

LIGHT MENU

ROASTED VEGETABLE BRUSCHETTA Marinated tomatoes and roasted vegetables on rustic-style bread with shaved aged parmesan 7

STUFFED PORTABELLA MUSHROOM Grilled marinated portabella topped with spinach, roasted red pepper, pine nuts, fresh mozzarella and seasoned bread crumbs 7

MARYLAND-STYLE LOBSTER AND CRAB CAKE Maine lobster and Peekytoe crab with spicy avocado sauce and cucumber relish 10

EGGPLANT ROULADE Lightly fried eggplant stuffed with spinach & basil ricotta topped with marinara and provolone served with garlic toast points 7

CASCO BAY MUSSELS with chorizo sausage, red onion and tomatoes in a white wine broth 8

NEW ENGLAND CLAM CHOWDER Bowl 5 Cup 4

MAINE LOBSTER BISQUE Bowl 6 Cup 5

ROASTED TOMATO SOUP With fresh basil and parmesan crisp Bowl 5 Cup 4

SOUP DU JOUR Chef's daily creation Bowl 4 Cup 3

Salads available as regular or demi size

WARM SPINACH SALAD Sautéed broccoli, red onion and cherry tomatoes on a bed of spinach topped with toasted walnuts, Vermont chèvre cheese and balsamic reduction 8/5

THAI SHRIMP SALAD Marinated grilled shrimp served over greens, cucumber and red pepper with a peanut dressing and roasted cashews 9/5

TRADITIONAL CAESAR Romaine hearts with house croutons, shredded parmesan and anchovy fillets 7/4 Grilled chicken add 3

PEAR SALAD Cold cinnamon-port poached pear on a bed of field greens with pecans, shaved red onion and cucumber with house raspberry vinaigrette 8/5

SIMPLE SALAD Greens with tomatoes, cucumbers, julienne vegetables and choice of dressing 6/4

Sandwiches and wraps served with fries, sweet potato fries, onion rings, or daily pasta salad. Add sautéed onions or mushrooms \$1 each

OFF THE GRILL Choice of grilled chicken breast or burger with cheddar cheese, bacon, lettuce and tomato 8

CALIFORNIA TURKEY BURGER Grilled ground turkey with avocado, cucumber, provolone and chipotle mayo 8

VEGGIE BURGER Handmade blend of beans, tofu, and spices. Served with house hummus on whole wheat bread 7 Add cheese 8

MAINE LOBSTER BLT Lobster salad with applewood smoked bacon on multi-grain toast 11

STEAK AND CHEESE WRAP House-shaved ribeye with onions, mushrooms and cheddar in a wheat tortilla 10

TURKEY SANDWICH Sliced turkey with smoked gouda cheese, applewood bacon, spinach, tomato, and house honey dijon on toasted whole grain bread 8

TEMPEH SANDWICH Grilled marinated tempeh, cheddar, spinach, tomato, and a peanut spread on pan-grilled ciabatta 8

HOMEMADE QUICHE served with fresh sliced fruit. Ask about today's offering 7

ROASTED VEGETABLE QUESADILLA Smoked cheddar and cumin-spiced vegetables in a wheat tortilla served with fresh salsa, sour cream and guacamole 8 Add grilled chicken or shrimp 10

BAKED PENNE PRIMAVERA Sautéed vegetables tossed with penne, marinara and ricotta, topped with mozzarella and baked 10

GRILLED ORGANIC-FED SCOTTISH SALMON topped with maple-cinnamon butter and served with roasted fingerling potatoes and sautéed spinach 12

SESAME TOFU Baked marinated tofu served over julienne vegetables and somen noodles with sweet soy sauce 9

PAN-SEARED JUMBO SEA SCALLOPS DI POMODORO Sautéed Roma tomatoes, garlic and fresh basil in a white wine sauce with toast points 13

CHICKEN DIJONNAISE Seared breast with whole grain Dijon cream, wild mushroom mashed potatoes and asparagus 12

*Acorns reserves the right to add a 19% gratuity to parties of 8 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness