



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

W I N T 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)
- murder point, *sandy bay*, *al*..... \$22
- isle dauphine, *dauphin island*, *al*..... \$22
- BAKED OYSTERS..... \$13
fermented guajillo chili butter, candied brisket bark (3ea)
- "CHICKEN FRIED" BACON..... \$9
sawmill gravy, vermont maple syrup, bbq pecans
- LACQUERED CORNBREAD..... \$9
honey-hot sauce-butter, 'anson mills' benne seeds
- CONECUH CORNDOGS..... \$9
'back forty' beer 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

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



- [CHARCUTERIE] HOT LINK \$7 || FINOCCHIONA \$8 || SUMMER SAUSAGE \$7 || PORK RILLETES \$7
- [CHEESES] ASHER BLUE \$5 || THOMASVILLE TOMME \$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

- BAKED SWEET POTATO..... \$9
goat cheese butter, fermented chili-honey, za'atar spice
- BRAISED COLLARD GREENS..... \$6
guajillo vinegar, hearth smoked bacon
- GOLDEN BEET SALAD..... \$10
buttermilk dressing, blood orange, toasted garlic,
apple vinaigrette, mustard frill

∞ S U P P E R ∞

ROASTED GULF COBIA \$ 34

pecan brown butter, sweet potato puree, charred cippolini, preserved meyer lemon, satsuma, fried sage

GRILLED 16 OZ CAB RIBEYE \$ 55

crispy shallots, "cowboy butter", oven roasted carrots, chives

BRAISED PRIME SHORT RIB \$ 37

parsnip puree, short rib-tomato gravy, crispy leek & fennel slaw

GULF BROWN SHRIMP RIGATONI \$ 33

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

MAPLE LEAF DUCK BREAST \$ 35

goat cheese risotto, ancho chili-honey, ginger, brown beech mushrooms, mint, cilantro

REDFISH ON THE HALFSHELL \$ 40

"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers

GRILLED BEEF TENDERLOIN \$ 59

whipped yukon gold potatoes, haricot verts, smoked shallot butter, sauce diane

*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.

Beginning August 1st, 2024 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.