

“CO-OP”

a group of persons who cooperate for their mutual social, economic, and cultural benefit

house pickles•

assorted & seasonal

roasted beets

blue cheese, molasses, pecan

baked sweet potato

white cheddar gravy

brussels sprouts•

garlic & pecans

BUTCHER'S BLOCK

CHARCUTERIE & CHEESE FROM LOCALLY AND HUMANELY RAISED ANIMALS

butcher's board

4 house cured meats,  
pickles, pecan mustard,  
garnishes, benne crackers

charcuterie•

smoked duck ham  
brisket merguez  
salmon rillettes  
coppa

cheese board•

3 southern cheeses,  
seasonal preserves,  
peanut brittle, benne  
crackers

southern cheeses•

asher blue  
green hill  
belle chevre  
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  
GM John David Hammond



for SHARING

‘SOLID OAK’ SAMPLER•

ALL THE CHARCUTERIE, ALL THE CHEESE,  
ALL THE FIXINS’....FAMILY STYLE!

BREAD & BUTTER

HOUSE HONEY WHEAT BREAD,  
ROASTED GARLIC HONEY BUTTER

SOUTHERN CHEESE BOARD

LOCAL SOURCED CHEESES, PEANUT BRITTLE,  
HOUSE PRESERVES, BENNE CRACKER

for SNACKIN’

CRISPY OKRA & REMOULADE

ACRE PIMENTO CHEESE•

GOAT CHEESE GUACAMOLE•

BUTTERNUT SQUASH BISQUE

SIMPLE TOMATO SOUP

JUNE 2021

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

for STARTERS

HALIBUT CEVICHE

CALABRIAN CHILI, “VALET” STRAWBERRY, CELERY,  
RED ONION, CORIANDER BLOSSOM, CRISPY PLANTAIN

BLACK ANGUS BEEF TARTARE

GARLICKY CAPER DRESSING, GRILLED CIABATTA,  
ASHER BLUE CHEESE SAUCE, RADISHES

FRIED GREEN TOMATOES

GULF CRAB, CREOLE REMOULADE, PIMENTO CHEESE

CRISPY GULF CRAB CLAWS

CALABRIAN CHILI & GARLIC AIOLI, PARSLEY

SALT ROASTED BEET SALAD

RALF’S GREENS, “PL” PEACHES, TOASTED PECAN,  
DRIED CRANBERRIES, CHEVRE, GINGER VINAIGRETTE

CHICKEN FRIED BACON

SAWMILL GRAVY, VERMONT MAPLE SYRUP, SPICED PECANS

STRAWBERRY & WALNUT SALAD•

SMOKED BACON, BLEU CHEESE, SPINACH,  
SHERRY-HONEY VINAIGRETTE

for SUPPER

GULF RED SNAPPER

COLLARD GREEN SPAETZLE, POPCORN CREAM,  
PEACH-RADISH FENNEL SLAW,SMOKED BACON, RALF’S BASIL

BLACK ANGUS RIBEYE

BAKED SWEET POTATO & WHITE CHEDDAR GRAVY,  
GARLICKY SALSA VERDE, FRIED SHALLOTS

MAPLE LEAF FARMS DUCK BREAST•

GOAT CHEESE RISOTTO,MICRO RADISH GREENS,  
ANCHO CHILI-HONEY, GINGER CROUTONS

ROASTED ALASKAN HALIBUT

GRILLED SWEET POTATO, PRESERVED MEYER LEMON,  
PECAN BEURRE NOISETTE, LOUISIANA CRAWFISH, PARSLEY

BLACK ANGUS BEEF TENDERLOIN•

WHIPPED POTATOES, GREEN BEANS, FINES HERBS,  
OYSTER MUSHROOM BUTTER, BRISKET DRIPPINS

CORIANDER SPICED KING SALMON

CHARRED CORN PANZANELLA, GREEN GODDESS, FETA,  
RALF’S TOMATO & CUCUMBER, CRISPY BURNT ENDS

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

