

ACADIA

DINNER

MEZZE

3 for \$31 / 6 for \$51

EGGPLANT CONFIT

cilantro crème fraîche,
breadcrumbs 12

ROASTED TOMATO ALMOND CHUTNEY

smoked paprika, garlic 12

SMOKY WHIPPED EGGPLANT

fire-roasted eggplant,
preserved lemon 12

TZATZIKI

date syrup, black garlic 12

SPICY FETA

harissa bbq, olive oil 12

LABNEH

grated tomato, peanut dukkah 12

MADE AT YOUR TABLE

CREAMY HUMMUS

warm chickpeas, schug, olive oil, sumac, flatbread 20

BREADS

FLATBREAD

topped with za'atar 7

FOUR CHEESE STUFFED FLATBREAD

stuffed with mozzarella, kashkaval, feta,
parmesan, & olives 18

ROASTED GARLIC BREAD

Garlic butter, parsley 19

SALADS

GREEK SALAD

vine ripe tomatoes, cucumber, lemon, cured olives,
Balkan feta, oregano cornbread croutons 21

MEDITERRANEAN CHOPPED SALAD

cucumber, tomato, red onion, parsley,
mint, tahina, green schug 20

LACINATO KALE SALAD

Crispy parmesan, summer pickles,
meyer lemon vinaigrette 23

APPETIZERS

YELLOWFIN TUNA CRUDO

lime-arak vinaigrette, cucumber,
avocado, cilantro 26

CAULIFLOWER

vadouvan aioli, turmeric 18

SIZZLING GARLIC SHRIMP

smoked paprika, olives, lemon,
oregano, housemade flatbread 26

FLASH-FRIED HALLOUMI

pineapple and pear chutney 23

CHARCOAL GRILLED OCTOPUS

Crispy pork belly, sweet and sour harissa 29

FRESH HERB FALAFEL

har bracha tahini 14

SKEWERS / SHISHLIKS

Served with almond rice pilaf, roasted tomato & chili peppers

DRY AGED BEEF KOFTA

natural jus 39

KING OYSTER MUSHROOM & EGGPLANT

harissa bbq, scallion vinaigrette 31

MARINATED CHICKEN

silan, ginger, chili 35

CHARRED HANGER STEAK

schug 36

PASTA

HOUSE MADE SPAGHETTI

Spicy San marzano tomato
sauce, stracciatella, basil, parmesan,
sweet onion confit 23/33

HOUSE MADE POTATO GNOCCHI

Cremini mushrooms, porcini-cognac
cream, ramps, "schnitzel" crusted
mushrooms 23/33

LEMON-ARTICHOKE RAVIOLI

Sun dried tomato butter, parmesan,
mint 21/31

ENTRÉES

GRILLED BRANZINO

Hearts of palm, charred spring
onion-olive relish, fennel, lemon 46

MARINATED BLACK COD

citrus, glazed turnips,
turmeric vinaigrette 39

PLANCHA SEARED SALMON

Watermelon, green olives, vine ripe
tomatoes, Aleppo/lime 38

ROTISSERIE AMISH CHICKEN

crispy za'atar potatoes,
arugula salad, harissa bbq 37

NY STRIP

roasted garlic, za'atar potatoes,
porcini butter, little
gem-horseradish caesar salad 55

ACADIA DRY AGED BURGER

our signature blend, gruyere,
truffle-anchovy aioli, housemade
potato bun 29

CRISPY ROASTED LAMB

freekeh, walnuts, dates, marinated
cucumber salad 49

VEGETABLES & SIDES

ROASTED JUMBO ASPARAGUS

poached farm egg, truffle
vinaigrette 16

BIBB LETTUCE

lemon /zaatar bread crumbs, dijon, garlic 16

BLISTERED PATTY PAN SQUASH

Roasted pepper, tomato,
almonds, labneh 15

GRILLED BROCCOLINI

crunchy lemon, pecorino, almonds, sesame 15

FRENCH FRIES 10

ZA'ATAR POTATOES 12

BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO “JEIO” – 16
bisol, veneto, italy nv

