

WELCOME, FRIENDS, TO ACORN & THE OAK!

SIT BACK, RELAX, AND LET US FEED YOU SOMETHING GOOD.

Addicted to Nuts - \$11 (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 - \$11 (VEGAN / GF)

One of our loveliest, most colorful dishes! Our assortment of house-pickled fresh veggies, that change based on what's fresh.

Summer Corn Salad - \$15 (VEGAN / GF)

A celebration of summer! Organic field greens, charred sweet corn, fresh cucumber, juicy cherry tomatoes, toasted pumpkin seeds, and an incredible house-made avocado-cucumber dressing that will knock your socks off.

Make it a meal! Add grilled chicken or salmon for an extra \$8.

Heirloom Tomato Salad - \$15

(VEGETARIAN / GF / VEGAN OPTIONAL)

Beautiful, thick, juicy slices of heirloom tomatoes, sliced shallot, sundried tomatoes, locally-grown organic basil, Cascadia Creamery's organic, cave-aged Glacier Blue Cheese, and our house-made fig balsamic dressing.

Corn Chowder - \$15

(GF / VEGETARIAN OPTIONAL)

It's CORN! In soup form! So good! Made from scratch with fresh corn, Yukon Gold potatoes, red bell pepper, Walla Walla onions, celery, heavy cream, and butter. Garnished with bacon and chives.

Eggs on Eggs - \$14 (GF / VEGETARIAN OPTIONAL)

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 - \$16 (VEGETARIAN)

Warm French bread served alongside a ball of creamy burrata cheese with fresh honey comb and summer stonefruit - cherries, plums, peaches, and nectarines. Topped with a house-made honey balsamic glaze, extra virgin olive oil, Maldon salt, and cracked black pepper.

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

Fried Shrimp & Corn Fritters—\$17

Six bite-sized shrimp, corn, and green onion fritters, fried 'til golden and served with a roasted red pepper & goat cheese sauce that gets a bit of a 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 Cascadia Creamery's organic, cave-aged Glacier Blue 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 - \$19 (perfect for two guests) | full tray - \$29 (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 - our homemade mix of Tillamook Sharp Cheddar, diced pimentos and Sweet Drop peppers, roasted garlic, and a little kick from Boundary Bay Festbier. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

MAIN DISHES

Grilled Sockeye Salmon - \$38 (GF / DAIRY FREE OPTIONAL)

A gorgeous filet of sockeye salmon, grilled to medium and topped with beautiful sautéed spinach, charred cherry tomatoes, and a skewer of three juicy grilled shrimp. Finished with our super nummy brown butter hollandaise sauce and served alongside roasted fingerling potatoes.

Seafood Mac & Cheese - \$37

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-sautéed lobster, crab, and juicy shrimp. Topped with crushed shrimp chips for extra crunch!

Smothered Chicken with Bourbon-Mushroom Sauce - \$30

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.

Not Yo' Poppa's Pork & Beans - \$38 (GF / DAIRY FREE)

A gorgeous pork loin from Carlton Farms, sous vide* until moist and tender, finished on the grill to medium, and served sliced alongside creamy, savory Borlotti beans and a refreshing charred corn salad with arugula, pickled shallot, & blueberries, dressed with champagne vinaigrette to balance the dish with brightness and acid. It's the perfect pork dish for summer!

Not Yo' Momma's Steak & Potatoes - \$52 (GF & DAIRY FREE POSSIBLE - JUST ASK YOUR SERVER)

Guests consistently tell us our Filet Mignon is the best steak they've ever had, and we are inclined to agree! Enjoy an absolutely beautiful hand-cut 7 oz filet, grilled exactly to your preference and topped with decadent, house-made bone marrow compound butter. Served alongside incredibly addictive bacon-cheddar croquettes drizzled with horseradish cream sauce, and crisp, garlic-roasted broccolini.

* 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.