



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

S U M M E R 2 0 2 4
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CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

S N A C K S

- FRESH SHUCKED OYSTERS*
spicy cocktail sauce, fresh horseradish, saltines (6ea)
-isle dauphine, *dauphin island*, *al* \$22
-murder point, *bayou la batre*, *al* \$22
GRILLED OYSTERS..... \$13
fermented guajillo chili butter, candied brisket bark (3ea)
BRÛLÉED GARDEN FIG TARTINE..... \$12
truffle whipped chevre, fig balsamic, prosciutto di parma,
grilled ‘stinson’ sourdough, mint, basil
LACQUERED CORNBREAD..... \$9
honey-hot sauce-butter, ‘anson mills’ benne seeds
CONECUH CORNDOGS \$9
‘boozer farms’ peach mustard (3ea)

S T A R T E R S

- BLACK ANGUS BEEF TARTARE*..... \$12
garlicky-caper relish, asher blue sauce, radish, sourdough
"GAS STATION" BOUDIN BALLS..... \$10
spicy mustard sauce, b&b pickles
FRIED GREEN TOMATOES..... \$17
marinated gulf blue crab, pimento cheese, creole remoulade
CAESAR SALAD..... \$9
garlicky-anchovy dressing, ralf’s romaine, sourdough croutons,
parmigiano-reggiano
STRAWBERRY-WALNUT SALAD \$9/\$13
spinach, bacon, blue cheese, sherry-honey vinaigrette



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



[CHARCUTERIE]

LAMB MERGUEZ \$7 || SUJUK \$8 || PROSCIUTTO \$7 || PORK RILLETES \$7

[CHEESES]

ASHER BLUE \$5 || FARMSTEAD CHEDDAR \$6 || PIMENTO CHEESE & CHIPS \$9

[EXTRAS]

SEASONAL PICKLES* \$4 || PECAN MUSTARD* \$2 || HOUSE PRESERVES* \$2 || BENNE CRACKERS \$2

in our gardens

silver queen corn, tomatoes, jalapenos, basil, tarragon,
parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key limes, satsumas, arbequina olives, bay laurel,
peaches, pears, figs, persimmon,
crab apples, valencia oranges, plums



F A R M E R ’ S " C O - O P "

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

- CRISPY BAKED SWEET POTATO..... \$9
goat cheese butter, fermented chili-honey, za'atar spice
FRIED OKRA BASKET..... \$8
creole remoulade, ‘hornsby farms’ okra
MADDOX FARMS TOMATO SALAD..... \$10
ginger & sweet corn dressing, brisket-scallop “xo”,
fried okra, herbs

∞ S U P P E R ∞

GULF COBIA MEUNIÈRE \$ 34

chanterelle beurre noisette, pecans, garden herbs, zucchini, preserved meyer lemon

ALMOND CRUSTED FLORIDA POMPANO \$ 35

yuzu & lemongrass vinaigrette, bok choy, charred scallion, szechuan chili oil, cucumber, spicy candied ginger

GULF BROWN SHRIMP RIGATONI \$ 33

bronze cut pasta, fried okra, basil, sweet corn, heirloom tomato, "deckhand butter"

PAN ROASTED DIVER SCALLOPS* \$ 37

shrimp & coconut sauce, fried goat cheese grits, mango relish, mint

REDFISH ON THE HALFSHELL \$ 40

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

GRILLED BEEF TENDERLOIN \$ 59

whipped yukon gold potatoes, lemony haricot verts, foraged ramp butter, hunter’s sauce

BAY SPICED AIRLINE CHICKEN \$ 31

crispy creminis, sweet corn emulsion, boozer farm’s peaches, charred okra

*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.