



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)

Butternut Squash Soup, herbs, olive oil

Caesar Salad, romaine, herb croutons, house caesar dressing

Mixed Greens, red onion, cucumber, tomato, red wine vinaigrette

Pear Salad, spring mix, dried cranberry, gorgonzola, honey balsamic vinaigrette

2nd Course (choice)

Grilled Chicken Wrap, rice, ponzu, lettuce, sriracha mayo, fries

Pan Roasted Salmon, white beans, leeks, mushroom, agridolce

Gnocchi, sweet potato, sage, pumpkin seed pesto

Crispy Falafel, pita, 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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OFF-PREMISE EVENTS AS WELL AS
ON SITE PRIVATE PARTIES**