



"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 3

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

@ACRERESTAURANT

R A W B A R

FRESH SHUCKED OYSTERS

spicy cocktail sauce, fresh horseradish, saltines (6ea)	
-isle dauphine <i>dauphin island, al</i>	\$22
-murder point <i>bayou la batre, al</i>	\$22
BYCATCH CEVICHE.....	\$12
chilton county peach aguachile, serrano chili, red onion, cilantro, cool ranch chips	
BYCATCH CRUDO.....	\$9
preserved meyer lemon ponzu, ruby finger limes, figs, georgia olive oil, cherry sriracha	
GRILLED OYSTERS.....	\$13
fermented guajillo chili butter, candied brisket bark (3ea)	

S T A R T E R S

BLACK ANGUS BEEF TARTARE	\$12
garlicky-caper relish, asher bleu sauce, radish, stinson sourdough	
"GAS STATION" BOUDIN BALLS.....	\$10
gulden's spicy mustard sauce, b&b pickles	
ACRE PIMENTO CHEESE	\$9
smoky paprika chips	
LACQUERED CORNBREAD.....	\$9
honey-hot sauce-butter, 'anson mills' benne seeds	
FRIED GREEN TOMATOES.....	\$17
marinated gulf blue crab, pimento cheese, creole remoulade	
PARKING LOT FIG TARTINE.....	\$9
turkey figs, prosciutto di parma, balsamic, whipped chevre, basil	

B U T C H E R ' S B L O C K

house-made charcuterie & southern cheeses from locally sourced & humanely raised animals



"SOLID OAK" SAMPLER \$30

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

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

[CHARCUTERIE*]

CHILI VERDE \$6 || SPANISH CHORIZO \$8 || SUMMER SAUSAGE \$8 || PORK RILLETTES \$7

[CHEESES*]

ASHER BLEU \$5 || GRIFFIN \$6 || CHEVRE \$6

[EXTRAS]

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

F A R M E R ' S " C O - O P "

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

FRIED OKRA BASKET..... \$8

hornsby okra, jalapeno green goddess

STRAWBERRY-WALNUT SALAD \$9/\$13

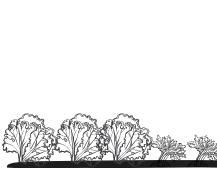
spinach, bacon, blue cheese, sherry-honey vinaigrette

CRISPY BAKED SWEET POTATO..... \$9

goat cheese butter, fermented chili-honey, za'atar spice

LOCAL HEIRLOOM TOMATO..... \$8

marinated feta, walnuts, sweetcorn dressing, herbs



S U P P E R

SUMMER CHICKEN ORECCHIETTE \$ 29

creamy chevre, ancho chili-honey, fried shallots, turkey figs, preserved lemon, cornbread crumbs, basil

GRILLED BEEF TENDERLOIN \$ 60

sauce bordelaise, golden chanterelle butter, whipped potatoes, shaved brussels

PISTACHIO FRIED GULF FLOUNDER \$ 36

spicy snow crab & coconut butter, charred okra, heirloom tomato, avocado, cilantro

PAN ROASTED DIVER SCALLOPS \$ 34

sweet corn & saffron gnocchetti, heirloom tomato, smoked backbone potlikker, fried okra, trout roe, tarragon

HARISSA GRILLED RIBEYE STEAK \$ 59

crispy baked sweet potato, whipped goat cheese butter, fermented chili-honey, preserved lemon, za'atar, herbs

REDFISH ON THE HALFSHELL* \$ 40

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