



The Acorn Pub & Patio Menu Fresh - Seasonal - Relaxed - Informal

Lobster Gazpacho \$9

Fresh Tomato, Cucumber, Onions & Garlic are blended Together in this classic chilled soup with a hint of Lobster Essence and Lobster Salad Crostini

Classic French Onion Soup Au Gratin Cup \$5 Bowl \$7

Bubbling from the Broiler
with Gruyere and Parmesan Cheeses

Vegetables "à la Grecque" \$7

In the Classic French Style. Lightly Marinated and Chilled

Smoked Trout Rilletes \$10

A Creamy Blend of Smoked Trout, Cream Cheese, Shallots and Fine Herbs served with Crostini

Chilled Seafood Antipasto \$12

Mussels on the Half-Shell with Garlic Aioli, Mediterranean Shrimp and Grilled Baby Octopus served with Garlic Crisps

Tuna Salad Nicoise \$15

Seared Tuna presented with a Chilled Salad of Green Beans, Potato, Egg, Olive and Tomato

Romaine Salad \$7

Romaine Lettuce Hearts, Balsamic Vinaigrette, Crispy Proscuitto and Shaved Parmesan

The Fedora Chop Salad \$9

Shredded Romaine and Iceberg, Bacon, Blue Cheese, Dried Cranberries and Fried Onion, Tossed with Our Sweet and Sour Vinaigrette
With Chicken \$13

Tender Bibb Lettuce Salad \$6

Tossed with a Classic French Vinaigrette and Layered with Shaved Red Onion and Tomato

Town House Salad \$7

Iceberg & Romaine with Diced Cucumber, Tomato and Red Onion tossed with Green Goddess Dressing

Seared Tuna Crostini \$9

Seared Tuna, White Bean Purée, Garlic Roasted Tomatoes and Olives on Crusty Grilled Bread

Shrimp and Lobster Taco \$13

Sautéed with Garlic, Jalapeno & Cheese, Rolled in a Soft Flour Tortilla and served over Shredded Greens with Two Tomato Salsa and Chipotle Sour Cream

Proscuitto Wrapped Grilled Asparagus \$8

with Sweet Balsamic Vinegar Drizzle & Fresh Herbs

Crab Stuffed Artichoke Heart \$9

Imported Artichoke Heart stuffed with Crab then Roasted Served on Lemon-Caper Butter Sauce

The Acorn Pub Burger \$12

Pat LaFrieda 8 oz. Prime Beef Patty Grilled to Order with Crisp Bacon and Smoked Cheddar Cheese Served Fully Garnished, with Hand Cut Chips

Checks for parties of eight or more will include a 20% gratuity
CONSUMER ADVISORY: Consuming meats, eggs, fish and shellfish which are not cooked to USDA recommended temperatures can be potentially hazardous.



The Acorn Pub & Patio Seasonal Cocktails

HAPPY HOUR!

Join us Monday thru Thursday from 4-6 pm and
enjoy your favorite adult beverage
at \$1.00 off the regular price.

Chef's Delicious Fresh Fruit Lemonade
ask for today's seasonal selection 3.50
spiked with vodka 7.50

Katie's Iced Mint Tea Cooler 7.00
Fresh brewed iced tea with sweet Mint
and a splash of bourbon

Cherry Blossom 6.50
A pleasing combination of Cherry Vodka,
Soda and a splash of sour

Cranberry Wine Spritzer 6.00

Patio Punch 7.00
Berry Vodka with Italian Soda and Lemon

Strawberry Bubbles 6.50
Sparkling Wine and Strawberry Puree

House made Sangria 6.75
Blanco or Rojo
Served on the rocks

Pink Grapefruit Spritz 6.00
Light and refreshing with lime

Dark and Stormy 7.00
A classic combination of Gosling's Black Seal Rum,
Ginger Beer and fresh lime

Ginger Pear Martini 8.00
Grey Goose vodka, pear nectar,
housemade ginger liqueur and lemon

*"For health and food, for love and friends,
For everything Thy goodness sends"
~Ralph Waldo Emerson*

The Chef's Table Wine Shop
Open Monday thru Saturday 11 am - 7 pm
Come in through the courtyard - look for the red door.
Stock up for your own patio season!