




"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)
-bay beauts *skipper bay, fl* mkt
-skipper sweets *skipper bay, fl* 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)..... \$9
fresh dipped & fried, 'boozier 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

Join us for Sunday Brunch!

featuring: pit smoked bacon & eggs, hashbrown benedict, scratch made biscuits, fried chicken w/ hot honey-butter, shrimp & grits, fresh bloody mary's, and custom made mimosas!



"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
- "BULGOGI" BBQ BRISKET TACOS \$15
spicy korean bbq sauce, shredded cabbage, jack cheese,
cilantro, lime, paprika chips & salsa
- *ORIGINAL ACRE BURGER \$17
charcoal onion jam, arugula, pit smoked bacon,
white cheddar, house brioche bun, fries
- "CHICKEN FRIED" CHICKEN \$16
mashed potatoes, sawmill gravy, potlikker green beans
- 'GARDEN & GUN' GRILLED CHEESE \$15
sliced tomato, bacon jam, american cheese,
griddled sourdough, cup of tomato soup
- CRISPY FISH TACOS mkt
fresh gulf fish, red pepper-carrot slaw, avocado, cilantro,
chipotle aioli, jack cheese, paprika chips
- *TEXAS COWBOY BURGER \$17
jalapeno aioli, crispy onion strings, pit smoked bacon,
pepper jack, house brioche bun, fries
- BRISKET MEATLOAF \$17
mashed potatoes, potlikker green beans,
meatloaf sauce, shoestring onions
- GULF SHRIMP RIGATONI \$19
bronze cut pasta, fried okra, basil, sweet corn,
heirloom tomato, "deckhand butter"
- PEPPERJACK FRIED CHICKEN SANDWICH \$14
b&b pickles, pit smoked bacon, jalapeno mayo,
sunday sauce, house brioche bun, fries

*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.