



"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 5

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)  
-murder point *sandy bay, al* ..... mkt  
-isle dauphine *dauphin island, 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)..... \$9  
fresh dipped & fried, 'back forty' beer 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

- \*CUMIN SEARED SALMON \$18  
delta blues rice, conecuh sausage, roasted carrots,  
butternut bisque, pumpkin seed gremolata
- "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,  
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.