

# ACRE

## DINING ROOM

5308 NORTH CLARK STREET · CHICAGO ILLINOIS

### FOR STARTERS

<b>Deviled Eggs</b> tuna, sorrel, peppers	4
<b>Grilled Dates</b> foie gras, apple-bacon gastrique	5
<b>Smoked Salmon</b> crème fraîche, chives, oranges	6
<b>Warm Stuffed Olives</b> blue cheese, strawberry aioli	4
<b>Toasted Marcona Almonds</b> rosemary, garlic, smoked paprika & sea salt	4

### TIDBITS

<b>Grilled Wild Mushrooms</b> walnuts, grapes, manchego	8
<b>Roasted Sweet Potatoes</b> arugula, goat cheese, almonds, red wine vinaigrette	7
<b>Artisanal Greens</b> poached quince, roasted squash, pork terrine crouton	7
<b>Peekytoe Crab Cake</b> gazpacho vinaigrette, celery leaves, lemon	7

### TIDBIT MORE

<b>Pierogi</b> aged white cheddar & potato, chived sour cream	9
<b>Baby Beets</b> smoked trout, apples, orange zest, chive yogurt	8
<b>Prawns</b> snap peas, carrot vinaigrette, green beans	10
<b>Zucchini Relleno</b> spicy tomato, charred corn, chihuahua cheese	9
<b>Watercress Salad</b> watermelon, basil, cherry tomatoes, radishes	9
<b>Charred Octopus</b> persimmon, grapefruit, avocado, jalapeno	10

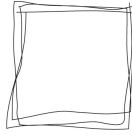
### ODDS & ENDS

<b>Goat Pastrami</b> bitter greens, orange yogurt, kefalograviera	11
<b>Pork “Chopped” &amp; Apple Sauce</b> braised greens, apple puree	12
<b>Country Pate</b> artisanal greens, pickled green tomatoes, huckleberries	10
<b>Dirty Turkey</b> carolina rice, red peas, swiss chard	11
<b>Sweetbread</b> bacon, pumpkin syrup, spiced delicata squash	12
<b>Lamb Hearts</b> turnips, mint, hen of the woods	12

### FAVORITES

<b>Amish Chicken Breast</b> delicata squash, wild mushrooms, thyme jus	14
<b>Duck Breast</b> mushroom puree, spinach, smoked onions	20
<b>Spinach &amp; Swiss Cheese Risotto</b> cherry tomatoes, green beans, poached farm egg	15
<b>Walleye Pike</b> shrimp, peppered grits, saffron-chorizo vinaigrette	17
<b>Sea Scallops</b> yellow tomatoes, wild rice, leeks, apples	22
<b>Pan Roasted Venison</b> brussels sprout leaves, bacon, chestnut-chocolate puree	21
<b>Grilled Marinated Sirloin Steak</b> guajillo, zucchini, squash, cotijo	19

*To ensure the integrity and quality of the product, seasonality influences our menu and many of the techniques utilized to produce your food. Drink well, eat better.*  
acrerestaurant.com



# ACRE

TAP ROOM

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## SOUPS AND SALADS

<b>Acre's Homestyle Chili</b>	<b>7</b>
Slow Cooked Beef & Crowder Peas Topped With The Works	
<b>Amish Chicken &amp; Dumpling</b>	<b>8</b>
Definitely Not Out Of No Can, Seasonal Fall Vegetables	
<b>Southwestern Style Pork</b>	<b>8</b>
White Hominy, Onion, Cilantro Leaves, Lime... Just Goodness	
<b>Roasted Fall Beets</b>	<b>8</b>
Smoked Whitefish, Cauliflower, Almonds, Orange Zest, Watercress	
<b>For The Rabbits</b>	<b>6</b>
Artisanal Greens, Radishes, Apples, Sunchokes, Walnuts, Apple Cider Vinaigrette	
<b>Acre's Skirt Steak Salad</b>	<b>9</b>
Shelly Beans, Spinach, Pickled Peppers, Chimichurri	
<b>Crispy Preserved Duck</b>	<b>9</b>
Sweet Potato Puree, Shaved Fall Squash, Pistachios, Pears, Yogurt	

## SNACKS & SIDES

<b>Hand Cut Fries</b>	<b>4</b>
Homemade Catsup, Mustard Aioli	
<b>Georgia Deviled Farm Eggs</b>	<b>4</b>
<b>Good For You Fried Veggies</b>	<b>6</b>
Onion, Okra, Pickles	
<b>Flatbread Duck Confit</b>	<b>6</b>
Smoked onions, Squash, Arugula, Feta	
<b>Fried Chicken Drumsticks</b>	<b>X</b>
Tri-Dry-Chili Hot Sauce, Seasoned Mexican Sour Cream	
<b>Cold Cuts</b>	<b>X</b>
The Way It Should Be, Sausages & Beer	
<b>Char Grilled Pulpo Tacos</b>	<b>10</b>
Sriracha, Persimmon, Daikon, Cilantro	
<b>In Da Half-Shell Oystahs</b>	<b>9</b>
Apple-Pepper Ice, Preserved Lemon Puree	

## SAMICHES

<b>Turkey (Yes, Turkey) Pastrami</b>	<b>10</b>
Pumpemickel, House Sauerkraut, Pineapple & Shallot Spread, Havarti	
<b>Scrimp &amp; Crab-L-T</b>	<b>10</b>
Baguette, Orange & Lemon Zest, Mayonnaise, House Smoked Bacon, Watercress, Turnip Pickles	
<b>Charred Beef Brisket</b>	<b>10</b>
Baguette, Roasted Garlic Mayo, Pickled Baby Carrots, Grilled Knob Onions	
<b>Ginger-Ly Pulled Pork</b>	<b>10</b>
Baguette, Lemongrass, Thai Chilis, Soy, Grilled Eggplant, Carrots & Cabbage	
<b>Griddled Cheesy</b>	<b>10</b>
Ciabatta, Aged White Cheddar, Swiss Cheese, Munster, Roasted Wild Mushrooms, Mustard	
<b>Not Yo Plain Jane Burger</b>	<b>10</b>
Burger Bun, Aged Sharp Cheddar, Swiss Cheese, Munster, Roasted Wild Mushrooms, Mustard	
<b>Lamb Bahhger</b>	<b>10</b>
Burger Bun, Wilted Spinach, Shallots, Preserved Lemon Yogurt, Pickled Spicy Peppers	

*Sammies Served With A Side Fit For The Sammy..... You Welcome*

## SMO'

<b>All Hail The Mighty Pork</b>	<b>15</b>
Wood Grilled Ribs, Pork Belly, Red Peas & Rice	
<b>For The Non-Carnies</b>	<b>15</b>
Goat Cheese Antebellum Cornmeal Polenta, Fried Eggs, Charred Shallots	
<b>Half A Bird</b>	<b>15</b>
Pan Roasted Amish Half Chicken, Roasted Fall Squash, Natural Jus	
<b>Wood Grilled Walleye Pike</b>	<b>15</b>
Charred Eggplant Puree, Crispy Sunchokes, Roasted Spicy Pepper Relish	

*Acre Takes Pride In Doing Our Own Curing,  
Brining, Smoking, Roasting & Beef Burger Mixture*

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