



210 East Glenn Ave, Auburn AL. 36830
Telephone: 334-246-3763
Instagram @AcreRestaurant

"Acre is actually one acre of land. Led by Chef David Bancroft, the acre is planted almost entirely with edible landscape which provides the inspirations for our menus. Acre is an extension of our home and our family. We are thankful for your kindness!"

*chef david bancroft
gm john david hammond
sous chef tyler beers
sous chef andrew davis*

For starters

acre pimento cheese 9
smoked paprika chips

"chicken fried" bacon 9
sawmill gravy, vermont maple syrup, bbq pecans

fried okra basket 8
creole remoulade

simple tomato soup 6/8
pbr croutons, georgia olive oil

bread & butter 7
fresh honey wheat, roasted garlic butter

fried green tomatoes 15
blue crab, pimento cheese, creole remoulade

solid oak sampler 30
all the charcuterie, all the cheese, all the pickles,
family style!

The Greens

strawberry-candied walnut salad 9/13
smoked bacon, bleu cheese, baby spinach,
sherry-honey vinaigrette
(add chicken 5/ salmon 9 / shrimp 8)

grilled salmon salad 18
green goddess, ralf's lettuces, cherry tomato,
radish, toasted pecans, pickled red onions, feta

ralf's local lettuces 8
hot-house tomatoes, cucumbers, carrots,
ranch dressing, pbr croutons
(add chicken 5/ salmon 9 / shrimp 8)

soup & salad 11
cup of soup, ralf's local lettuces

For lunch

crispy gulf snapper tacos 19
red pepper-carrot slaw, avocado, cilantro,
chipotle aioli, jack cheese, paprika chips

texas cowboy burger 16
jalapeno aioli, crispy onion strings,
acre bacon, pepper jack, brioche bun, fries

original acre burger 16
charcoal onion jam, arugula, acre bacon,
white cheddar, brioche bun, fries

'garden & gun' grilled cheese 14
hot-house tomato, bacon marmalade,
american cheese, pbr bread, crock of soup

pepper jack chicken sandwich 15
house smoked bacon, pepper jack cheese,
pickles, jalapeños, "sunday sauce", fries

The blue plates

THURSDAY

"el cubano" 14
mojo pork, salami, smoked ham, swiss,
pickles, mayo, mustard, cuban bread, fries

FRIDAY

brisket meatloaf 15
mashed potatoes, potlikker green beans,
meatloaf sauce, shoestring onions

SATURDAY

crispy snapper étouffée 18
oakview farms grits & crawfish étouffée

SUNDAY

grilled "flat-iron" steak 22
butterbean-orzo salad, toasted pecans, feta,
dill, fried onions, kalamata-tomato "chimmi"

For brunch

"steak & eggs" 16
pecan smoked brisket, two eggs,
skillet potatoes, "burnt ends" bbq sauce

crispy "silver queen" salmon cakes 17
deviled egg dressing, butterbean-orzo salad,
cherokee purple tomato, toasted pecans, feta, dill

"chicken fried" chicken 14
mashed potatoes, sawmill gravy,
sautéed green beans

fried chicken johnny cakes 15
ancho chili butter, toasted pecans,
maple syrup, berries