



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

SPRING 2023

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

@ACRERESTAURANT

STARTERS

- MURDER POINT OYSTERS \$20
spicy cocktail, saltine crackers(*friday-sunday*)
ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted sesame
FRIED GREEN TOMATOES\$15
pimento cheese, gulf crab meat, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
TOMATO SOUP \$6/ \$8
housemade croutons
"GAS STATION" BOUDIN BALLS..... \$10
gulden's spicy mustard sauce, B&B pickles

THE GREENS

- STRAWBERRY-CANDIED WALNUT SALAD \$ 9/ \$13
smoked bacon, bleu cheese, baby spinach, sherry honey vinaigrette
(*add chicken 5/ salmon 9/ shrimp 8*)
GRILLED SALMON SALAD \$ 18
dried cranberries, mandarin orange, ralf's lettuces, radish,
toasted almonds, feta, apple cider vinaigrette
RALF'S LOCAL LETTUCES \$ 8
hot-house tomatoes, cucumbers, carrots, ranch dressing, pbr croutons
(*add chicken 5/ salmon 9/ shrimp 8*)
SOUP & SALAD \$ 11
tomato soup , ralf's local lettuce

BLUE PLATES *the daily special*

[THURSDAY]

- "EL CUBANO" \$14
mojo pork, salami, smoked ham, swiss, pickles,
mayo, mustard, cuban bread, fries

[FRIDAY]

- BRISKET MEATLOAF \$15
mashed potatoes, braised green beans,
meatloaf sauce, shoestring onions

[SATURDAY]

- GULF SHRIMP ETOUFFEE \$ 17
buttery oakview farms grits, pbr toast,
lemon, scallion

[SUNDAY]

- BLACK ANGUS RIBEYE FRITES \$29
garlic-rosemary butter, truffle fries,
calabrian aioli

in our gardens

kale, cabbage, mizuna, carrots, peppers,
brussels sprouts, lettuce, collards, celery

in our orchards

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



"SOLID OAK" SAMPLER \$30

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

FOR LUNCH

- CRISPY FISH TACOS \$ mkt
fish of the day, red pepper-carrot slaw, avocado,
cilantro, chipotle aioli, jack cheese, paprika chips
TEXAS COWBOY BURGER \$ 16
jalapeno aioli, crispy onion strings, acre bacon,
pepper jack, brioche bun, fries
ORIGINAL ACRE BURGER \$ 16
charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries
"GARDEN & GUN" GRILLED CHEESE \$ 14
hot-house tomato, bacon marmalade,
american cheese, pbr bread, crock of tomato soup
GLAZED KING SALMON \$ 18
sumac-honey, mustard frill, ralfs cucumber, mandarin
orange, pepitas, lemon-yogurt dressing

FOR BRUNCH

- PECAN SMOKED BRISKET \$ 16
two farm eggs, brabant potatoes,
pbr toast, "burnt ends" bbq sauce
BUTTERY GULF SHRIMP ROLL \$ 16
shrimp salad, ralfs lettuce,
new england milk bread, malt vinegar fries
"CHICKEN FRIED" CHICKEN \$ 14
mashed potatoes, sawmill gravy,
saut ed green beans
FRIED CHICKEN & CORNBREAD \$ 16
vermont maple syrup, ancho chili-cinnamon butter,
powdered sugar, toasted pecans,