



"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 3

CHEF/OWNER DAVID BANCROFT

GM JOHN DAVID HAMMOND

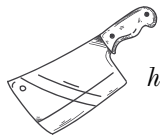
@ACRERESTAURANT

S N A C K S

MURDER POINT OYSTERS.....	\$20
spicy cocktail, saltines	
"GAS STATION" BOUDIN BALLS.....	\$10
gulden's spicy mustard sauce, B&B pickles	
ROASTED BONE MARROW.....	\$10
oxtail marmalade, horseradish, grilled bread	
"CHICKEN FRIED" BACON	\$9
sawmill gravy, vermont maple syrup, bbq pecans	
ACRE PIMENTO CHEESE	\$9
smoky paprika chips	

S T A R T E R S

BLACK ANGUS BEEF TARTARE	\$12
garlicky-caper relish, "asher bleu" sauce, radish, grilled ciabatta	
HARISSA ROASTED CARROTS.....	\$8
preserved lemon yogurt, sumac honey, benne seeds, wild mint	
STRAWBERRY-WALNUT SALAD	\$9/\$13
spinach, smoked bacon, blue cheese, sherry-honey vinaigrette	
FRIED GREEN TOMATOES.....	\$17
marinated gulf blue crab, pimento cheese, creole remoulade	
LACQUERED CORNBREAD.....	\$9
honey-hot sauce-butter, 'anson mills' benne seeds	



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

[CHARCUTERIE*]	OLIVE-FENNEL SAUSAGE \$8	TABASCO SALAMI \$8	PORK RILLETES \$7	ANDOUILLE SUMMER SAUSAGE \$8
[CHEESES*]	ASHER BLEU \$5 GRIFFIN \$6 BELLE CHEVRE \$6			
[EXTRAS]	SEASONAL PICKLES* \$4 PECAN MUSTARD* \$2 HOUSE PRESERVES* \$2 BENNE CRACKERS \$2			

in our gardens

lettuce, cabbage, collards, kale, mizuna,
celery, peppers, nasturtium, carrots, pansies

in our orchards

meyer lemon, satsumas, arbequina olive, bay laurel,
peaches, pears, figs, persimmon, apples



T H E " C O - O P "

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

ROASTED GOLDEN BEETS.....	\$9
goat cheese labneh, za'atar spice, fresh dill	
HARISSA ROASTED CARROTS.....	\$8
preserved lemon yogurt, sumac honey, benne seeds	
SAUTEED BRUSSELS SPROUTS	\$6
garlic & pecans	
CRISPY BAKED SWEET POTATO.....	\$9
goat cheese butter, fermented chili-honey, za'atar spice	

∞ S U P P E R ∞

STUFFED GULF FLOUNDER* \$ 35

blue crab & spinach mousseline, curry spiced butternut squash, almond-brown butter vinaigrette

GRILLED BEEF TENDERLOIN \$ 60

sauce bordelaise, bone marrow butter, trumpet mushrooms, fingerling potatoes

GRILLED GULF AMBERJACK* \$ 36

fermented andouille, picholine pirloo, smoked backbone potlikker, guajillo-saffron rouille, crawfish salad

MAPLE LEAF FARMS DUCK BREAST \$ 35

"belle chevre" risotto, ancho chili-honey, brown beech mushrooms, ginger crouton, garden mint

REDFISH ON THE HALFSHELL* \$ 40

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

HARISSA GRILLED RIBEYE STEAK \$ 59

crispy baked sweet potato, whipped goat cheese butter, fermented chili-honey, preserved lemon, za'atar, herbs