



"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 T A R T E R S



- \*FRESH SHUCKED OYSTERS  
spicy cocktail sauce, fresh horseradish, saltines (6ea)  
-isle dauphine *dauphin island, al* ..... mkt  
-murder point *bayou la batre, al* ..... mkt
- FRIED GREEN TOMATOES ..... \$15  
pimento cheese, gulf blue crab, creole remoulade
- "CHICKEN FRIED" BACON ..... \$9  
sawmill gravy, vermont maple syrup, bbq pecans
- "GAS STATION" BOUDIN BALLS..... \$10  
spicy mustard sauce, b&b pickles

S N A C K S

- ACRE PIMENTO CHEESE ..... \$9  
smoky paprika chips
- LACQUERED CORNBREAD ..... \$9  
honey-hot sauce-butter, toasted benne seed
- FRIED OKRA BASKET ..... \$8  
'hornsby farms' okra, creole remoulade
- SIMPLE TOMATO SOUP ..... \$6/\$8  
housemade croutons
- CONECUH CORNDOGS (3ea)..... \$8  
fresh dipped & fried, 'boozer farms' peach mustard

- 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  
'randle farms' 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

*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, apples,  
valencia oranges, plums



"SOLID OAK" SAMPLER \$30

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



ENTREES

- \*CORIANDER GRILLED SALMON \$18  
spring succotash, jalapeno-lime crema, feta,  
cilantro, crispy sweet potato
- "BUL GOGI" BBQ BRISKET TACOS \$14  
spicy korean bbq sauce, cabbage, jack cheese, cilantro, lime
- \*ORIGINAL ACRE BURGER \$16  
charcoal onion jam, arugula, acre bacon,  
white cheddar, brioche bun, fries
- "CHICKEN FRIED" CHICKEN \$16  
mashed potatoes, sawmill gravy, potlikker green beans
- BLACKENED TX REDFISH \$23  
"deckhand butter", creamy 'hickory grove' grits,  
hot-house cherry tomato, parsley, capers
- CRISPY FISH TACOS mkt  
fresh gulf fish, red pepper-carrot slaw, avocado, cilantro,  
chipotle aioli, jack cheese, paprika chips
- \*TEXAS COWBOY BURGER \$16  
jalapeno aioli, crispy onion strings, acre bacon,  
pepper jack, brioche bun, fries
- BRISKET MEATLOAF \$17  
mashed potatoes, potlikker green beans,  
meatloaf sauce, shoestring onions
- GULF SHRIMP PASTA \$19  
fresh made rigatoni, "deckhand butter",  
heirloom tomato, fried okra, basil

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

3% convenience fee will be added to all credit card transactions

-items can be made to accommodate gluten free requests.