



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

SPRING 2024

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

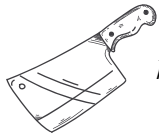
@ACRERESTAURANT

RAW BAR

- FRESH SHUCKED OYSTERS\*  
spicy cocktail sauce, fresh horseradish, saltines (6ea)  
-point aux pin, *bayou la batre, al*..... \$22  
-murder point *bayou la batre, al* ..... \$22
- FLUKE CEVICHE\* ..... \$9  
carbonated leche de tigre, curry spiced chips, cilantro, crispy garlic & szechuan chili oil
- YELLOWFIN TUNA CRUDO\*..... \$11  
horseradish bagna cauda, picholine olive-caper relish, blood orange, shaved fennel, popped sorghum
- GRILLED OYSTERS..... \$13  
fermented guajillo chili butter, candied brisket bark (3ea)

STARTERS

- BLACK ANGUS BEEF TARTARE\*..... \$12  
garlicky-caper relish, asher blue sauce, radish, sourdough
- "GAS STATION" BOUDIN BALLS..... \$10  
spicy mustard sauce, b&b pickles
- LACQUERED CORNBREAD..... \$9  
honey-hot sauce-butter, 'anson mills' benne seeds
- FRIED GREEN TOMATOES..... \$17  
marinated gulf blue crab, pimento cheese, creole remoulade
- WARM BURRATA CON PANNA..... \$13  
olive & anchovy vinaigrette, heirloom tomato, basil, tarragon, grilled sourdough, 12 month country ham



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!

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|---------------|---|
| [CHARCUTERIE] | ANDOUILLE \$7    PECAN MORTADELLA \$8    VENISON PEPPERONI \$8    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

silver queen corn, brussels sprouts, celery, tarragon, parsley, cilantro, blueberry, blackberry, strawberry

in our orchards

key lime, satsumas, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, valencia oranges, plums



FARMER'S "CO-OP"

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

- CAESAR SALAD..... \$9  
garlicky-anchovy dressing, ralf's romaine, local sourdough croutons, parmigiano-reggiano
- STRAWBERRY-WALNUT SALAD ..... \$9/\$13  
spinach, bacon, blue cheese, sherry-honey vinaigrette
- CRISPY BAKED SWEET POTATO..... \$9  
goat cheese butter, fermented chili-honey, za'atar spice

∞ SUPPER ∞

- FENNEL RUBBED PORK PORTERHOUSE \$ 37  
dill roasted potatoes, meyer lemon-mustard vinaigrette, foraged ramp butter, fresh horseradish
- ALMOND CRUSTED FLORIDA POMpano \$ 35 \*SUBJECT TO AVAILABILITY  
yuzu & lemongrass vinaigrette, bok choy, charred scallion, szechuan chili oil, cucumber, spicy candied ginger
- BRAISED SPRING LAMB PAPPARDELLE \$ 34  
meyer lemon & bay soffritto, chevre cream, slow roasted tomatoes, basil, marvel peas
- PAN ROASTED DIVER SCALLOPS\* \$ 37  
spicy snow crab & coconut sauce, caramelized fennel & saffron grits, mango relish, mint
- REDFISH ON THE HALFSHELL \$ 40  
"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers
- GRILLED BEEF TENDERLOIN \$ 59  
whipped yukon gold potatoes, lemony haricot verts, charred onion butter, hunter's sauce

\*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.