



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

SPRING 2026

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

@ACRERESTAURANT

STARTERS

FRESH SHUCKED OYSTERS* spicy cocktail sauce, fresh horseradish, saltines (6ea) -murder point, sandy bay, al..... \$22 -isle dauphine, dauphin island, al..... \$22 BAKED OYSTERS..... \$13 murder point oysters, pepper jack butter, conecuh jam (3ea) "CHICKEN FRIED" BACON..... \$9 sawmill gravy, vermont maple syrup, bbq pecans LACQUERED CORNBREAD..... \$10 hot-honey butter, 'anson mills' benne seeds FRIED BLUE CRAB CLAWS..... \$25 horseradish aioli, spicy cocktail, lemon	BLACK ANGUS BEEF TARTARE*..... \$12 garlicky-caper relish, asher blue sauce, radish, stinson sourdough FRIED GREEN TOMATOES..... \$17 marinated gulf blue crab, pimento cheese, creole remoulade ROASTED BONE MARROW..... \$14 lamb neck marmalade, fresh horseradish, garden thyme, stinson sourdough CAESAR SALAD..... \$11 garlicky-anchovy dressing, ralf's romaine, stinson sourdough croutons, parmigiano-reggiano STRAWBERRY-WALNUT SALAD..... \$13 spinach, bacon, blue cheese, sherry-honey vinaigrette
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BUTCHER'S BLOCK

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

[CHARCUTERIE]	CAPOCOLLO \$7 HOT LINK \$7 SPANISH CHORIZO \$7 PORK RILLETES \$7
[CHEESES]	ASHER BLUE \$5 GREEN HILL BRIE \$6 PIMENTO CHEESE & CHIPS \$9
[EXTRAS]	SEASONAL PICKLES* \$4 PECAN MUSTARD* \$2 HOUSE PRESERVES* \$2 BENNE CRACKERS \$2

in our gardens

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, plums



FARMER'S "CO-OP"

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

BAKED SWEET POTATO..... \$9 white cheddar gravy BUTTERBEAN-ORZO SALAD..... \$8 green goddess dressing, dill, feta MARINATED GOLDEN BEETS..... \$10 whipped feta, pickled sultanas, benne seeds, basil, mint
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✂ SUPPER ✂

REDFISH ON THE HALFSHELL \$ 42 "deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers JOYCE FARMS CHICKEN SCHNITZEL \$ 34 caper butter, baked sweet potato w/ white cheddar gravy, frisée lettuce, pickle vinaigrette GRILLED 150Z PRIME RIBEYE \$ 63 miso butter, chestnut mushrooms, baby vidalia onions, garden chives ALEPPO SPICED GULF SHRIMP \$ 35 spring gnocchetti, dashi butter, english peas, cured egg yolk PAN FRIED GULF FLOUNDER \$ 36 louisiana crawfish, beurre blanc, fennel, citrus, sunchoke BEEF TENDERLOIN AU POIVRE \$ 63 potato-parsnip puree, black truffle jus, caramalized shallots BLACK HAWK WAGYU BURGER \$ 26 fontina, black truffle aioli, crispy bacon jam, house brioche, pommes frites (limited availability)
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*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 accommodate gluten free requests.
All credit card transactions will be charged an additional 3% surcharge fee to help offset processing costs.
This amount is no more than what we pay in fees. There will be no surcharge for debit, cash or check transactions.