



"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 2

CHEF/OWNER DAVID BANCROFT

GM JOHN DAVID HAMMOND

@ACRERESTAURANT

S T A R T E R S

MURDER POINT OYSTERS	\$20
spicy cocktail, low country saltines (<i>friday-sunday</i>)	
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	
FRIED OKRA BASKET	\$8
creole remoulade	

T H E G R E E N S

STRAWBERRY-CANDIED WALNUT SALAD \$ 9/ \$13
smoked bacon, bleu cheese, baby spinach, sherry honey vinaigrette
(<i>add chicken 5/ salmon 9/ shrimp 8</i>)
GRILLED SALMON SALAD \$ 18
green goddess, ralf's lettuces, cherry tomato, radish,
toasted pecans, pickled red onions, feta
RALF'S LOCAL LETTUCES \$ 8
hot-house tomatoes, cucumbers, carrots, ranch dressing, pbr croutons
(<i>add chicken 5/ salmon 9/ shrimp 8</i>)
SOUP & SALAD \$ 11
tomato soup , ralf's local lettuce



[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 \$25

butterbean-orzo salad, toasted pecans, feta, dill, fried
onions, kalamata-tomato "chimmi"

in our gardens

silver queen, crimson sweets, cherokee purples,
jalapeno, habanero, strawberries, blueberries,
sunflower, herbs, sorrel, begonia

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!

F O R L U N C H

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

PEPPER JACK CHICKEN SANDWICH \$ 15

acre bacon, pepper jack cheese, pickles,
jalapenos, "sunday sauce", fries

F O R B R U N C H

PECAN SMOKED BRISKET \$ 16

two farm eggs, brabant potatoes, pbr toast,
"burnt ends" bbq sauce

CRISPY SALMON CAKES \$ 17

deviled egg dressing, butterbean-orzo salad,
cherry tomato, toasted pecans, feta, dill

"CHICKEN FRIED" CHICKEN \$ 14

mashed potatoes, sawmill gravy,

sauteed green beans

FRIED CHICKEN & CORNBREAD \$ 16

vermont maple syrup, ancho chili-cinnamon butter,
powdered sugar, toasted pecans,