

# WELCOME, FRIENDS, TO ACORN & THE OAK!

SIT BACK, RELAX, AND LET US FEED YOU SOMETHING GOOD FROM OUR AUTUMN MENU.

## 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.

## Autumn Kale Salad - \$15 (VEGAN / GF)

Baby kale, shaved fennel, Cosmic Crisp apples, dried black mission figs, and yummy toasted pecans. Dressed with a rich fig-balsamic dressing.

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

## Roasted Beet & Goat Cheese Salad - \$15

(VEGETARIAN / GF / VEGAN OPTIONAL)

Roasted red and golden beets, fresh field greens, juicy blackberries, and chunks of zesty goat cheese, with toasted pistachios for crunch. Tossed with a beautiful homemade pink peppercorn vinaigrette.

## French Onion Soup - \$15

(GF OPTIONAL)

Sweet onions are cooked forever in butter, then deglazed with dry vermouth and added to a rich beef stock. Topped with garlic-butter crostini, parmesan, and a torched layer of melted gruyere. A classic!

## 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)

A loaf of French bread, served hot from the oven alongside a ball of creamy burrata cheese, topped with confit tomatoes - cherry tomatoes cooked down slow in saffron and garlic olive oil until they've burst & you can spread 'em on bread! Finished with peppery arugula, aromatic basil, and a sprinkling of sea salt & fresh ground 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)

A gorgeous filet of sockeye salmon, grilled to medium and topped with beautiful, sweet & savory Red Miso Orange Marmalade. (Give us all the umami!) We're serving it with light & fluffy Coconut Basmati Rice and Roasted Garlic Broccolini.

### 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-sauteed 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.

### Autumn Harvest Pork Platter - \$39 (GF)

A gorgeous pork loin from Carlton Farms, sous vide\* until moist and tender, finished on the grill to medium, and served sliced alongside creamy garlic mashed potatoes and beautifully braised apples and leeks. It's all finished with a brandy mustard cream sauce that will knock your socks off.

### Braised Short Ribs with Polenta - \$46 (GF)

Painted Hills Boneless Short Ribs, braised for hours and hours until they're fall-apart, fork-tender. Served over decadent white cheddar polenta, and alongside grilled asparagus, and the whole thing is sauced with a red wine reduction that will haunt your dreams.

### Filet Mignon with Roasted Root Vegetables - \$52 (GF & DAIRY FREE)

Guests tell us our Filet Mignon is the best steak they've ever had, and we are inclined to agree! It's a gorgeous hand-cut 7 oz filet, grilled exactly to your preference and topped with a sinful rich red wine & cherry reduction. With roasted rainbow carrots, turnips, fingerling potatoes, and red onions.

\* 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.