



"ACRE CELEBRATES THE PLENTY AND HISTORY OF OUR SOUTHERN LAND AS WE GROW FRUITS, VEGGIES, AND HERBS IN OUR GARDENS AND ORCHARDS."

WINTER 2024

CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

RAW BAR

FRESH SHUCKED OYSTERS*

spicy cocktail sauce, fresh horseradish, saltines (6ea)	
-admiral bayou la batre, al.....	\$22
-murder point bayou la batre, al	\$22
YUZU KOSHO MARINATED FLUKE*.....	\$9
spicy cucumber, soy-lemongrass vinaigrette, scallions, mint, cilantro, toasted benne seeds	
YELLOWFIN TUNA CRUDO*.....	\$11
horseradish bagna cauda, picholine olive-caper relish, orange, shaved fennel, popped sorghum	
GRILLED OYSTERS.....	\$13
fermented guajillo chili butter, candied brisket bark (3ea)	

STARTERS

BLACK ANGUS BEEF TARTARE*.....	\$12
garlicky-caper relish, asher blue sauce, radish, sourdough	
"GAS STATION" BOUDIN BALLS.....	\$10
spicy mustard sauce, b&b pickles	
PIMENTO CHEESE	\$9
smoky paprika chips	
LACQUERED CORNBREAD.....	\$9
honey-hot sauce-butter, 'anson mills' benne seeds	
FRIED GREEN TOMATOES.....	\$17
marinated gulf blue crab, pimento cheese, creole remoulade	
ESCARCOTGS & GUMBO Z'HERBES.....	\$13
whole roasted duck gravy, pernod, grilled sourdough	

BUTCHER'S BLOCK

house-made charcuterie & southern cheeses from locally sourced & humanely raised animals



BUTCHER'S BOARD

four house cured meats, pickles,
pecan mustard, garnishes, benne crackers

CHEESE BOARD.....

three southern cheeses, seasonal preserves,
peanut brittle, benne crackers

[CHARCUTERIE]

VENISON SAGE \$7 || CAPICOLA \$8 || PROSCIUTTO \$8 || PORK RILLETTES \$7

[CHEESES]

ASHER BLUE \$5 || GREEN HILL BRIE \$6 || PIMENTO CHEESE \$7

[EXTRAS]

SEASONAL PICKLES* \$4 || PECAN MUSTARD* \$2|| HOUSE PRESERVES* \$2 || BENNE CRACKERS \$2

"SOLID OAK" SAMPLER \$30

all the charcuterie, all the cheeses,
all the fixin's...family style!



FARMER'S "CO-OP"

a group of persons who cooperate for their mutual social, economic & cultural benefit

GARDEN COLLARD GREENS.....

guajillo pepper vinegar, pit smoked bacon

CAESER SALAD.....

garlicky-anchovy dressing, ralf's romaine,
local sourdough croutons, parmigiano-reggiano

STRAWBERRY-WALNUT SALAD

\$9/\$13
spinach, bacon, blue cheese, sherry-honey vinaigrette

CRISPY BAKED SWEET POTATO.....

\$9
goat cheese butter, fermented chili-honey, za'atar spice

SUPPER

COFFEE & CHILI RUBBED DUCK BREAST* \$ 35

pumpkin gnocchi, cranberry-red wine jus, fried shallots, pecans, rosemary

HARISSA ROASTED LAMB SHANK \$ 38

curried sweet potato, fermented chili vinaigrette, preserved lemon chermoula, crispy chickpeas, herbs

BEEF SHORT RIB BOLOGNESE \$ 33

golden beet mafalde, short rib-tomato gravy, cremini mushrooms, whipped parmesan, herbs

PAN ROASTED DIVER SCALLOPS* \$ 37

spicy snow crab & coconut sauce, caramelized fennel & saffron grits, mango relish, mint

REDFISH ON THE HALFSHELL* \$ 40

"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers

GRILLED BEEF TENDERLOIN* \$ 59

whipped yukon gold potatoes, bacon fat haricot verts, charred onion butter, hunter's sauce