



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

W I N T E R 2 0 2 6

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

@ACRERESTAURANT

S T A R T E R S



- *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
- GOAT CHEESE GUACAMOLE.....\$9
pico de gallo, evoo, paprika chips

S N A C K S

- 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
- "SOLID OAK" SAMPLER \$30
all the charcuterie, all the cheeses, all the fixin's

- S A L A D S -

- 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 Brunch
Saturday and Sunday!



'BLACK HAWK' WAGYU BURGER \$26
fontina, black truffle aioli, crispy bacon
jam, house brioche, pommes frites
--limited availability/first come first served--

ENTREES

- BRISKET BIRRIA TACOS \$17
slow cooked brisket barbacoa,
grilled cheesy tortillas, spicy brisket drippins,
cilantro & onions, tajin tostadas & 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

- FRIED GULF FISH TACOS mkt
red pepper-carrot slaw, avocado, cilantro, chipotle aioli,
jack cheese, tajin tostadas & salsa
- *TEXAS COWBOY BURGER \$17
jalapeno aioli, crispy onion strings, pit smoked bacon,
pepper jack, house brioche bun, fries
- PEPPERJACK FRIED CHICKEN SANDWICH \$14
b&b pickles, pit smoked bacon, jalapeno mayo,
sunday sauce, house brioche bun, fries
- CRISPY CHICKEN TACOS \$15
ancho chili-honey, goat cheese crema, cabbage,
pickled red onions, cilantro, tajin tostadas & salsa

*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.