



"ACRE CELEBRATES THE PLENTY AND HISTORY OF OUR SOUTHERN LAND AS WE GROW FRUITS, VEGGIES, AND HERBS IN OUR GARDENS AND ORCHARDS."

WINTER 2026

CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

STARTERS

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
pepper jack butter, coneuh jam (3ea)	
"CHICKEN FRIED" BACON.....	\$9
sawmill gravy, vermont maple syrup, bbq pecans	
LACQUERED CORNBREAD.....	\$10
hot-honey butter, 'anson mills' benne seeds	
FRIED BLUE CRAB CLAWS.....	\$25
horseradish aioli, spicy cocktail, lemon	

BLACK ANGUS BEEF TARTARE*

garlicky-caper relish, asher blue sauce, radish, stinson sourdough	\$12
CONFIT DUCK LEG.....	\$13
bay cured maple leaf duck, satsuma glaze, frisee salad	
FRIED GREEN TOMATOES.....	\$17
marinated gulf blue crab, pimento cheese, creole remoulade	
CAESAR SALAD.....	\$11
garlicky-anchovy dressing, ralf's romaine, stinson sourdough croutons, parmigiano-reggiano	
STRAWBERRY-WALNUT SALAD.....	\$13
spinach, bacon, blue cheese, sherry-honey vinaigrette	

BUTCHER'S BLOCK

house-made charcuterie & southern cheeses from locally sourced & humanely raised animals

BUTCHER'S BOARD

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] SUMMER SAUSAGE \$7 || MEXICAN CHORIZO \$7 || SAUCISSON SEC \$7 || PORK RILLETTES \$7

[CHEESES] ASHER BLUE \$5 || GREEN HILL BRIE \$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



FARMER'S "CO-OP"

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.....	\$7
guajillo vinegar, hearth smoked bacon	
MARINATED GOLDEN BEETS.....	\$10
whipped feta, pickled sultanas, benne seeds, basil, mint	

SUPPER

CHILI SPICED 16 OZ PORK TOMAHAWK \$44

avocado salsa verde, salsa macha, cilantro, charred lime

CORNMEAL CRUSTED ALASKAN HALIBUT \$38

blue crab & sweet corn maque choux, ralf's red leaf salad, persimmon vinaigrette, brûléed satsuma

HOKKAIDO DIVER SCALLOPS \$40

boozer farm's apple potlikker, crispy lotus root, coneuh xo, mint

MAFALDE ALLA BOLOGNESE \$35

bronze cut pasta, braised short rib, tomato gravy, parmigiano reggiano, basil

'MAPLE LEAF FARMS' DUCK BREAST \$38

goat cheese risotto, ancho chili-honey, ginger, brown beech mushrooms, mint, cilantro

REDFISH ON THE HALFSHELL \$42

"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers

GRILLED BEEF TENDERLOIN \$62

whipped potatoes, roasted duck jus, garlicky haricot verts