



"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
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
CONFIT DUCK LEG..... \$13
bay cured maple leaf duck, satsuma glaze, frisee salad
FRIED GREEN TOMATOES..... \$17
marinated gulf blue crab, pimento cheese, creole remoulade
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] SUMMER SAUSAGE \$7 || MEXICAN CHORIZO \$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
goat cheese butter, fermented chili-honey, za'atar spice
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 ∞

CHILI SPICED 16 OZ PORK TOMAHAWK \$ 44
avocado salsa verde, salsa macha, cilantro, charred lime
CORNMEAL CRUSTED ALASKAN HALIBUT \$ 38
blue crab & sweet corn maque choux, ralf's red leaf salad, persimmon vinaigrette, brûléed satsuma
HOKKAIDO DIVER SCALLOPS \$ 40
boozer farm's apple potlikker, crispy lotus root, conecuh xo, mint
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
REDFISH ON THE HALFSHELL \$ 42
"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers
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.