



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

S U M M E R 2 0 2 3

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

@ACRERESTAURANT

S T A R T E R S

OYSTERS ON THE HALFSHELL\$ mkt
spicy cocktail, saltine crackers(*friday-sunday*)
ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted sesame
FRIED GREEN TOMATOES\$15
pimento cheese, gulf crab meat, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
TOMATO SOUP \$6/ \$8
housemade croutons
"GAS STATION" BOUDIN BALLS..... \$10
gulden's spicy mustard sauce, b&b pickles

S A L A D S

STRAWBERRY-CANDIED WALNUT SALAD \$ 9/ \$13
smoked bacon, bleu cheese, spinach, sherry honey vinaigrette
(*add chicken 5/ salmon 9/ shrimp 8*)
GRILLED SALMON SALAD \$ 18
dried cranberries, blueberries, ralf's lettuces, radish,
toasted almonds, feta, apple cider vinaigrette
RALF'S LOCAL LETTUCES \$ 8
hot-house tomatoes, cucumbers, carrots, ranch dressing, croutons
(*add chicken 5/ salmon 9/ shrimp 8*)
SOUP & SALAD \$ 11
tomato soup , ralf's local lettuce



[THURSDAY]

"EL CUBANO" \$14
mojo pork, salami, smoked ham, swiss, pickles,
mayo, mustard, cuban bread, fries

[FRIDAY]

BRISKET MEATLOAF \$15
mashed potatoes, braised green beans,
meatloaf sauce, shoestring onions

[SATURDAY]

GULF SHRIMP ETOUFFEE \$ 17
buttery hickory grove farm grits, toast,
lemon, scallion

[SUNDAY]

RIBEYE STEAK FRITES \$29
garlic-rosemary butter, truffle fries,
calabrian aioli

in our gardens

corn, carrots, tomatoes, celery, zucchini, sunflowers,
cucumber, dill, basil, oregano, thyme

in our orchards

key lime, satsumas, arbequina olive, bay laurel
peaches, pears, figs, persimmon, apples,
valencia oranges, plums



"SOLID OAK" SAMPLER \$30

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

∞ L U N C H ∞

CRISPY FISH TACOS \$ mkt

fish of the day, red pepper-carrot slaw, avocado,
cilantro, chipotle aioli, jack cheese, paprika chips

TEXAS COWBOY BURGER \$ 16

jalapeno aioli, crispy onion strings, acre bacon,
pepper jack, brioche bun, fries

ORIGINAL ACRE BURGER \$ 16

charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries

SUMMER CHICKEN GNOCCHETTI \$ 16

okra, heirloom cherry tomatoes, basil,
charred sweet corn, parmesan

BLACKENED REDFISH \$ 23

"deckhand butter", creamy creole grits,
parsley, capers

PECAN SMOKED BRISKET \$ 16

two farm eggs, brabant potatoes,
buttered toast, "burnt ends" bbq sauce

FLOUNDER PO'BOY \$ 18

pbr battered flounder, napa cabbage slaw,
heirloom tomatoes, dijonnaise

"CHICKEN FRIED" CHICKEN \$ 14

mashed potatoes, sawmill gravy,
sautéed green beans

FRIED CHICKEN & CORNBREAD \$ 16

vermont maple syrup, ancho chili-cinnamon butter,
powdered sugar, toasted pecans,