

Small Plates

Grilled Baharat Spiced Shrimp Brochette <i>with Ginger and Garlic “Juice” Bulgur Wheat Salad</i>	\$10
Cheddar Gougere <i>filled with Pork Ragu</i>	\$8
Honey Mussels <i>with Fennel, Garlic & Shallot, White Wine & Perlot Anise Liquor</i>	\$11
Grilled Sweet Potato and Roasted Peppers <i>with Toasted Sesame Seed Melting Onions, Herb Fresh Yogurt</i>	\$8
Toasted Handmade Ricotta Gnocchi <i>with Wild Mushrooms and Chestnut Parmesan Cream, White Truffle Oil</i>	\$10
Fried Calamari with Spiced Chickpea Salad <i>and Pickled Chiles, Smoked Paprika Aioli</i>	\$10
Braised Octopus Greek Style <i>with a Bulgur Wheat Salad, Fried Chickpeas and Harissa Oil</i>	\$13
Roasted Sweet Peppers Stuffed <i>with Turkish Spiced Meat, Shaved Ricotta Salata and Orange Peel</i>	\$8
Vegetable Risotto <i>with Root Vegetables & Butternut Squash</i>	\$10
Sautéed Chicken Livers and Wild Mushrooms <i>Vol au Vent with Puff Pastry</i>	\$8
Braised Lamb Belly <i>with a Salad of Roasted Peppers and Oven Dried Olives</i>	\$9
Baked Roma Tomato Stuffed <i>With Parmesan Cheese, Cannelloni Bean, Smoked Paprika Creamy Stew</i>	\$8



Acacia Bistro & Wine Bar was pleased to recently be awarded an
“Award of Excellence” by Wine Spectator.

As we look to continue in this tradition we encourage guests
to ask us for wine recommendations.

Please inform us of any allergies to specific food items you may have

In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.