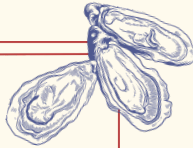


Oysters



FRESH SHUCKED OYSTERS I8

spicy cocktail, fresh horseradish, saltines

-murder points, sandy bay al

-isle dauphines, dauphin island, al

OVEN BAKED OYSTERS I3

pepperjack butter, conecuh jam

Starters

ACRE PIMENTO CHEESE 9

smoked paprika chips

LACQUERED CORNBREAD I0

hot honey butter, toasted
benne seeds

CHICKEN FRIED BACON 9

smoked bacon, sawmill gravy,
maple syrup

GOAT CHEESE GUACAMOLE 9

pico de gallo, evoo,
paprika chips

FRIED GREEN TOMATOES I7

gulf blue crab, pimento cheese,
creole remoulade

FRIED BLUE CRAB CLAWS 25

horseradish aioli,
spicy cocktail, lemon

SIMPLE TOMATO SOUP 6

fresh croutons

BRUNCH

Acre Brunch

Saturday & Sunday 10:00 - 2:00

HEARTH SMOKED BACON & EGGS I8	CHICKEN FRIED CHICKEN I6
two eggs, "cool ranch" tater tots, square cut biscuit, seasonal preserves	whipped potatoes, sawmill gravy, potlikker green beans (or make it hunt camp style)
CHICKEN FRIED CHICKEN BISCUIT I4	BRISKET BIRRIA TACOS I7
hot honey butter, benne seeds, "cool ranch" tater tots	slow cooked brisket barbacoa, grilled cheesy tortillas, spicy brisket drippins, cilantro & onions, tajin tostadas & salsa
SMASHED AVOCADO TOAST I5	ORIGINAL ACRE BURGER I7
stinson sourdough, christin's eggy salad, pickled red onion, dill, cilantro, frisee salad	hearth smoked bacon, onion jam, arugula, white cheddar, house brioche, fries
"HILL COUNTRY" BISCUITS & GRAVY I8	FRIED FISH TACOS MKT
chicken fried bacon, griddled biscuit, scrambled eggs, sawmill gravy, maple syrup	red pepper-carrot slaw, smashed avocado, cilantro, chipotle aioli, jack cheese, tajin tostadas & salsa
BACON & EGG SOFT TACOS I4	HOUSE CAESAR SALAD 8/I3
grilled flour tortillas, tomatillo salsa verde, jack cheese, tajin tostadas & salsa	garlicky anchovy dressing, ralf's romaine, sourdough croutons, parmigiano-reggiano
THE "GARDEN & GUN" GAL I6	GREEN GODDESS SALAD I2
bacon jam & tomato grilled cheese, white cheddar mornay, sunny egg, frisee salad	ralf's romaine, cucumbers, tomatoes, red onion, feta, fried chickpeas, za'atar spice
GRIDDLED BRIOCHE FRENCH TOAST I7	STRAWBERRY-CANDIED WALNUT SALAD I6
eastaboga honey-maple syrup, pecan streusel whipped brown butter, fresh berries	hearth smoked bacon, crumbled bleu cheese, baby spinach, sherry-honey vinaigrette
'BLACK HAWK' WAGYU BURGER 26	TOASTED ALMOND SALAD I5
fontina, black truffle aioli, crispy bacon jam, house brioche, pommes frites	goat cheese, blueberries, dried cranberries, ralf's spring mix, radish, balsamic vinaigrette
--only 20 available/first come first served--	

*Consuming raw or undercooked meats,
seafood, shellfish, or eggs may increase
your risk of foodborne illness.

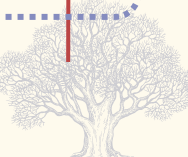
Add protein: chicken 6,
salmon 9, shrimp 9

LUNCH

MOMMA MOCHA'S COFFEE 4
brass knuckle or decaf
FRENCH PRESS COFFEE 6
brass knuckle or decaf
MOMMA MOCHA'S COLD BREW 6
plain, vanilla, salted caramel
ESPRESSO SERVICE 4
ristretto, espresso, lungo or americano (intenso or decaf)
MIMOSA 9
bubbles, choice of juice
BLOODY MARY 9
titos, all the garnishes

Sides

TRUFFLE FRIES 8
parmigiano-reggiano, chipotle aioli
FRESH FRUIT BOWL I0
chobani yogurt, pecan streusel
"COOL RANCH" TATER TOTS 7
SMASHED AVOCADO W/ EVOO 5
MASHED POTATOES & GRAVY 4
BISCUIT W/SEASONAL PRESERVES 4



Drinks



BLOODY MARY.....	9
tito's, all the garnishes	
MIMOSA.....	9
prosecco, fresh squeezed orange juice	
RANCH WATER.....	9
topo chico, sauza tequila blanco, lime	
HUGO SPRITZ.....	I5
prosecco, st. germain, soda water, mint	
APEROL SPRITZ.....	I5
aperol, prosecco, cointreau	
ACRE MULE.....	II
tito's, cucumber, lime, ginger beer	

Wine by the glass

SAUVIGNON BLANC, THE LOOP.....	I2
SANCERRE,JEAN-MARIE REVERDY&FILS.....	I7
ROSE, DOMAINE PRAL.....	I2
PROSECCO, ANDREA BIASIOTTO	I2

Mimosa Flight

THREE-GLASS MIMOSA FLIGHT FEATURING
ORANGE, GRAPEFRUIT, CRANBERRY, AND
PINEAPPLE JUICE.....I3

Drinks



BLOODY MARY.....	9
tito's, all the garnishes	
MIMOSA.....	9
prosecco, fresh squeezed orange juice	
RANCH WATER.....	9
topo chico, sauza tequila blanco, lime	
HUGO SPRITZ.....	I5
prosecco, st. germain, soda water, mint	
APEROL SPRITZ.....	I5
aperol, prosecco, cointreau	
ACRE MULE.....	II
tito's, cucumber, lime, ginger beer	

Wine by the glass

SAUVIGNON BLANC, THE LOOP.....	I2
SANCERRE,JEAN-MARIE REVERDY&FILS.....	I7
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THREE-GLASS MIMOSA FLIGHT FEATURING
ORANGE, GRAPEFRUIT, CRANBERRY, AND
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