



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

FALL 2023

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

@ACRERESTAURANT

RAW BAR

- FRESH SHUCKED OYSTERS
spicy cocktail sauce, fresh horseradish, saltines (6ea)
-grand batture *grand batture island, al*..... \$22
-murder point *bayou la batre, al* \$22
- BYCATCH CEVICHE..... \$12
cilantro & champagne vinaigrette, pistachio, green apple salad, lemongrass, fresno chili, coriander chips
- YELLOWFIN TUNA CRUDO..... \$11
horseradish bagna cauda, picholine olive-caper relish, grapefruit, toasted benne, shaved fennel
- GRILLED OYSTERS..... \$13
fermented guajillo chili butter, candied brisket bark (3ea)

STARTERS

- BLACK ANGUS BEEF TARTARE \$12
garlicky-caper relish, asher blue sauce, radish, sourdough
- "GAS STATION" BOUDIN BALLS..... \$10
spicy mustard sauce, b&b pickles
- 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
- SNOW CRAB "MAC"..... \$13
orecchiette, manchego mornay, preserved lemon-pepper relish

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

- [CHARCUTERIE*] CAPICOLA \$7 || SUMMER SAUSAGE \$8 || CHORIZO \$7 || PORK RILLETES \$7
- [CHEESES*] ASHER BLEU \$5 || GREEN HILL BRIE \$6 || CHEVRE \$6
- [EXTRAS] SEASONAL PICKLES* \$4 || PECAN MUSTARD* \$2 || HOUSE PRESERVES* \$2 || BENNE CRACKERS \$2

in our gardens

carrots, mizuna, collard greens, swiss chard, beets, basil, tarragon, radish

in our orchards

key lime, satsumas, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, valencia oranges, plums



FARMER'S "CO-OP"

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

- HEIRLOOM TOMATO-CUCUMBER SALAD... \$8
red onion, za'atar spice, peach vinegar, tzatziki
- CAESER SALAD..... \$9
garlicky-anchovy dressing, ralf's romaine, local sourdough croutons, parmigiano-reggiano
- 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

∞ SUPER ∞

- CLOVE SPICED MAPLE LEAF DUCK BREAST \$ 35
pumpkin dumplings, cranberry jus, fried shallots, pecans, rosemary
- HARISSA ROASTED LAMB SHANK \$ 38
curried sweet potato, fermented chili vinaigrette, preserved lemon chermoula, crispy chickpeas, herbs
- BEEF SHORT RIB BOLOGNESE \$ 33
collard green mafalde, short rib-tomato gravy, cremini mushrooms, whipped parmesan, herbs
- PAN ROASTED DIVER SCALLOPS* \$ 37
spicy snow crab & coconut sauce, caramelized fennel & saffron grits, mango relish, mint
- REDFISH ON THE HALFSHELL* \$ 40
"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers
- GRILLED BEEF TENDERLOIN \$ 59
whipped yukon gold potatoes, bacon fat haricot verts, charred onion butter, hunter's sauce