

Appetizers

- Clam Chowder, littleneck clams, bacon, chives...\$12
Sweet & Sour Calamari, pickled chili, fermented pepper aioli... \$12
Chilled Spring Vegetable Gazpacho, spring vegetable salad, tomato broth... \$10
Duck Spring Rolls, duck confit, cabbage, carrot, sesame, soy ginger dipping sauce ... \$11

Salads

- Pear Salad, dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette... \$11
Caesar Salad, romaine, herb croutons, parmesan tuile, house Caesar dressing... \$10
Mixed Green Salad, red onion, cherry tomato, roasted red pepper, red wine vinaigrette ... \$10
Roasted Beet Salad, arugula, orange, sesame seeds, smoked gorgonzola, honey lavender vinaigrette
....\$13
Grilled Steak Wedge, chopped wedge, grilled NY strip, tomato, red onion, parmesan, ranch...\$16
Crab Cobb Salad, romaine, avocado, tomato, bacon, egg, gorgonzola, green goddess dressing....\$16

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, tomato, house made pickles, burger sauce, american cheese... \$13
Chicken & Avocado BLT, romaine, tomato, bacon, mayo.... \$13
Black Bean Burger, lettuce, tomato, avocado, roasted jalapeno mayo.... \$12
Crab Cake Sandwich, lettuce, tomato, tartar sauce... \$15
Shaved Pork Sandwich, caramelized onion, arugula, cheddar, garlic aioli...\$14
Salmon & Crab Burger, tomato, tartar sauce...\$13

Entrees

- Scottish Salmon, cous cous, fennel, tomato, zucchini, tomato broth ...\$15
Roasted Chicken Breast, wild rice, mushrooms, spinach, salsa verde, jus...\$15
Spring Vegetable Gnocchi, asparagus, artichokes, pancetta, spinach, mushroom broth...\$13
Grilled Shrimp, ricotta dumplings, carrots, english peas, brown butter ...\$15
Truffle Mac n Cheese, aged cheddar, bread crumbs, truffle...\$13