

Oysters

FRESH SHUCKED OYSTERS I8

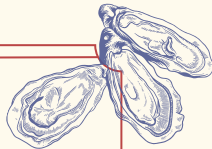
spicy cocktail, fresh horseradish, saltines

-murder points, sandy bay al

-isle dauphines, dauphin island, al

OVEN BAKED OYSTERS I3

pepperjack butter, conecuh jam



Starters

ACRE PIMENTO CHEESE

smoked paprika chips

LACQUERED CORNBREAD

hot honey butter, toasted
benne seeds

CHICKEN FRIED BACON

smoked bacon, sawmill gravy,
maple syrup

GOAT CHEESE GUACAMOLE

pico de gallo, evoo,
paprika chips

FRIED GREEN TOMATOES

gulf blue crab, pimento cheese,
remolaude

FRIED BLUE CRAB CLAWS

horseradish aioli,
spicy cocktail, lemon

SIMPLE TOMATO SOUP

fresh croutons

BRUNCH

Acre Brunch

Saturday & Sunday 10:00 - 2:00

HEARTH SMOKED BACON & EGGS I7

two eggs, "cool ranch" tater tots,
square cut biscuit, seasonal preserves

CHOPPED BRISKET TOSTADA I7

tomatillo salsa verde, sunny egg, radish,
pico de gallo, queso fresco

CHICKEN FRIED CHICKEN BISCUIT I4

hot honey butter, benne seeds,
"cool ranch" tater tots

SMASHED AVOCADO TOAST I5

stinson sourdough, christin's egg salad,
pickled onion, dill, cilantro, frisee salad

"HILL COUNTRY" BISCUITS & GRAVY I8

chicken fried bacon, griddled biscuit,
scrambled eggs, sawmill gravy, maple syrup

BACON & EGG SOFT TACOS I3

grilled flour tortillas, tomatillo salsa verde,
jack cheese, tajin tostadas & salsa

THE "GARDEN & GUN" GAL I6

bacon jam & tomato grilled cheese,
white cheddar mornay, sunny egg, frisee salad

GRIDDLED BRIOCHE FRENCH TOAST I5

eastaboga honey-maple syrup,
whipped brown butter, pecan streusel, berries

CHICKEN FRIED CHICKEN I6

whipped potatoes, sawmill gravy, potlikker
green beans (make it hunt camp style)

BRISKET BIRRIA TACOS I7

slow cooked brisket barbacoa, grilled
cheesy tortillas, spicy brisket drippins,
cilantro & onions

ORIGINAL ACRE BURGER I7

hearth smoked bacon, onion jam, arugula,
white cheddar, house brioche, fries

FRIED FISH TACOS I5

red pepper-carrot slaw, smashed avocado,
cilantro, chipotle aioli, jack cheese

HOUSE CAESAR SALAD 8/I3

garlicky anchovy dressing, ralf's romaine,
sourdough croutons, parmigiano-reggiano

GREEN GODDESS SALAD I2

ralf's romaine, cucumbers, tomatoes,
red onion, feta, fried chickpeas, za'atar spice

STRAWBERRY-CANDIED WALNUT SALAD I6

hearth smoked bacon, crumbled bleu cheese,
baby spinach, sherry-honey vinaigrette

TOASTED ALMOND SALAD I5

goat cheese, blueberries, dried cranberries,
ralf's spring mix, radish, balsamic vinaigrette

*Consuming raw or undercooked meats,
seafood, shellfish, or eggs may increase
your risk of foodborne illness.

Add protein: chicken 6,
salmon 9, shrimp 9

LUNCH

MOMMA MOCHA'S COFFEE 4

brass knuckle or decaf

FRENCH PRESS COFFEE 6

brass knuckle or decaf

MOMMA MOCHA'S COLD BREW 6

plain, vanilla, salted caramel

MIMOSA 9

bubbles, choice of juice

BLOODY MARY 7

titos, all the garnishes

RANCH WATER 8

corazon blanco tequila, lime,
topo chico

Sides

TRUFFLE FRIES 8

chipotle aioli,
grated parmigiano-reggiano

FRESH FRUIT BOWL 10

chobani yogurt, pecan streusel

"COOL RANCH" TATER TOTS 7

SMASHED AVOCADO W/ EVOO 5

MASHED POTATOES & GRAVY 4

BISCUIT W/SEASONAL PRESERVES 4

