



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

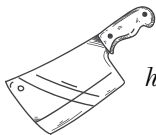
FALL 2022
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CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
@ACRERESTAURANT

SNACKS

- 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

STARTERS

- BLACK ANGUS BEEF TARTARE \$12
garlicky-caper relish, asher bleu dressing, radish, grilled ciabatta
- HARISSA ROASTED CARROTS.....\$8
preserved lemon yogurt, sumac honey, benne seeds, wild mint
- 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



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

- [CHARCUTERIE*] SUMMER SAUSAGE \$7 || SAUCISSON SEC \$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

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



THE "CO-OP"

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
- HARISSA ROASTED CARROTS.....\$8
preserved lemon yogurt, sumac honey, benne seeds
- BRUSSELS SPROUTS \$6
garlic & pecans
- CRISPY BAKED SWEET POTATO.....\$9
goat cheese butter, fermented chili-honey, za'atar spice

SUPER

- HARISSA GRILLED RIBEYE \$ 50
crispy baked sweet potato, whipped goat cheese butter, fermented chili-honey, preserved lemon, za'atar, fresh herbs
- GRILLED GULF AMBERJACK \$ 37
collard green spaetzle, creamed popcorn, pear-radish-fennel slaw, smoked bacon, ralf's basil
- CRISPY ALASKAN HALIBUT* \$ 39
butterbean-picholine olive pirloo, 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
- CAST IRON 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.