

“**CO-OP**” a group of persons who cooperate for their mutual social, economic, and cultural benefit

BUTCHER'S BLOCK

CHARCUTERIE & CHEESE FROM LOCALLY AND HUMANELY RAISED ANIMALS

house pickles*
assorted & seasonal
squash casserole
toasted saltine crackers

heirloom tomatoes
salt & pepper, GA olive oil
brussels sprouts*
garlic & pecans

butcher's board
4 house cured meats,
pickles, pecan mustard,
garnishes, benne crackers

charcuterie*
finnocciona
wagyu bresaola
pork rillettes
blood sausage

cheese board*
3 southern cheeses,
seasonal preserves,
peanut brittle, benne
crackers

southern cheeses*
bayley hazen
manchego
stone hollow
goat cheese

fixins'
seasonal pickles*
pecan mustard*
seasonal preserves*
benne crackers

ACREauburn.COM
210 EAST GLENN AVENUE
AUBURN, ALABAMA 36830
#ACREauburn



“Acre celebrates the plenty & history of our Southern land as we grow fruits, veggies & herbs in our gardens & orchards”



Chef/Owner David Bancroft
CDC Jeffrey Compton
GM J.D. Hammond

FOLLOW ACRE ON FACEBOOK
334.246.3763



For SHARING

'SOLID OAK' SAMPLER*
ALL THE CHARCUTERIE, ALL THE CHEESE,
ALL THE FIXINS'...FAMILY STYLE!

BREAD & BUTTER
HOUSE SOURDOUGH,
WHIPPED GARDEN HERB BUTTER

SOUTHERN CHEESE BOARD
LOCAL SOURCED CHEESES, PEANUT BRITTLE,
HOUSE PRESERVES, BENNE CRACKER

FRIED GREEN TOMATOES
GULF CRAB, CREOLE REMOULADE,
PIMENTO CHEESE

For SNACKIN',

FRIED OKRA & CREOLE REMOULADE
ACRE PIMENTO CHEESE*
GOAT CHEESE GUACAMOLE*
SIMPLE TOMATO SOUP
BLUE CRAB BEIGNETS

MAY 22 2020

*GLUTEN FREE OPTION AVAILABLE
IN ALABAMA, WE FRY IN PEANUT OIL

For STARTERS

BLACK ANGUS BEEF TARTARE
GARLICKY-CAPER DRESSING, GRILLED CIABATTA,
ASHER BLEU CHEESE SAUCE, RADISHES

CRISPY GEORGIA QUAIL
“SWEET HEAT” STRAWBERRY JAM, WHIPPED GOAT CHEESE,
GARDEN HERBS

HARMAN HEIRLOOM TOMATO SALAD
SWEET CORN DRESSING, CRISPY OKRA CROUTONS,
HOUSE SMOKED BACON, BASIL, GEORGIA OLIVE OIL

OYSTERS ON THE HALF SHELL
1/2 DOZEN GULF OYSTERS, SPICY HORSERADISH,
LOCAL PEACH MIGNONETTE

CHICKEN FRIED BACON
SAWMILL GRAVY, VERMONT MAPLE SYRUP, SPICED PECANS

STRAWBERRY & WALNUT SALAD*
SMOKED BACON, BLEU CHEESE, SPINACH,
SHERRY-HONEY VINAIGRETTE

****THIS MENU CHANGES FREQUENTLY.
FOR SPECIFIC QUESTIONS, PLEASE CALL US!****

**THIS MENU IS DINE IN ONLY AND NOT AVAILABLE FOR
CARRYOUT**

For SUPPER

ORIGINAL BRISKET BURGER
CHARCOAL ONION JAM, HOUSE SMOKED BACON,
WHITE CHEDDAR, ARUGULA, FRIES

PRIME C.A.B. RIBEYE STEAK
CHEESY SQUASH CASSEROLE, CHARRED BROCCOLINI,
HORSERADISH CREAM, SHOESTRING ONIONS

MAPLE LEAF FARMS DUCK BREAST*
GOAT CHEESE RISOTTO, MICRO RADISH GREENS,
ANCHO CHILI-HONEY, GINGER CROUTONS

GRILLED KING SALMON
CHARRED CORN PANZANELLA, HOUSE BACON,
RALF'S TOMATOES, GREEN GODDESS DRESSING

GULF RED SNAPPER*
COLLARD GREEN SPAETZLE, POPCORN CREAM,
BBQ PEANUT SLAW, SHERRY VINAIGRETTE

BLACK ANGUS BEEF TENDERLOIN*
CRISPY “SMASHED” POTATOES, GREEN BEANS,
OYSTER MUSHROOM BUTTER, BRISKET DRIPPINGS

GULF SHRIMP & "GRITS"
MISSISSIPPI DELTA RICE, TOMATO-BACON FONDUE,
GARDEN HERBS SALAD, CRISPY OKRA “CROUTON”

0 miles 40
0 kms 64