



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

S U M M E R 2 0 2 2

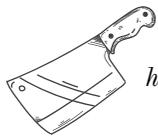
CHEF/OWNER DAVID BANCROFT  
GM JOHN DAVID HAMMOND  
@ACRERESTAURANT

S N A C K S

- MURDER POINT OYSTERS..... \$20  
spicy cocktail, saltines
- ROASTED BONE MARROW..... \$10  
oxtail marmalade, horseradish, grilled bread
- "CHICKEN FRIED" BACON ..... \$9  
sawmill gravy, vermont maple syrup, bbq pecans
- HORNSBY FARMS FRIED OKRA..... \$8  
creole remoulade
- ACRE PIMENTO CHEESE ..... \$9  
smoky paprika chips

S T A R T E R S

- BLACK ANGUS BEEF TARTARE ..... \$12  
garlicky-caper relish, asher bleu dressing, radish, grilled ciabatta
- HEIRLOOM TOMATO SALAD..... \$11  
pit smoked bacon, sweet corn emulsion, crispy okra, basil
- STRAWBERRY-WALNUT SALAD .....\$9/\$13  
spinach, smoked bacon, blue cheese, sherry-honey vinaigrette
- FRIED GREEN TOMATOES..... \$17  
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\*]            SUMMER SAUSAGE \$7 || BRESAOLA \$8 || PORK RILLETES \$7 || TEXAS HOT LINK \$8
- [CHEESES\*]                ASHER BLUE \$5 || GREEN HILL BRIE \$6 || BELLE CHEVRE \$5
- [EXTRAS]                  SEASONAL PICKLES\* \$4 || PECAN MUSTARD\* \$2|| HOUSE PRESERVES\* \$2 || BENNE CRACKERS \$2

*in our gardens*

silver queen, crimson sweets, cherokee purples,  
jalapeno, habanero, strawberries, blueberries,  
sunflower, herbs, sorrel, begonia

*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
- CRISPY BRABANT POTATOES..... \$8  
confit garlic mayo
- 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 ∞

- HARISSA GRILLED RIBEYE \$ 50  
crispy baked sweet potato, whipped goat cheese butter, fermented chili-honey, preserved lemon, za'atar, fresh herbs
- GLAZED TILEFISH \$ 37  
collard green spaetzle, creamed popcorn, pear-radish-fennel slaw, smoked bacon, ralf's basil
- CRISPY ALASKAN HALIBUT\* \$ 39  
butterbean-picholine olive pirlool, charred tomato potlikker, silver queen-saffron emulsion, spicy zucchini
- MAPLE LEAF DUCK BREAST \$ 35  
"belle chevre" risotto, ancho chili-honey, brown beech mushrooms, ginger crouton
- BLACK ANGUS BEEF TENDERLOIN\* \$ 52  
whipped potatoes, green beans, oyster mushroom butter, brisket drippins
- REDFISH ON THE HALFSHELL\* \$ 40  
"deckhand butter", crispy fried okra, brabant potatoes, parsley, lemon, capers

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.