



"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*..... \$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
- hot-honey butter, 'anson mills' benne seeds
- FRIED BLUE CRAB CLAWS..... \$25
- horseradish aioli, spicy cocktail, lemon

- 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]     ANDOUILLE \$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*

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

### *in our orchards*

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, 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, 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, hot-house tomato, "deckhand butter"
- 'MAPLE LEAF FARMS' 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, sauce diane, haricot verts, smoked shallot butter

\*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.