ACACIA RESTAURANT

Dinner Menu

Appetizers

Clam Chowder $12
littleneck clams, bacon, chive, cream

Chilled Spring Vegetable Soup $10
tomato broth, spring vegetable salad, lemon

Pear Salad $11
dried cranberries, spiced cashews, crumbled gorgonzola, honey balsamic vinaigrette

Wedge Salad $12
iceberg, cherry tomato, parmesan, crispy shallot, housemade ranch

Caesar Salad $10
baby romaine, herb croutons, parmesan tuile, house made caesar dressing

Duck Spring Roll $14
duck confit, cabbage, carrot, onion, sesame, soy ginger dipping sauce

Roasted Beet Salad $13
arugula, sesame seeds, balsamic, smoke gorgonzola, honey lavender vinaigrette

Salmon & Scallop Tartare $13
fennel, lime confit, radish, crispy quinoa, lime gel

Crispy Calamari $11/15
sweet & sour glaze, pickled chili, fermented pepper aioli - individual/sharing

Mix Green Salad $10
local mix greens, cucumber, radish, tomato, red onion, red wine vinaigrette

—Seconds—

Asian Lettuce Wraps $10
roasted eggplant, tofu, cabbage, orange ginger glaze - *add pork $2*

Lobster Mac n' Cheese $15
fresh lobster, aged cheddar, truffle bread crumb

House-Made Gnocchi $14
english peas, carrots, lemon, mushroom broth

Spring Vegetable Tartlet $14
whipped feta, caramelized onion, asparagus, pea shoots

Entrées

Half Griggstown "Brick" Chicken $29
fricassee of asparagus, artichokes & peas, wild rice, pan sauce

Pan Roasted Scottish Salmon $29
cous cous, lemon confit, fennel, zucchini, cherry tomato, tomato broth

10oz. Boneless Pork Ribeye $29
brined pork loin, crispy polenta cake, swiss chard, onion molasses glaze, jus

Pan Roasted Local Day Boat Scallops $32
house-made gnocchi, pancetta, peas, mushrooms, pea purée

Lump Crab Cakes $32
whipped potato, snap peas, carrots, charred shallot, tartar sauce

10oz. NY Strip $32
gorgonzola crusted strip, pommes anna, creamy spinach, beef jus

Bacon Wrapped Monkfish $30
fondant potato, roasted carrot, onion & celery, steamed clams, coconut chowder

Crescent Farm Duck Breast $32
brown rice, mustard greens, apricot glaze, orange gastrique, jus

Spring Vegetable Fettucine $26
spring vegetables, smoked egg yolk, whey carbonara, pecorino romano

Herb Crusted Rack of Lamb $38
ricotta dumplings, spinach, lemon salsa verde, lamb jus

Sides $6

mashed potatoes, herbs & olive oil
roasted mushrooms, thyme & sea salt
asparagus
ricotta dumplings

Please ask about our Gluten Free & Vegan Options

cake cutting fee $3.00 per plate

Chef Chris Voigtsberger • Spring 2018