CAVA ROSÉ – 19
naveran, penedès, spain 2022

CHAMPAGNE “CUVÉE PRESTIGE” – 32
taittinger, brut nv

**ORGANIC NON-ALCOHOLIC
SPARKLING WINE – 18**
french bloom, france nv

ROSÉ
CÔTES DE PROVENCE – 18
peyrassol “les templiers,” france 2025

WHITE
LUGANA “GABRIELLA” – 17
buglioni, veneto, italy 2023

ALVARINHO – 17
nortico, minho, portugal 2024

SEMI-DRY RIESLING – 16
hermann j. wiemer, finger lakes, ny 2023

ASSYRTIKO “WILD FERMENT” – 18
domaine skouras, peloponnese, greece 2024

SAUVIGNON BLANC, POUILLY-FUMÉ – 19
domaine landrat-guyolot, loire, france 2023

CHARDONNAY – 22
carpe diem, mendocino, california 2023

CHABLIS – 24
jean blavillain, burgundy, france 2024

RED

CÔTES DU RHÔNE – 17
vignoble edmond latour “bel air,” france 2023

SYRAH DU MAROC “SYROCCO” – 18
thalvin-graillot, zenata, morocco 2023

RIOJA CRIANZA – 19
altos ibéricos, spain 2021

PINOT NOIR, BOURGOGNE CÔTE D’OR – 22
louis jadot, burgundy, france 2023

CABERNET SAUVIGNON “RASSI” – 24
whitehall lane, sonoma county, ca 2023

ELIXIRS

CUCUMBER SPRITZ – 12
mint, lemon, tonic

STRAWBERRY MULE – 12
fever-tree ginger beer, lime

ST ARGESTRIS – 12
sparkling phony negroni or amaro falso
(7oz bottle)

APLÓS – 12
sparkling dragonfruit martini
(8.5oz can)

COCKTAILS

BITTERSWEET CITRUS SPRITZ – 17
amante, 1530, lucano limoncello,
prosecco, fever-tree grapefruit soda
tall, low alcohol, mildly bitter & fizzy

CARMEL SOUR – 18
orange vodka, elite arak infused with
citrus & dates, rose, grapefruit, lemon
on the rocks, refreshing, sweet & sour

TLV – 19
crop organic cucumber vodka, strawberry,
saint germain elderflower, mint, lemon
straight up, fruity, sweet & sour

JAFFA GNT – 18
bombay dry gin, pink grapefruit, citrus,
fresh botanicals, fever-tree mediterranean tonic
large, herbal, citric, dry & fizzy

SABRA MARGARITA – 20
tanteo chipotle tequila, 400 conejos mezcal,
cactus pear, lime, za'atar salted rim
on the rocks, spicy, smokey

PERSIANEGRONI – 19
sumac washed bombay dry gin, pomegranate,
campari, dolin rouge vermouth
straight up, stiff, bittersweet

LEVANTINE ESPRESSO MARTINI – 19
cardamom infused vanilla vodka,
tiger stripe espresso, lucano caffè, hazelnut,
turkish delight essence
straight up with a caffeine & boozy punch

ACADIA OLD FASHIONED – 21
toasted walnut washed buffalo trace bourbon,
silan, bitters, orange oil
stiff over cherry brandy ice ball

BEERS

ROTHAUS PILS – 11
5.1% bottle germany

GOLDSTAR AMBER LAGER – 10
4.9% bottle israel

AYINGER BRÄUWEISSE WHEAT – 11
5.1% bottle germany

ESTRELLA DAMM LAGER – 11
5.4% bottle barcelona

FIRESTONE UNION JACK IPA – 11
7.5% can california

AVAL CIDER – 9
6% can france

ATHLETIC BREWING RUN WILD N/A IPA – 9
>0.5% can connecticut

ATHLETIC WHEAT GRAPEFRUIT PALOMA – 9
>0.5% can connecticut

LEMONADES

CLASSIC – 9

MINT – 9

STRAWBERRY – 9

DATE – 9

CUCUMBER-MINT – 9

ROSE – 9