioli	\$14
Duck Mac n' Cheese duck confit, tallegio, parmesan, truffle bread crumbs	\$15
House-Made Gnocchi butternut squash, mushroom, sage, brown butter	\$14
Mushroom Tartlet wild mushroom ragout, celery root, truffle, crispy leeks	\$14

ENTRÉES

Half Griggstown "Brick" Chicken crispy fingerling potato, spinach, butternut squash, pan sauce	\$29
Pan Roasted Scottish Salmon roasted brussels sprouts, leeks, shallot agridolce, white beans, leek cream	\$29
Grilled Veal Chop creamy polenta, fall greens, cherry peppers, gremolata, jus	\$38
Pan Roasted Local Day Boat Scallops house-made gnocchi, mushrooms, arugula, truffled celery root cream	\$32
Lump Crab Cakes sweet potato mash, roasted cauliflower & spinach, tartar sauce	\$32
8oz. Filet Mignon whipped potato, roasted broccoli, horseradish compote, crispy leeks	\$36
Chatham Cod quinoa, mustard greens, parsnip soubise, parsnip chips	\$30
Crescent Farm Duck Breast creamy barley, caramelized apple, baby carrots, balsamic reduction	\$32
*House-Made Rigatoni salt roasted fall vegetables, pecorino, pumpkin seed pesto	\$26
Seafood Risotto mussels, crab, & shrimp, spinach, tomato, crispy shallot, parmesan	\$29
SIDES \$6 mashed potatoes, herbs & olive oil roasted mushrooms, thyme & sea salt polenta, scallion risotto, parmesan	

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

cake cutting fee \$3.00 per plate

CHEF CHRIS VOIGTSBERGER • FALL 2017



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

shaved brussels salad, apple, walnut, pecorino, bacon vinaigrette
or
truffle & cauliflower soup, honey spiced almonds

2nd Course

stuffed grilled squid, sausage, arugula salad
or
salmon tartare, soy, avocado, radish

3rd Course

house-made gnocchi, brown butter, sage, pecorino
or
house made rigatoni, roasted fall vegetables, pumpkin seed pesto

4th Course

chatham cod, risotto, crab, parsnip chips
or
roasted duck, mushroom tart, jus

5th Course

chocolate pot de crème, whipped cream, chocolate pieces
or
apple crisp, vanilla ice cream

INQUIRE ABOUT CATERING FOR
OFF-PREMISE EVENTS AS WELL AS
ON SITE PRIVATE PARTIES