



"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

S T A R T E R S



- *FRESH SHUCKED OYSTERS
spicy cocktail sauce, fresh horseradish, saltines (6ea)
-navy cove *bon secour*, *al* \$22
-murder point *bayou la batre*, *al* \$22
- FRIED GREEN TOMATOES \$15
pimento cheese, gulf crab meat, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
"GAS STATION" BOUDIN BALLS..... \$10
spicy mustard sauce, b&b pickles

S N A C K S

- ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted benne seed
GRILLED GULF OYSTERS (3ea) \$13
fermented guajillo chili butter, candied brisket bark
TOMATO SOUP \$6/\$8
housemade croutons
*BLACK ANGUS BEEF TARTARE.....\$12
garlicky-caper relish, asher blue sauce, radish, sourdough

- L E T T U C E S -

- GRILLED CHICKEN SALAD \$16
green goddess, cucumbers, tomatoes, red onion, feta,
ralf's romaine, crispy chickpeas, za'atar spice
- BLACKENED SHRIMP CAESAR \$17
garlicky-anchovy dressing, ralf's romaine,
local sourdough croutons, parmigiano-reggiano
- SMOKED SALMON SALAD \$16
blueberries, dried cranberries, toasted almonds, goat cheese,
ralf's spring mix, radish, balsamic vinaigrette



- STRAWBERRY-CANDIED WALNUT SALAD \$9/\$16
pit smoked bacon, bleu cheese, baby spinach,
sherry-honey vinaigrette
- RALF'S LOCAL SPRING LETTUCES \$7/\$14
hot-house tomatoes, cucumbers, carrots,
buttermilk ranch, local sourdough croutons
(add chicken 5/ *salmon 9/ shrimp 8)

House Made Dressings:

sherry-honey vinaigrette, balsamic vinaigrette,
honey mustard, green goddess, caesar, oil & vinegar

in our gardens

silver queen corn, brussels sprouts, celery, tarragon,
parsley, cilantro, blueberry, blackberry, strawberry

in our orchards

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



"SOLID OAK" SAMPLER \$30

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



ENTREE

- *CORIANDER GRILLED SALMON \$18
honey-glazed carrots, brussels sprouts, feta,
crispy sunchoke, golden beet puree
- *ORIGINAL ACRE BURGER \$17
charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries
- "CHICKEN FRIED" CHICKEN \$15
mashed potatoes, sawmill gravy, sautéed green beans
- BLACKENED TX REDFISH \$23
"deckhand butter", creamy 'hickory grove' grits,
hot-house cherry tomato, parsley, capers
- "EL CUBANO" \$16
mojo pork, salami, smoked ham, swiss, pickles,
mayo, mustard, 'la segunda' cuban bread, fries

- CRISPY FISH TACOS mkt\$
fresh gulf fish, red pepper-carrot slaw, avocado, cilantro,
chipotle aioli, jack cheese, paprika chips
- *TEXAS COWBOY BURGER \$17
jalapeno aioli, crispy onion strings, acre bacon,
pepper jack, brioche bun, fries
- BRISKET MEATLOAF \$17
mashed potatoes, potlikker green beans,
meatloaf sauce, shoestring onions
- GRILLED CHICKEN MAFALDE \$17
collard green pasta, creminis, sauce "florentine",
fried sage, capers, parmigiano-reggiano