



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

S P R I N G 2 0 2 4

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

@ACRERESTAURANT

## R A W   B A R

### FRESH SHUCKED OYSTERS\*

spicy cocktail sauce, fresh horseradish, saltines (6ea)	
-navy cove, <i>bon secour, al</i> .....	\$22
-murder point <i>bayou la batre, al</i> .....	\$22

### FLUKE CEVICHE\*

carbonated leche de tigre, curry spiced chips, cilantro,	\$9
crispy garlic & szechuan chili oil	

### YELLOWFIN TUNA CRUDO\*

horseradish bagna cauda, picholine olive-caper relish,	\$11
blood orange, shaved fennel, popped sorghum	

### GRILLED OYSTERS

fermented guajillo chili butter, candied brisket bark (3ea)	\$13
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## S T A R T E R S

### BLACK ANGUS BEEF TARTARE\*

garlicky-caper relish, asher blue sauce, radish, sourdough	\$12
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### "GAS STATION" BOUDIN BALLS

spicy mustard sauce, b&b pickles	\$10
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### LACQUERED CORNBREAD

honey-hot sauce-butter, 'anson mills' benne seeds	\$9
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### FRIED GREEN TOMATOES

marinated gulf blue crab, pimento cheese, creole remoulade	\$17
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### WARM BURRATA CON PANNA

olive & anchovy vinaigrette, heirloom tomato, basil, tarragon, grilled sourdough, 12 month country ham	\$13
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## B U T C H E R ' S   B L O C K

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



### BUTCHER'S BOARD

\$18
four house cured meats, pickles,

pecan mustard, garnishes, benne crackers

### CHEESE BOARD

\$16
three southern cheeses, seasonal preserves,

peanut brittle, benne crackers

#### [CHARCUTERIE]

ANDOUILLE \$7 || PECAN MORTADELLA \$8 || VENISON PEPPERONI \$8 || PORK RILLETTES \$7

#### [CHEESES]

ASHER BLUE \$5 || GREEN HILL BRIE \$6 || PIMENTO CHEESE & CHIPS \$9

#### [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!*



## F A R M E R ' S   " C O - O P "

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

### CAESER SALAD

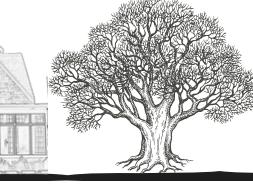
garlicky-anchovy dressing, ralf's romaine,	\$9
local sourdough croutons, parmigiano-reggiano	

### STRAWBERRY-WALNUT SALAD

spinach, bacon, blue cheese, sherry-honey vinaigrette	\$9/\$13
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### CRISPY BAKED SWEET POTATO

goat cheese butter, fermented chili-honey, za'atar spice	\$9
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## S U P P E R

### FENNEL RUBBED PORK PORTERHOUSE \$37

dill roasted potatoes, meyer lemon-mustard vinaigrette, crispy leek & apple slaw, fresh horseradish

### ALMOND CRUSTED FLORIDA POMPANO \$35

\*SUBJECT TO AVAILABILITY

local yuzu & lemongrass vinaigrette, charred scallion salad, szechuan chili oil, cucumber, spicy candied ginger

### SPRING LAMB BOLOGNESE \$34

meyer lemon & bay soffritto, chevre cream, house made pappardelle, marvel peas

### 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, lemony haricot verts, charred onion butter, hunter's sauce