

Monday - Thursday 5:00 - 9:00
Friday - Saturday 5:00 - 10:00

starters

lacquered cornbread	\$11
hot honey butter, toasted benne seeds	
charcoal grilled oysters	\$13
"birria" butter, finger lime, epazote (3)	
roasted bone marrow	\$18
ribeye tartare, asher blue sauce,	
garlicky-caper relish, grilled sourdough	
yakitori grilled yellowfin tuna	\$18
binchotan charcoal, spicy ginger mayo,	
peanut togarashi, pickled pear, cucumber	
fried snapper collars	\$15
spicy buldak caramel, ginger, thai basil	

comfort

pommes frites	\$10
garlic, parsley, black truffle aioli	
fried green tomatoes	\$18
blue crab salad, pimento cheese, remoulade	
"black hawk" wagyu burger	\$26
fontina, black truffle aioli, bacon jam,	
house brioche, pommes frites	
"chicken fried" chicken & caviar	\$27
whipped potatoes, caviar beurre blanc,	
capers, herb salad, bay emulsion	
fish % chips	\$29
gulf mahi-mahi, curried tartar sauce,	
"acre brew" beer batter, house cut fries	

ACOLE

the raw bar

isle dauphine oysters.....	22
dauphin island, al (6ea)	
murder point oysters.....	22
bayou la batre, al (6ea)	
navy cove oysters.....	23
fort morgan, al (6ea)	
gulf shrimp cocktail.....	18
spicy cocktail, parsley, lemon	
west indies salad.....	25
blue crab, preserved lemon, onion, low country crackers	
hearth smoked tuna dip.....	15
remoulade, chives, house pickles, low country crackers	

autumn

roasted baby bunch carrots.....	10
chevre labneh, fermented black garlic honey, benne, herbs	
grilled sweet potatoes.....	11
"charred peanut" tahini, muscadine mostarda, crispy collards	
tons of parmesan w/ romaine.....	12
garlic-anchovy dressing, sourdough croutons	
harrisa roasted golden beets.....	9
coconut-curry dressing, cucumber, za'atar spice	
cornmeal fried okra.....	8
hornsby farms okra, remoulade	

for the table

gulf seafood plateau	\$95
the fixins, dozen oysters, shrimp cocktail,	
west indies salad, smoked tuna dip	
our friends farms	\$28
fried okra, pickled things, roasted beets,	
grilled sweet potatoes, baby bunch carrots	
redfish on the halfshell	\$79
louisiana crawfish, "deckhand butter",	
crispy fried okra, lemon, parsley	
grilled 24oz ribeye	\$100
bone marrow w/ bacon jam, pommes frites,	
"dirty" chimmichurri, bruleed asher bleu	
"solid oak" sampler	\$30
charcuterie, asher bleu,	
bone marrow & steak tartare, pickles,	
marinated olives, grilled sourdough	

plates

pan fried gulf mahi-mahi	\$36
louisiana crawfish, sweet corn, capers,	
beurre blanc, charred lemon, chives	
cast iron ribeye	\$62
"birria" bordelaise, mushrooms, fried sage	
gulf shrimp pappardelle	\$32
creole okra-tomato gravy, andouille,	
bay emulsion, basil	
grilled texas redfish	\$35
deckhand butter, fried green tomatoes,	
pickled pepper-sweet corn relish, parsley	