



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

FALL 2025
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CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

STARTERS

FRESH SHUCKED OYSTERS*		BLACK ANGUS BEEF TARTARE*.....	\$12
spicy cocktail sauce, fresh horseradish, saltines (6ea)		garlicky-caper relish, asher blue sauce, radish, stinson sourdough	
-murder point, sandy bay, al.....	\$22	TWICE FRIED DUCK WINGS.....	\$15
-isle dauphine, dauphin island, al.....	\$22	charred scallion bbq sauce, cilantro, 'anson mills' benne seeds	
BAKED OYSTERS.....	\$13	FRIED GREEN TOMATOES.....	\$17
pepper jack butter, conecuh jam (3ea)		marinated gulf blue crab, pimento cheese, creole remoulade	
"CHICKEN FRIED" BACON.....	\$9	CAESAR SALAD.....	\$11
sawmill gravy, vermont maple syrup, bbq pecans		garlicky-anchovy dressing, ralf's romaine,	
LACQUERED CORNBREAD.....	\$10	stinson sourdough croutons, parmigiano-reggiano	
hot-honey butter, 'anson mills' benne seeds		STRAWBERRY-WALNUT SALAD.....	\$13
FRIED BLUE CRAB CLAWS.....	\$25	spinach, bacon, blue cheese, sherry-honey vinaigrette	
horseradish aioli, spicy cocktail, lemon			

BUTCHER'S BLOCK

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]	SHIITAKE SAUSAGE \$7 SAUCISSON SEC \$7 COPPA \$7 PORK RILLETTES \$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



FARMER'S "CO-OP"

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	

SUPPER

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 grapefruit
HOKKAIDO DIVER SCALLOPS \$ 40
apple potlikker, crispy lotus root, conecuh xo, mint, basil
GULF BROWN SHRIMP RIGATONI \$ 35
bronze cut pasta, fried okra, basil, hot-house tomato, "deckhand butter"
'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.