



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

FALL 2025
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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* mkt
-isle dauphine *dauphin island, al* mkt
FRIED GREEN TOMATOES \$15
pimento cheese, gulf blue crab, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
BRAISED COLLARD GREENS..... \$7
guajillo vinegar, hearth smoked bacon

SNACKS

- ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted benne seed
FRIED BLUE CRAB CLAWS..... \$25
horseradish aioli, spicy cocktail, lemon
SIMPLE TOMATO SOUP \$6/\$8
housemade croutons

- SALADS -

- GREEN GODDESS SALAD \$12
ralf’s romaine-cucumbers-tomatoes, red onion, feta,
green goddess dressing, crispy chickpeas, za’atar spice
STRAWBERRY-CANDIED WALNUT SALAD \$9/\$16
pit smoked bacon, bleu cheese, baby spinach,
sherry-honey vinaigrette
TOASTED ALMOND & GOAT CHEESE SALAD \$13
blueberries, dried cranberries,
ralf’s spring mix, radish, balsamic vinaigrette

- HOUSE CAESAR \$8/\$13
garlicky-anchovy dressing, ralf’s romaine,
stinson sourdough croutons, parmigiano-reggiano
RALF'S LOCAL SPRING LETTUCES \$7/\$14
hot-house tomatoes, cucumbers, carrots,
buttermilk ranch, local sourdough croutons

(add chicken 6/ *salmon 9/ shrimp 9)

House Made Dressings: sherry-honey vinaigrette, balsamic vinaigrette,
honey mustard, green goddess, caesar, oil & vinegar

Join us for Sunday Brunch!

featuring: hearth smoked bacon & eggs,
hashbrown benedict, scratch made biscuits,
fried chicken w/ hot honey-butter, shrimp & grits,
fresh bloody mary’s, and custom made mimosas!



"SOLID OAK" SAMPLER \$30
all the charcuterie,all the cheeses,
all the fixin's...family style!



ENTREES

- ROASTED DUCK FLAUTAS \$15
maple leaf duck, hatch chile creme. pico de gallo,
queso fresco, cilantro
“BULGOGI” BBQ BRISKET TACOS \$15
spicy korean bbq sauce, shredded cabbage, jack cheese,
cilantro, lime, paprika chips & salsa
*ORIGINAL ACRE BURGER \$17
charcoal onion jam, arugula, pit smoked bacon,
white cheddar, house brioche bun, fries
"CHICKEN FRIED" CHICKEN \$16
mashed potatoes, sawmill gravy, potlikker green beans
‘GARDEN & GUN’ GRILLED CHEESE \$15
sliced tomato, bacon jam, american cheese,
griddled sourdough, cup of tomato soup

- CRISPY FISH TACOS mkt
fresh gulf fish, red pepper-carrot slaw, avocado, cilantro,
chipotle aioli, jack cheese, paprika chips
*TEXAS COWBOY BURGER \$17
jalapeno aioli, crispy onion strings, pit smoked bacon,
pepper jack, house brioche bun, fries
GRIDDLED MEATLOAF \$17
mashed potatoes, potlikker green beans,
meatloaf sauce, shoestring onions
GULF SHRIMP RIGATONI \$19
bronze cut pasta, fried okra, basil,
heirloom tomato, “deckhand butter”
PEPPERJACK FRIED CHICKEN SANDWICH \$14
b&b pickles, pit smoked bacon, jalapeno mayo,
sunday sauce, house brioche bun, fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 3% convenience fee will be added to all credit card transactions -Items can be made to accommodate gluten free requests.