



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

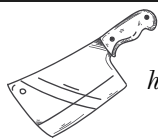
S P R I N G 2 0 2 3

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

MURDER POINT OYSTERS.....\$20	BLACK ANGUS BEEF TARTARE \$12
spicy cocktail, saltines	garlicky-caper relish, "asher bleu" sauce, radish, grilled ciabatta
"GAS STATION" BOUDIN BALLS..... \$10	ALABAMA TAMALES..... \$13
gulden's spicy mustard sauce, B&B pickles	sweet potato masa, randle farm lamb chorizo, alabama white bbq
"CHICKEN FRIED" BACON \$9	STRAWBERRY-WALNUT SALAD \$9/\$13
sawmill gravy, vermont maple syrup, bbq pecans	spinach, smoked bacon, blue cheese, sherry-honey vinaigrette
ACRE PIMENTO CHEESE \$9	FRIED GREEN TOMATOES..... \$17
smoky paprika chips	marinated gulf blue crab, pimento cheese, creole remoulade
	LACQUERED CORNBREAD..... \$9
	honey-hot sauce-butter, 'anson mills' benne seeds



B U T C H E R ' S B L O C K

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

[CHARCUTERIE*]	CAPOCOLLO \$8 LAMB PEPPERONI \$8 PORK RILLETES \$7 LAP CHEONG \$6
[CHEESES*]	ASHER BLEU \$5 GRIFFIN \$6 CHEVRE \$6
[EXTRAS]	SEASONAL PICKLES* \$4 PECAN MUSTARD* \$2 HOUSE PRESERVES* \$2 BENNE CRACKERS \$2

in our gardens

lettuce, cabbage, collards, kale, mizuna,
celery, peppers, nasturtium, carrots, pansies

in our orchards

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



T H E " C O - O P "

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

ROASTED GOLDEN BEETS..... \$9
goat cheese labneh, za'atar spice, fresh dill
SAUTEED BRUSSELS SPROUTS \$6
garlic & pecans
CRISPY BAKED SWEET POTATO.....\$9
goat cheese butter, fermented chili-honey, za'atar spice

∞ S U P P E R ∞

CRISPY TRIPLE TAIL* \$ 37
fermented andouille, picholine pirloo, smoked backbone potlikker, guajillo-saffron rouille, crawfish salad
MAPLE LEAF FARMS DUCK BREAST \$ 35
chevre risotto, ancho chili-honey, brown beech mushrooms, ginger crouton, garden mint
HARISSA GRILLED RIBEYE STEAK \$ 59
crispy baked sweet potato, whipped goat cheese butter, fermented chili-honey, preserved lemon, za'atar, herbs
REDFISH ON THE HALFSHELL* \$ 40
"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers
GRILLED BEEF TENDERLOIN \$ 60
sauce bordelaise, bone marrow butter, trumpet mushrooms, fingerling potatoes
"STUFFED" GULF FLOUNDER* \$ 38
blue crab & spinach mousseline, curry spiced sweet potato, almond-brown butter vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. In Alabama, we fry in peanut oil. *items can be made to accommoade gluten free requests.