



"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

STARTERS



FRESH SHUCKED OYSTERS

spicy cocktail sauce, fresh horseradish, saltines (6ea)
-isle dauphin *dauphin island*, *al* \$22
-murder point *bayou la batre*, *al* \$22

FRIED GREEN TOMATOES \$15
pimento cheese, gulf crab meat, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
"GAS STATION" BOUDIN BALLS..... \$10
spicy mustard sauce, b&b pickles

SNACKS

ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted sesame
GRILLED GULF OYSTERS (3ea) \$13
fermented guajillo chili butter, candied brisket bark
FRIED OKRA BASKET \$8
hornsby farms okra, remoulade
TOMATO SOUP \$6/\$8
housemade croutons

- LETTUCES -

GRILLED CHICKEN SALAD \$16
green goddess, cucumbers, tomatoes, red onion, feta,
ralf's romaine, crispy chickpeas, za'atar spice

BLACKENED SHRIMP CAESAR \$17
garlicky-anchovy dressing, ralf's romaine,
local sourdough croutons, parmigiano-reggiano

SMOKED SALMON SALAD \$16
blueberries, dried cranberries, toasted almonds, goat cheese,
ralf's spring mix, radish, balsamic vinaigrette



STRAWBERRY-CANDIED WALNUT SALAD \$9/\$16
pit smoked bacon, bleu cheese, baby spinach,
sherry-honey vinaigrette

RALF'S LOCAL SPRING LETTUCES \$7/\$14
hot-house tomatoes, cucumbers, carrots,
buttermilk ranch, local sourdough croutons
(add chicken 5/ salmon 9/ shrimp 8)

House Made Dressings:

sherry-honey vinaigrette, balsamic vinaigrette,
honey mustard, green goddess, caesar, oil & vinegar

in our gardens

carrots, collard greens, mizuna, cabbage, swiss chard,
radish, beets, basil, dill, oregano, thyme

in our orchards

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



"SOLID OAK" SAMPLER \$30

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



ENTREE

CORIANDER GRILLED STEELHEAD TROUT \$21
honey-glazed carrots, brussels sprouts, feta,
crispy sunchoke, golden beet puree

ORIGINAL ACRE BURGER \$17
charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries

"CHICKEN FRIED" CHICKEN \$15
mashed potatoes, sawmill gravy, sautéed green beans

BLACKENED TX REDFISH \$23
"deckhand butter", creamy 'hickory grove' grits,
'maddox farms' tomato, parsley, capers

"EL CUBANO" \$16
mojo pork, salami, smoked ham, swiss, pickles,
mayo, mustard, 'la segunda' cuban bread, fries

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, acre bacon,
pepper jack, brioche bun, fries

BRISKET MEATLOAF \$17
mashed potatoes, potlikker green beans,
meatloaf sauce, shoestring onions

GRILLED CHICKEN MAFALDE \$17
collard green pasta, creminis, sauce "florentine",
fried sage, capers, parmigiano-reggiano