

ACADIA

BRUNCH

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

BOTTOMLESS MIMOSAS

ORANGE, PEACH, PASSION FRUIT 24

ONE HOUR LIMIT
WITH A PURCHASE
OF A MAIN COURSE

OMELETTES

served with arugula salad &
za'atar potatoes

HAM

shredded gruyere
22

EGGPLANT

goat cheese, tomato jam
21

BENEDICTS

served with arugula salad &
preserved lemon hollandaise

CLASSIC

canadian bacon,
english muffin 21

SMOKED SALMON

english muffin
25

SALADS & APPETIZERS

GRILLED CHICKEN ARUGULA

toasted sesame, parmesan, egg yolk
"bottarga" 24

LEVANTINE GRAIN BOWL

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

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

CREAMY HUMMUS

schug, olive oil, flatbread 18

BRUNCH SPECIALTIES

SHAKSHUKA

3 farm eggs, spicy tomato sauce,
housemade flat bread 24

FRENCH TOAST

whipped labneh, fresh berries,
maple syrup 19

CRISPY POTATO LATKA

2 eggs poached eggs, smoked
salmon, horseradish labneh 24

DRY AGED BEEF KOFTA PLATTER

2 eggs sunny side up, Beef kabob,
za'atar potatoes, house made
flatbread 29

STEAK & EGGS

2 eggs sunny side up, 7 oz steak,
harissa bbq, za'atar potatoes 29

BUTTERMILK PANCAKES

strawberry-sumac compote,
mint 19

AVOCADO HUMMUS TOAST

2 poached eggs, whole grain bread,
harissa bbq 23

add smoked salmon, beef kofta, or merguez +8

THE MEDITERRANEAN EXPERIENCE

3 eggs sunny side up, freshly baked challah bread, crispy za'atar potatoes,
feta, cucumber, hummus, scallion, tomatoes, caper berries, olives 31

SANDWICHES

served with french fries

ACADIA DRY AGED BURGER

8 oz our signature blend,
gruyere, lemon thyme aioli,
housemade brioche 25

CRISPY CHICKEN SCHNITZEL

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

FRESH HERB FALAFEL

sauerkraut, tahina, tomato, cucumber,
housemade pita 23

SIDES

APPLEWOOD SMOKED BACON 11

ZA'ATAR POTATOES 11

FRENCH FRIES 11

LAMB MERGUEZ 13

FRESH BERRIES WITH

HOUSEMADE GRANOLA

honey & yogurt 16

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 2024

ALVARINHO – 17
nortico, minho, portugal 2023

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-guyollot, loire, france 2023

CHARDONNAY – 22
carpe diem, anderson valley, california 2023

CHABLIS – 24
jean Blanvillain, 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)

BRUNCH COCKTAILS

MIMOSA/BELLINI – 14
classic orange, peach, or passionfruit
fresh, topped with prosecco

MAGHREB BLOODY MARY – 14
crop organic cucumber vodka,
tomato, horseradish, middle eastern spices,
housemade tunisian pickles
tall, aromatic, savory & spicy

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

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

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

SIGNATURES

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

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, MINT, DATE, CUCUMBER-MINT,
STRAWBERRY, ROSE – 9**