



"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 4

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

@ACRERESTAURANT

S N A C K S

- FRESH SHUCKED OYSTERS*
spicy cocktail sauce, fresh horseradish, saltines (6ea)
- isle dauphine, *dauphin island*, *al* \$22
- murder point, *bayou la batre*, *al* \$22
- GRILLED OYSTERS..... \$13
fermented guajillo chili butter, candied brisket bark (3ea)
- WARM BURRATA CON PANNA..... \$13
'eastaboga' honey, 'boozer farms' peaches, prosciutto di parma, sunflower seeds, grilled 'stinson' sourdough, mint, basil
- LACQUERED CORNBREAD..... \$9
honey-hot sauce-butter, 'anson mills' benne seeds
- CONECUH CORNDOGS \$9
'boozer farms' peach mustard (3ea)

S T A R T E R S

- BLACK ANGUS BEEF TARTARE*..... \$12
garlicky-caper relish, asher blue sauce, radish, sourdough
- "GAS STATION" BOUDIN BALLS..... \$10
spicy mustard sauce, b&b pickles
- FRIED GREEN TOMATOES..... \$17
marinated gulf blue crab, pimento cheese, creole remoulade
- CAESAR SALAD..... \$9
garlicky-anchovy dressing, ralf's romaine, sourdough croutons, parmigiano-reggiano
- STRAWBERRY-WALNUT SALAD \$9/\$13
spinach, bacon, blue cheese, sherry-honey vinaigrette



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

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

[CHARCUTERIE]

LAMB MERGUEZ \$7 || SUJUK \$8 || CAPICOLA \$7 || PORK RILLETES \$7

[CHEESES]

ASHER BLUE \$5 || FARMSTEAD CHEDDAR \$6 || PIMENTO CHEESE & CHIPS \$9

[EXTRAS]

SEASONAL PICKLES* \$4 || PECAN MUSTARD* \$2 || HOUSE PRESERVES* \$2 || BENNE CRACKERS \$2

in our gardens

silver queen corn, tomatoes, jalapenos, basil, tarragon, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key limes, satsumas, arbequina olives, bay laurel, peaches, pears, figs, persimmon, crab apples, valencia oranges, plums



F A R M E R ' S " C O - O P "

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

- CRISPY BAKED SWEET POTATO..... \$9
goat cheese butter, fermented chili-honey, za'atar spice
- FRIED OKRA BASKET..... \$8
creole remoulade, 'hornsby farms' okra
- MADDOX FARMS TOMATO SALAD..... \$10
ginger & sweet corn dressing, brisket-scallop "xo", fried okra, herbs

∞ S U P P E R ∞

GULF COBIA MEUNIÈRE \$ 34

chanterelle beurre noisette, pecans, garden herbs, zucchini, preserved meyer lemon

ALMOND CRUSTED FLORIDA POMPANO \$ 35

yuzu & lemongrass vinaigrette, bok choy, charred scallion, szechuan chili oil, cucumber, spicy candied ginger

GULF BROWN SHRIMP RIGATONI \$ 33

bronze cut pasta, fried okra, basil, sweet corn, heirloom tomato, "deckhand butter"

PAN ROASTED DIVER SCALLOPS* \$ 37

shrimp & coconut sauce, fried goat cheese 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, foraged ramp butter, hunter's sauce

BAY SPICED AIRLINE CHICKEN \$ 31

crispy creminis, sweet corn emulsion, boozer farm's peaches, charred okra

*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.