



"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 3

CHEF/OWNER DAVID BANCROFT

GM JOHN DAVID HAMMOND

@ACRERESTAURANT

S T A R T E R S

MURDER POINT OYSTERS \$20
spicy cocktail, saltine crackers(*friday-sunday*)
ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted sesame
FRIED GREEN TOMATOES\$15
pimento cheese, gulf crab meat, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
TOMATO SOUP \$6/ \$8
housemade croutons
"GAS STATION" BOUDIN BALLS..... \$10
gulden's spicy mustard sauce, B&B pickles

T H E G R E E N S

STRAWBERRY-CANDIED WALNUT SALAD \$ 9/ \$13
smoked bacon, bleu cheese, baby spinach, sherry honey vinaigrette
(*add chicken 5/ salmon 9/ shrimp 8*)
GRILLED SALMON SALAD \$ 18
dried cranberries, mandarin orange, ralf's lettuces, radish,
toasted almonds, feta, apple cider vinaigrette
RALF'S LOCAL LETTUCES \$ 8
hot-house tomatoes, cucumbers, carrots, ranch dressing, pbr croutons
(*add chicken 5/ salmon 9/ shrimp 8*)
SOUP & SALAD \$ 11
tomato soup , ralf's local lettuce



[THURSDAY]

"EL CUBANO" \$14
mojo pork, salami, smoked ham, swiss, pickles,
mayo, mustard, cuban bread, fries

[FRIDAY]

BRISKET MEATLOAF \$15
mashed potatoes, braised green beans,
meatloaf sauce, shoestring onions

[SATURDAY]

GULF SHRIMP ETOUFFEE \$ 17
buttery oakview farms grits, pbr toast,
lemon, scallion

[SUNDAY]

BLACK ANGUS RIBEYE \$25
butterbean-orzo salad, toasted pecans, feta, dill, fried
onions, kalamata-tomato "chimmi"

in our gardens

kale, cabbage, mizuna, carrots, peppers,
brussels sprouts, lettuce, collards, celery

in our orchards

meyer lemon, satsumas, arbequina olive, bay laurel
peaches, pears, figs, persimmon, ~~apples~~



"SOLID OAK" SAMPLER \$30

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

F O R L U N C H

CRISPY FISH TACOS \$ mkt
fish of the day, red pepper-carrot slaw, avocado,
cilantro, chipotle aioli, jack cheese, paprika chips
TEXAS COWBOY BURGER \$ 16
jalapeno aioli, crispy onion strings, acre bacon,
pepper jack, brioche bun, fries
ORIGINAL ACRE BURGER \$ 16
charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries
"GARDEN & GUN" GRILLED CHEESE \$ 14
hot-house tomato, bacon marmalade,
american cheese, pbr bread, crock of tomato soup
GLAZED KING SALMON \$ 18
sumac-honey, mustard frill, ralfs cucumber, mandarin
orange, pepitas, meyer lemon-yogurt dressing

F O R B R U N C H

PECAN SMOKED BRISKET \$ 16
two farm eggs, brabant potatoes, pbr toast,
"burnt ends" bbq sauce
CRISPY SALMON CAKES \$ 17
deviled egg dressing, butterbean-orzo salad,
cherry tomato, toasted pecans, feta, dill
"CHICKEN FRIED" CHICKEN \$ 14
mashed potatoes, sawmill gravy,
sauteed green beans
FRIED CHICKEN & CORNBREAD \$ 16
vermont maple syrup, ancho chili-cinnamon butter,
powdered sugar, toasted pecans,