

ACACIA

Lunch Menu • Autumn 2011

609 895-9885

2637 Main Street • Lawrenceville NJ 08648

Appetizers

- Sweet & Sour Calamari, crackling hot peppers, sweet & sour glaze ... \$12
Potato Wrapped Shrimp, mushroom spinach pancake, brandy cream... \$12
Butternut Squash Quesadilla, wild mushrooms, crystal cave cheddar, white truffle aioli... \$10
Mussels Diavolo, poblano confit, red peppers, pancetta, white wine caper broth... \$11
Goat Cheese & Duck Meatballs, plum tomato, shaved reggiano... \$12
Spicy Tuna Tartare, golden beets, arugula, wasabi ponzu... \$13
House Made Fresh Mozzarella, roasted pepper walnut pesto rub, red ace beets, alfalfa sprouts, caramelized onion chutney... \$10

Salads

- Mixed Greens Salad, roasted peppers, tomatoes, red onion, pitted olives, honey balsamic vinaigrette... \$7.5
Asian Pear Salad, dried cranberries, spiced cashews, warm goat cheese buttons, pomegranate vinaigrette... \$10
Local Beet Salad, crispy ricotta fritters, lentils, almonds, horseradish vinaigrette... \$10
Caesar Salad, shaved parmesan, herbed croutons... \$8
Arugula Salad, house made sopressata, aged sharp provolone, pickled red onion, kalamata olives, balsamic vinaigrette... \$12

Add Chicken... \$3 Add Shrimp... \$6 Add Salmon... \$7

SANDWICHES / ENTREES

- Acacia Sirloin Burger, caramelized onion, choice of gouda, gorgonzola, and goat cheese, hand cut fries ... \$12
Seared "Jail Island" Salmon, glazed cippolini crust, vegetable couscous... \$14
Griggstown Chicken Breast, apples, sage, juniper berries, au jus, butternut squash risotto ... \$13
Orecchiette Pasta, ragu of local squash, spinach, garlic, shaved reggiano... \$12

SANDWICHES / ENTREES (continued)

Open Faced Tenderloin Tip Sandwich, red onion, tomatoes, soy, arugula, fontina, whole grain ciabatta, hand cut potatoes... \$14

Jumbo Lump Crab Cake Sandwich, red cabbage slaw, tomato caper remoulade, toasted brioche, hand cut potatoes... \$15

Roast Pork Sandwich, spinach, long finger hots, sharp provolone, hand cut potatoes... \$13

Roasted Organic Chicken Panini, grilled eggplant, grilled onion, avocado, melted gouda, olive tapenade, hand cut potatoes... \$12

Roasted Eggplant Provencal, local squash and zucchini, wild mushrooms, fresh mozzarella, Israeli couscous, creamy tomato... \$13

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We are a BYOB restaurant.

We also do events catering.

Free parking is available in the lot behind us just off Main Street.