



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

WINTER 2026

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

@ACRERESTAURANT

STARTERS

FRESH SHUCKED OYSTERS*

spicy cocktail sauce, fresh horseradish, saltines (6ea)
-murder point, sandy bay, al..... \$22
-isle dauphine, dauphin island, al..... \$22
BAKED OYSTERS..... \$13
murder point oysters, pepper jack butter, coneckuh jam (3ea)
"CHICKEN FRIED" BACON..... \$9
sawmill gravy, vermont maple syrup, bbq pecans
LACQUERED CORNBREAD..... \$10
hot-honey butter, 'anson mills' benne seeds
FRIED BLUE CRAB CLAWS..... \$25
horseradish aioli, spicy cocktail, lemon

BLACK ANGUS BEEF TARTARE*..... \$12

garlicky-caper relish, asher blue sauce, radish, stinson sourdough

FRIED GREEN TOMATOES..... \$17

marinated gulf blue crab, pimento cheese, creole remoulade

DUCK CAMP GUMBO..... \$10

dark roux & duck leg gravy, coneckuh sausage, okra, carolina rice

CAESAR SALAD..... \$11

garlicky-anchovy dressing, ralf's romaine, stinson sourdough croutons, parmesano-reggiano

STRAWBERRY-WALNUT SALAD..... \$13

spinach, bacon, blue cheese, sherry-honey vinaigrette

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

[CHARCUTERIE]

CAPOCOLLO \$7 || HOT LINK \$7 || SAUCISSON SEC \$7 || PORK RILLETTES \$7

[CHEESES]

ASHER BLUE \$5 || GREEN HILL BRIE \$6 || PIMENTO CHEESE & CHIPS \$9

[EXTRAS]

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

"SOLID OAK" SAMPLER \$30

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

FARMER'S "CO-OP"

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

BAKED SWEET POTATO..... \$9

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

BRAISED COLLARD GREENS..... \$7

guajillo vinegar, hearth smoked bacon

MARINATED GOLDEN BEETS..... \$10

whipped feta, pickled sultanas, benne seeds, basil, mint

in our gardens

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, plums



SUPPER

REDFISH ON THE HALFSHELL \$ 42

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

JOYCE FARMS CHICKEN SCHNITZEL \$ 34

caper butter, baked sweet potato w/ white cheddar gravy, frisee lettuce, pickle vinaigrette

CORNMEAL CRUSTED GOLDEN TILEFISH \$ 38

blue crab & sweet corn maque choux, ralf's red leaf salad, persimmon vinaigrette, brûléed satsuma

HUNT CAMP "SURF & TURF" \$ 33

grilled gulf white shrimp, duck leg gumbo w/ okra & coneckuh sausage, carolina gold rice

MAFALDE ALLA BOLOGNESE \$ 35

bronze cut pasta, braised short rib, tomato gravy, parmesano reggiano, basil

'MAPLE LEAF FARMS' DUCK BREAST \$ 38

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

GRILLED BEEF TENDERLOIN \$ 62

whipped potatoes, roasted duck jus, garlicky haricot verts