

ACADIA

LUNCH

MEZZE

3 for \$29 / 6 for \$49

EGGPLANT CONFIT

cilantro crème fraîche,
breadcrumbs 12

TZATZIKI

date syrup, black garlic 12

ROASTED TOMATO ALMOND CHUTNEY

smoked paprika, garlic 12

SPICY FETA

harissa bbq, olive oil 12

SMOKY WHIPPED EGGPLANT

fire-roasted eggplant,
preserved lemon 12

MEDITERRANEAN STRAINED YOGURT

grated tomato, peanut dukkah 12

SALADS & SOUP

add protein to the salad: falafel 6, grilled chicken 10, salmon 12, shrimp 13

GREEK SALAD

vine ripe tomatoes, cucumber,
lemon, cured olives, Balkan feta,
oregano cornbread croutons 19

TUNA NIÇOISE SALAD

olive oil poached tuna, cucumber,
tomato, egg, olives, haricots verts,
crispy za'atar potato 25

MEDITERRANEAN CHOPPED SALAD

cucumber, tomato, red onion,
parsley, mint, tahina, green schug
19

GRILLED CHICKEN ARUGULA

toasted sesame, parmesan,
egg yolk "bottarga" 24

LEVANTINE GRAIN BOWL

wild rice, freekeh, feta, toasted
almonds, tomato, cucumber,
avocado 24

MATZA BALL SOUP

chicken consommé, dill 16

TO SHARE

CREAMY HUMMUS

schug, olive oil, flatbread 18

ROASTED CAULIFLOWER

vadouvan aioli, turmeric 15

FRESH HERB FALAFEL

har bracha tahina 14

YELLOWFIN TUNA CRUDO

lime-arak vinaigrette, cucumber,
avocado, cilantro 25

SIZZLING GARLIC SHRIMP

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

PIZZA

spicy tomato sauce, fresh
mozzarella, basil, olive oil 21

BLISTERED PATTY PAN SQUASH

Roasted pepper, tomato,
almonds, labneh 15

BIBB LETTUCE

lemon /zaatar bread crumbs,
dijon, garlic 16

SANDWICHES

served with french fries

EGG SPECIALTIES

SHAKSHUKA

3 farm eggs, spicy tomato
sauce, housemade flatbread 24

CRISPY POTATO LATKE

poached eggs, smoked salmon,
labneh 25

ACADIA DRY AGED BURGER

our signature blend, gruyere,
lemon thyme aioli, housemade
sesame challah roll 26

GRILLED CHICKEN SANDWICH

homemade flatbread, avocado,
tomato, harissa aioli 24

CRISPY CHICKEN SCHNITZEL

roasted eggplant & tomato, tahina,
amba, housemade challah bread 25

FRESH HERB FALAFEL

sauerkraut, tahina, tomato,
cucumber, housemade pita 23

HANGER CHEESESTEAK SANDWICH

fontina, caramelized onions, green
harissa, french baguette 29

FISH TACOS

marinated black cod, warm flour
tortillas, fermented cabbage slaw,
radish, spicy avocado sauce 29

ENTRÉES

GRILLED BRANZINO

vine ripe tomatoes, persian cucumber,
lemon, olive oil, tahina 38

ROTISSERIE AMISH CHICKEN

crispy za'atar potatoes, arugula salad,
harissa bbq 36

HANGER STEAK SKEWER

charred lemon, green harissa,
arugula, crispy fries 37

MARINATED CHICKEN SKEWER

crispy za'atar potatoes 29

SEARED SALMON

tomato, cucumber, freekeh, wild rice,
lemon vinaigrette 35

GRILLED SHRIMP SKEWER

arugula, lemon, olive, oil,
parmesan, sesame 35

SPICY TOMATO SPAGHETTI

San marzano tomatoes, stracciatella,
basil, parmesan 23/33

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-guyollet, loire, france 2023

CHARDONNAY – 22
carpe diem, anderson valley, 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	DATE – 9
MINT – 9	CUCUMBER-MINT – 9
STRAWBERRY – 9	ROSE – 9