



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

W I N T E R 2 0 2 6

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

FRESH SHUCKED OYSTERS\*

- spicy cocktail sauce, fresh horseradish, saltines (6ea)
- murder point, sandy bay, al..... \$22
- isle dauphine, dauphin island, al..... \$22
- BAKED OYSTERS..... \$13
- murder point oysters, pepper jack butter, conecuh jam (3ea)
- "CHICKEN FRIED" BACON..... \$9
- sawmill gravy, vermont maple syrup, bbq pecans
- LACQUERED CORNBREAD..... \$10
- hot-honey butter, 'anson mills' benne seeds
- FRIED BLUE CRAB CLAWS..... \$25
- horseradish aioli, spicy cocktail, lemon

- BLACK ANGUS BEEF TARTARE\*..... \$12
- garlicky-caper relish, asher blue sauce, radish, stinson sourdough
- FRIED GREEN TOMATOES..... \$17
- marinated gulf blue crab, pimento cheese, creole remoulade
- DUCK CAMP GUMBO..... \$10
- dark roux & duck leg gravy, conecuh sausage, okra, carolina rice
- CAESAR SALAD..... \$11
- garlicky-anchovy dressing, ralf's romaine,
- stinson sourdough croutons, parmigiano-reggiano
- STRAWBERRY-WALNUT SALAD..... \$13
- spinach, bacon, blue cheese, sherry-honey vinaigrette

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

"SOLID OAK" SAMPLER \$30  
all the charcuterie, all the cheeses,  
all the fixin's...family style!

- [CHARCUTERIE] CAPOCOLLO \$7 || HOT LINK \$7 || SAUCISSON SEC \$7 || PORK RILLETES \$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

in our gardens

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, plums



F A R M E R ' S " C O - O P "

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

- BAKED SWEET POTATO..... \$9
- white cheddar gravy
- BRAISED COLLARD GREENS..... \$7
- guajillo vinegar, hearth smoked bacon
- MARINATED GOLDEN BEETS..... \$10
- whipped feta, pickled sultanas, benne seeds, basil, mint

S U P P E R

REDFISH ON THE HALFSHELL \$ 42

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

JOYCE FARMS CHICKEN SCHNITZEL \$ 34

caper butter, baked sweet potato w/ white cheddar gravy, fris  e lettuce, pickle vinaigrette

BLACK HAWK WAGYU BURGER \$ 24

fontina, black truffle aioli, crispy bacon jam, house brioche, pommes frites

HUNT CAMP "SURF & TURF" \$ 33

grilled gulf white shrimp, duck leg gumbo w/ okra & conecuh sausage, carolina gold rice

MAFALDE ALLA BOLOGNESE \$ 35

bronze cut pasta, braised short rib, tomato gravy, parmigiano reggiano, basil

'MAPLE LEAF FARMS' DUCK BREAST \$ 38

goat cheese risotto, ancho chili-honey, ginger, brown beech mushrooms, mint, cilantro

GRILLED BEEF TENDERLOIN \$ 62

whipped potatoes, roasted duck jus, garlicky haricot verts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. In Alabama, we fry in peanut oil. -items can be made to accommodate gluten free requests.  
Beginning August 1st, 2024 all credit card transactions will be charged an additional 3% surcharge fee to help offset processing costs. This amount is no more than what we pay in fees. There will be no surcharge for debit, cash or check transactions.