

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

#### SPRING 2022

CHEF/OWNER DAVID BANCROFT

GM JOHN DAVID HAMMOND

@ACRERESTAURANT

# SNACKS

CHILLED RAW OYSTERS\$16
spicy cocktail, low country saltines
ROASTED BONE MARROW\$10
oxtail marmalade, horseradish, grill bread
"CHICKEN FRIED" BACON\$9
sawmill gravy, vermont maple syrup, bbq pecans
LACQUERED CORNBREAD\$9
honey-hot sauce-butter, 'anson mills' benne seeds
CRISPY FRIED OKRA\$8
creole remoulade
ACRE PIMENTO CHEESE\$9
smoky paprika chips

## STARTERS

BUTTERNUT SQUASH BISQUE\$9
pepitas, georgia olive oil
BLACK ANGUS BEEF TARTARE \$12
garlicky caper dressing, asher bleu sauce, radish, grilled ciabatta
STRAWBERRY-WALNUT SALAD\$9/\$13
spinach, smoked bacon, blue cheese, sherry-honey vinaigrette
FRIED GREEN TOMATOES\$15
marinated gulf blue crab, pimento cheese, creole remoulade

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

[CHARCUTERIE\*]

BRESAOLA \$8 || SALAMI PICANTE \$8 || PORK RILLETTES \$7 || ANDOUILLE \$7

[CHEESES\*]

BAYLEY HAZEN BLUE \$5 || GREEN HILL \$6 || BELLE CHEVRE \$5

[EXTRAS]

SEASONAL PICKLES\* \$3 || PECAN MUSTARD\* \$1|| HOUSE PRESERVES\* \$1 || BENNE CRACKERS \$2

# fin our gardens

collards, kale, beets, radishes, carrots, cabbage, mustard greens

√in our orchards →

meyer lemon, satsumas, arbequina olive, bay laurel



# T H E " C O - O P "

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

CRISPY BRABANT POTATOES	\$7
confit garlic mayo	
SALT-ROASTED BEETS	\$7
blue cheese, molasses	
BRUSSELS SPROUTS	\$6
garlic & pecans	
LACQUERED CORNBREAD	\$9
honey-hot sauce-butter, anson mills heirloom benne seeds	

## SUPPER

#### GULF BLACK GROUPER \$ 37

collard green spaetzle, creamed popcorn, apple-radish-fennel slaw, smoked bacon, ralf's basil

#### MOROCCAN SPICE GRILLED RIBEYE \$ 50

harissa baked sweet potato, kalamata olive, eggplant muhammara, chermoula, pomegranate molasses

## MAPLE LEAF DUCK BREAST \$ 32

goat cheese risotto, ancho chili-honey, brown beech mushrooms, ginger crouton

#### BLACK ANGUS BEEF TENDERLOIN\* \$ 52

whipped potatoes, green beans, oyster mushroom butter, brisket drippins

#### PAN ROASTED GOLDEN TILEFISH \$ 39

lobster sauce américaine, caramelized root vegetables, bay laurel butter, chervil creme fraiche, paddlefish caviar

### REDFISH ON THE HALFSHELL\* \$ 39

"deckhand butter", crispy fried okra, brabant potatoes, parsley, lemon, capers