



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

F A L L 2 0 2 5

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



*FRESH SHUCKED OYSTERS

spicy cocktail sauce, fresh horseradish, saltines (6ea)
-murder point *sandy bay, al* mkt
-isle dauphine *dauphin island, al* mkt
FRIED GREEN TOMATOES \$15
pimento cheese, gulf blue crab, creole remoulade
"CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
GOAT CHEESE GUACAMOLE.....\$9
pico de gallo, evoo, paprika chips

S N A C K S

ACRE PIMENTO CHEESE \$9
smoky paprika chips
LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted benne seed
FRIED BLUE CRAB CLAWS..... \$25
horseradish aioli, spicy cocktail, lemon
SIMPLE TOMATO SOUP \$6/\$8
housemade croutons

- S A L A D S -

GREEN GODDESS SALAD \$12
ralf's romaine-cucumbers-tomatoes, red onion, feta,
green goddess dressing, crispy chickpeas, za'atar spice
STRAWBERRY-CANDIED WALNUT SALAD \$9/\$16
pit smoked bacon, bleu cheese, baby spinach,
sherry-honey vinaigrette
TOASTED ALMOND & GOAT CHEESE SALAD \$13
blueberries, dried cranberries,
ralf's spring mix, radish, balsamic vinaigrette

HOUSE CAESAR \$8/\$13
garlicky-anchovy dressing, ralf's romaine,
stinson sourdough croutons, parmigiano-reggiano
RALF'S LOCAL SPRING LETTUCES \$7/\$14
hot-house tomatoes, cucumbers, carrots,
buttermilk ranch, local sourdough croutons

(add chicken 6/ *salmon 9/ shrimp 9)

House Made Dressings: sherry-honey vinaigrette, balsamic vinaigrette,
honey mustard, green goddess, caesar, oil & vinegar

*Join us for Brunch
Saturday and Sunday!*




"SOLID OAK" SAMPLER \$30
all the charcuterie, all the cheeses,
all the fixin's...family style!


✂ E N T R E E S ✂

BRISKET BIRRIA TACOS \$17
slow cooked brisket barbacoa,
grilled cheesy tortillas, spicy brisket drippins,
cilantro & onions

*ORIGINAL ACRE BURGER \$17
charcoal onion jam, arugula, pit smoked bacon,
white cheddar, house brioche bun, fries

"CHICKEN FRIED" CHICKEN \$16
mashed potatoes, sawmill gravy, potlikker green beans

'GARDEN & GUN' GRILLED CHEESE \$15
sliced tomato, bacon jam, american cheese,
griddled sourdough, cup of tomato soup

CRISPY FISH TACOS mkt
fresh gulf fish, red pepper-carrot slaw, avocado,
cilantro, chipotle aioli, jack cheese, paprika chips

*TEXAS COWBOY BURGER \$17
jalapeno aioli, crispy onion strings, pit smoked bacon,
pepper jack, house brioche bun, fries

PEPPERJACK FRIED CHICKEN SANDWICH \$14
b&b pickles, pit smoked bacon, jalapeno mayo,
sunday sauce, house brioche bun, fries

CRISPY CHICKEN TACOS \$15
ancho chili-honey, goat cheese crema, cabbage,
pickled red onions, cilantro