



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

FALL 2021

CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
@ACRERESTAURANT

STARTERS

- ACRE PIMENTO CHEESE \$9
smoky paprika chips
- LACQUERED CORNBREAD \$9
honey-hot sauce-butter, toasted sesame
- FRIED GREEN TOMATOES\$15
gulf crab meat, creole remoulade
- "CHICKEN FRIED" BACON \$9
sawmill gravy, vermont maple syrup, bbq pecans
- TOMATO SOUP \$6/ \$8
housemade croutons
- FRIED OKRA BASKET \$8
creole remoulade

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 lettuce

BLUE PLATES *the daily special*

[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]

GULF SHRIMP ETOUFFEE \$ 17
buttery oakview farms grits, pbr toast,
lemon, scallion

[SUNDAY]

Black Angus Ribeye \$25
butterbean-orzo salad, toasted pecans, feta, dill, fried
onions, kalamata-tomato "chimmi"

in our gardens

peppers, butterbeans,
okra, herbs, begonias, rosemary, basil

in our orchards

meyer lemon, satsumas, arbequina olive, bay laurel,
pears, plums, blueberries, crabapples, figs, persimmon



"SOLID OAK" SAMPLER \$30

all the meats, all the cheeses,
all the fixin's...family style!

FOR LUNCH

- CRISPY CATFISH TACOS \$ 15
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 tomato soup
- PEPPER JACK CHICKEN SANDWICH \$ 15
acre bacon, pepper jack cheese, pickles,
jalapenos, "sunday sauce", fries

FOR BRUNCH

- PECAN SMOKED BRISKET \$ 16
two farm eggs, brabant potatoes, pbr toast,
"burnt ends" bbq sauce
- CRISPY SALMON CAKES \$ 17
deviled egg dressing, butterbean-orzo salad,
cherry 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