

YOU HAVE ARRIVED! (AT ACORN & THE OAK)

YOU MADE IT! NOW SIT BACK, RELAX, AND LET US FEED YOU SOMETHING GOOD.

Addicted to Nuts - \$9 (Vegan / GF / *Contains Nuts)

Might as well face it, we're addicted to nuts. An assortment of nuts tossed in olive oil, dijon, orange bitters, and secret herbs & spices.

Pickled Things - \$10 (Vegan & GF)

One of our loveliest, most colorful dishes! Our assortment of house-pickled fresh veggies, that changed based on the season.

Shaved Brussels Sprouts Salad - \$14

(Vegan / GF / *Contains Nuts)

Shaved brussels sprouts tossed with arugula, diced Cosmic Crisp apples, shallots, dried cranberries, chopped walnuts, and a fig-balsamic dressing.

Caesar Salad - \$14

Chopped Romaine lettuce tossed in our zesty house-made Caesar dressing. Mixed with sunchoke & watermelon radishes, and topped with grated Parmesan cheese & Old Bay croutons.

Add grilled chicken or salmon for an extra \$7.

French Onion Soup - \$15 (GF possible)

Sweet onions, cooked down with butter, deglazed with dry vermouth, and added to a rich beef stock. Topped with three parmesan-encrusted crostini, then coated with a torched layer of melted gruyere cheese.

Eggs on Eggs - \$11 (GF / Veg Option)

An old school supper club classic! Four creamy deviled eggs topped with diced chives and caviar, for the perfect burst of salt with every bite!

Bread & Burrata Board - \$15 (Vegetarian)

Warm French bread served alongside a ball of creamy burrata cheese topped with chef's savory & delicious confit tomatoes - sweet cherry tomatoes cooked down in saffron & garlic-infused olive oil until they've bubbled & burst and you can spread 'em on bread. Finished with arugula, basil, and a sprinkling of sea salt and fresh ground pepper.

Recommended if sharing: Extra Loaf of Bread - \$5

Fried Shrimp Fritters—\$16

Five bite-sized shrimp and green onion fritters, fried 'til golden and served with a roasted red pepper & goat cheese sauce that gets a tiny kick from our house-pickled jalapeno peppers.

Devils on Horseback - \$16 (GF)

This is our spin on a classic appetizer dating back to the late 1800s.

Sweet dates stuffed with tangy gorgonzola cheese, then wrapped in savory prosciutto and baked 'til toasty and crisp. Traditionally they're wrapped in bacon, but prosciutto just crisps up better! Served over a swoop of Dijon mustard and sprinkled with micro greens.

Midwest Hospitality Relish Tray

(Vegetarian / GF Crackers Available / Contains Nuts)

half tray - \$18 (perfect for two guests) | full tray - \$27 (perfect for four or more)

Be part of a Midwestern Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light, fresh snacks designed to stimulate the appetite. House-pickled veggies, orange-spiced nuts, baby corn, Kalamata olives, and the centerpiece of the tray - Victoria's Magic Cheeseball: our cook Victoria's mix of White Cheddar, Goat Cheese, and Cream Cheese, with dried cranberries and pickled jalapenos, all rolled in crushed pecans. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

MAIN DISHES

Pan-Roasted Sockeye Salmon - \$35

A gorgeous filet of sockeye salmon, pan-roasted and topped with an incredible, rich pear butter made with locally-grown Bosc pears. Served over buttery Israeli couscous cooked with acorn squash and black currants, with roasted broccolini on the side.

Seafood Mac & Cheese - \$34

Our homemade seafood mac is comprised of cavatappi noodles tossed in a decadent four-cheese Mornay sauce (Brie, Gouda, Havarti, Tillamook Cheddar) then mixed with impressive chunks of butter-sauteed lobster & crab, and juicy shrimp. Topped with crushed shrimp chips for extra crunch!

Smothered Chicken with Bourbon-Mushroom Sauce - \$29

Beautiful comfort food at its finest! This dish is like a hug on a plate, with two 4 ounce chicken breasts, brined overnight for maximum tender-juiciness, grilled for just the right amount of char, then smothered in a flavorful Four Roses bourbon-mushroom cream sauce. Served alongside buttery, creamy mashed potatoes and fresh, crisp garlic green beans.

Winter's Bounty Pork Platter - \$38 (GF)

A beautiful, juicy 10 oz boneless center cut pork loin from Carlton Farms, sous vide until moist and tender, then finished on the grill to a perfect medium temperature, with that perfect char! Served over creamy mashed potatoes with seared Cosmic Crisp apples and buttery braised leeks on the side. Finished with a delicious brandy & whole grain mustard cream sauce.

Filet Mignon with Roasted Root Vegetables - \$48 (GF)

Guests consistently tell us ours is the best steak they've ever had, and we are inclined to agree! Enjoy an absolutely beautiful hand-cut 7 oz filet mignon, grilled exactly to your preference. It's served with roasted turnips, sweet rainbow carrots, buttery sunset fingerling potatoes, and red onion.

We finish it by encircling it all with an absolutely gorgeous, rich red wine cherry reduction. Swoop every bite through it - you won't be sorry!

* Parties of 5 or more will be charged an automatic 20% gratuity. | *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.